

*Taste-Sound-Sight*  
*Aligned*

Exquisite food and delicious drinks  
inspired by the elements

*Earth* \$20

Wild Mushroom

Woodford Reserve Bourbon, Muscavado Sugar,  
Angostura & Orange Bitters

Golden Beets

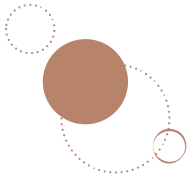
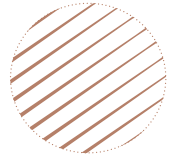
Herradura Reposado Tequila, Nectarine, Yellow Bell  
Pepper, Habanero, Lime

Raspberry\*

Malfy Gin Originale, Rhubarb, Pineapple Jam,  
Club Soda

Bell Pepper

Siete Misterios Mezcal, Cantaloupe, Thyme, Lime, Palo Santo



*Air* \$20

Red Hot Cloud\*

Codigo Blanco Tequila, Pomegranate  
Molasses, Vanilla, Lime

Citrus Air

Jack Daniel's Rye Whiskey, Passionfruit, Cinnamon

Eucalyptus & Yuzu\*

Beefeater Gin, Soju, Green Chartreuse,  
Shiso Leaf

Guava

Patron Reposado Tequila, Caramel, Lemon, Prosecco

*Water* \$20

Basil

Grey Goose Vodka, Noilly Prat Dry, St. Germain  
Elderflower Liqueur

Gin & Tonic

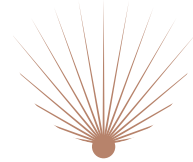
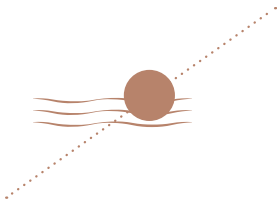
The Botanist Gin, Rhubarb, Pink Peppercorn,  
Maraschino Liqueur

Sea Salt

Patron Reposado Tequila, Lillet Rosé, Manzanilla  
Sherry, Grapefruit, Orange Bitters, Gold Dust

Ginger & Cardamom Punch

Hendrick's Gin, Benedictine, Pear,  
Dairy Free Milk, Prosecco



*Fire* \$20

Roasted Apple

Woodinville Rye Whiskey, Apple Brandy,  
Allspice, Lemon

Altair Five Spice

Bacardi Spiced Rum, Pineapple Jam, Peanut, Lime

Habanero Pepper

Del Maguey Vida Mezcal, Charred Grapefruit,  
Green Rooibos, Lime

Smoked Coffee

Rittenhouse Rye Whiskey, Cacao, Banana Cordial,  
Noilly Prat Rouge, Angostura Bitters

\* = Zero Proof Available

*Sparkling*

Prosecco Brut \$ 16 / 62  
Luca Paretti, Treviso, Italy

Rosé Prosecco \$ 16 / 62  
Luca Paretti, Treviso, Italy

Mommenpop Sparkling Spritz \$ 20 / 78  
california, served on tap

Moët Imperial \$ 29 / 114  
Moët & Chandon, Champagne, France

*White*



Chardonnay \$ 15 / \$58  
Franciscan Estate, California, '21

Pinot Grigio \$ 16 / \$62  
Spasso, Delle Venezie, Italy, '21

Sauvignon Blanc \$ 18 / \$70  
Nobilo, Marlborough, New Zealand, '22

Albariño \$ 18 / \$70  
Martin Codax, Rias Baixas, Galicia, Spain

Muscadet \$ 20 / \$78  
Chateau Guipiere, Loire Valley, France, '20

*Skin Contact*

Maison Sainte Marguerite Rosé \$ 18 / 70  
Symphonie, Côtes de Provence, France, '23

Maison Sainte Marguerite Rosé Magnum \$ 130  
Symphonie, Côtes de Provence, France, '23



## Reds

Garnacha Vina Zorzal, Spain, '21	\$15 / \$58
Beaujolais Beau!, Burgundy, France, '20	\$16 / \$62
Cabernet Sauvignon Charles & Charles, Columbia Valley, Washington, '20	\$18 / \$70
Nero d'Avola Feudo Arancio-Stemmari, Sicily, Italy, '21	\$18 / \$70
Malbec Amalaya, Salta, Argentina, '21	\$18 / \$70
Pinot Noir Erath, Oregon, '21	\$20 / \$78

Tiny Juicy IPA, Sunset Park, NY, 4.2%

Brooklyn Lager, NY, 5.2%

Rotating Seasonal (\$\$)

Captain Lawrence Kolsch, Elmsford, NY, 4.8%

Stella Artois, Leuven, Belgium 5.2%

Coney Island Merman IPA, Brooklyn, NY, 5.8%

Hudson North Apple Cider, Hudson Valley, NY, 5% (12)

Beers & Cider

\$ 10

*Vegetable Driven*



Green Garlic Dinner Roll *v* \$14  
cultured butter, honeycomb

Holland Eggplant *pb, gf* \$24  
caponata, avocado cream, sorrel

Ratatouille *pb* \$32  
spaccatelle, red pepper, tomato

Summer Corn Ravioli *v* \$34  
shallot, zucchini, brandy, oregano



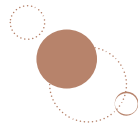
Smoked Yukon Potato *v* \$16  
charred leek chlli crisp

Ricotta Gnocchi *v* \$26  
aleppo pepper, cherry tomato, pecorino sardo

Endive & Melon *v, n, gf* \$20  
candied almonds, feta, strawberry vinaigrette

Heirloom Tomato *v* \$20  
herb stracciatella, crispy shallot, balsamic reduction

Squash Blossom Tempura *v* \$22  
béarnaise, chili oil



	<p>Hamachi <i>gf</i> jalapeño, yuzu vinaigrette, pomelo</p> <p>Sea Bass <i>gf</i> verjus beurre blanc, fine herbs, salsa verde</p> <p>Octopus a la Plancha <i>gf</i> crushed potato, olive tapenade, paprika beurre blanc</p> <p>Diver Scallop <i>gf</i> vidalia onion, banyuls vinegar, crispy leeks</p>	<p>\$24</p> <p>\$32</p> <p>\$34</p> <p>\$38</p>
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<p>Beef Tartare porcini flatbread, quail egg, fennel cream</p> <p>Hanger Steak <i>gf, n</i> jalapeño chimichurri, pistachio romesco, onion jus</p> <p>Colorado Lamb Rack herb crust, potato pavé, king oyster mushroom</p>	<p>\$24</p> <p>\$34</p> <p>\$46</p>
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<p>Foie Gras &amp; Truffle Terrine bacon shallot jam, whole grain mustard, grilled sourdough</p> <p>Long Island Duck <i>gf, n</i> pistachio crust, fennel, l'orange</p>	<p>\$30</p> <p>\$36</p>
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<p>N'duja Bucatini calabrian chili, fennel, tomato</p>	<p>\$32</p>
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## Desserts \$14

### Chocolate Brownie *v*

chantilly cream, cocoa nib croquant, caramel, mint oil



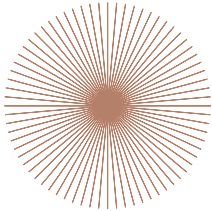
### Castella Cake *v, n*

yuzu crema, lavender syrup, pistachio crust

### Berry Tart *v*

whipped buttermilk, honey vinaigrette

## Coffee & Tea



Espresso	\$4
Macchiato	\$5
Cortado	\$5
Cappuccino	\$5
Caffe Latte	\$5
Flat White	\$5
Drip Coffee	\$5
Chai Latte	\$6
Earl Grey	\$5
English Breakfast	\$5
Organic Green	\$5
Ginger Turmeric	\$5
Raspberry Herbal	\$5
Mint Verbina	\$5
Rooibos Chai	\$5
Pomegranate Oolong	\$5

## Digestifs

Rammazotti	\$ 14
Cynar	\$ 14
Averna	\$ 14
Grand Marnier	\$ 18
Hennessy XO	\$ 60

## Dessert Wine

Michele Chiaro Moscato d'Asti	\$ 14
Dry Sack Amontillado Sherry	\$ 14
T.F 10 Year Old Tawny Port	\$ 14
Barton & Guestier Sauternes	\$ 14