



COCKTAIL MENU

MIDNIGHT CAP

Velvety, alluring, and indulgent. A dark, smooth finish that combines roasted depth with a subtle hint of truffle

Truffle Coffee Vodka, Kaluah, Creme De Cacao, Frangelico,
Pallet Espresso

SPRUCE SOUR

A forest-fresh twist on the classic sour. Spruce tip infused gin meets alpine botanicals

Spruce Tip Infused Gin, Green Chartreuse, St. Germaine,
Blue Curacao, Chamomile, Wintergreen, Cedarwood, lemon,
Egg White

CAFFEINE & CAMPARI

Coffee, maple, and orange come together in a bold, smooth sip that lingers with complexity.

Gin, Sweet Vermouth, Campari, Maple, Dembi Coffee,
Orange Essence

CASCARA NOIR

A darkly floral escape. Sweet blackberries, lavender, and hibiscus weave through cascara rum, with a touch of lemon to brighten the mood. Deep, delicate, and enchanting.

Cascara White Rum, Chambord, Fresh Blackberry Syrup,
Hibiscus Tea, Lavender, Lemon