Cocktails

Lychee Cosmo 22
american harvest vodka, grapefruit rose vodka, lime, lychee-cranberry

Two Sip Martini 10
japanese gin, dry vermouth, pamplemousse, blue cheese stuffed olive

Ticking Timebomb 23
mezcal, bitter aperitivo, roasted pineapple, elote-chili-ginger-lime, mango

Shadowbanned 22
old fashioned with aged rum & whiskey infused with pancakes & bacon

Spicy Encounter 23
blanco tequila, jalapeño, green chili liqueur, passionfruit, lime, agave

Smoky Mango 23
mezcal amaras verde, bitter aperitivo,roasted pineapple, elote-chili-ginger-lime, mango

SCR Espresso Martini 22
vodka, espresso liqueur, vanilla liqueur, fresh pressed espresso, cinnamon.

varieties: classic, cherry, chocolate

ZERO-PROOF

SCR Nada Colada 16
pineapple juice, coconut cream, fresh lime, and gingerbread syrup, finished with a spiced coffee–coconut rim and a pineapple hibiscus garnish

City Tropics Highball 16
house made spiced fruit shrub topped with soda water, garnished with dehydrated lime & candied ginger

Secret Garden Tonic 16
na botanical spirit, mediterranean tonic, cucumber, mint

N/A Canned Cocktails

THE PATHFINDER: N/A NEGRONI 16
THE PATHFINDER: N/A SPRITZ 16
LYRE'S: N/A AMALFI SPRITZ 16

Small Plates

Togarashi Potato Chips 26
caviar-onion dip

Starchild "Totally Addictive" Mixed Nuts 12

House Marinated Olives 12
rosemary, hot pepper, orange zest

Whipped Ricotta 15
tomato compote, chili flake, evoo, warm bread

Spicy Salmon Tartare "Cones" 24
avocado, topiko, rice pearls

Spicy Sea Bass Ceviche 24
lime, coconut, aji amarillo, blue corn tostada

Shrimp "Tacos" 22
fennel slaw, pickled fresnos, white soy paper

BLT Lettuce Wraps 22
black pepper bacon, spicy green tomato jam, peanuts

Wagyu & Foie Gras Dumplings 30
maple-soy dipping sauce

Chocolate Chip Cookie Shots 18
bourbon whipped cream

TO SHARE

Imported Charcuterie & Cheese Board 38
3 meats, 3 perfectly ripe cheeses, cornichon, grain mustard, pickled onions, warm bread

"Disco" Crudité 28
green goddess bagna cauda dip,jalapeño ranch, french onion dip

Mezze Tower 42
creamy hummus, spicy eggplant dip, whipped feta, muhamarra, warm pita, olives, dried fruits, nuts

HOURS OF OPERATION
Tues & Wed, 5 pm - 12 am | Thurs, 5 pm - 2 am | Fri & Sat, 3 pm - 2 am

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BOTTLES

Grey Goose 400
Titos 400
Casamigos Blanco 400
Casamigos Reposado 500
Don Julio 1942 900

WINE

Champagne Brut 35/160
Perrier Jouet Grand Brut, France | MV

Brut Rosé 20/90
Faire La Fête, Cremant De Limoux France | NV

Sparkling Brut 16/65
Mionetto Prosecco D.O.C., Treviso | NV

Rosé 18/90
Vie Vite, Côtes de Provence, France I MV

Chardonnay 20/100
Force & Grace, Carneros, CA | 2022

Sauvignon Blanc 25/125
Whitehaven, New Zealand | 2021

Baby Sancerre 18/86
Paul Buisse Touraine, Loire Valley | 2022

Moscato 16/65
Cupcake Vineyards, Veneto | 2022

Cabernet Sauvignon 20/95
Bonanza #7, California | MV

Pinot Noir 20/90
Elouan, Oregon I 2021

BEER

Narragansett Light (3.8%) 12
Krombacher Pilsner (4.8%) 11
Kcbc Penguins In Space Hazy Pale Ale (5.2%) 12
Buenaveza Salt & Lime Lager (4.7%) 11
Hitachino Nest White Ale (5%) 14
Greenport Otherside Ipa (6.8%) 11
Guinness Draught (4.2%) 12
Good Time Pils (N/A) 11
Guinness Zero (N/A) 12

20% service charge included for parties of 4 or more & bottle service. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Kindly let your server know of any food allergies or intolerances in your party.