Forget Me Not
HOUSE FAVORITES

NOBODY'S ANGEL $15
Earl grey gin, Italicus, elderflower tonic, sweet lemon & egg white*

LA PIÑA $14
Blanco tequila, Monkey Shoulder, smoked pineapple, lemon & cucumber

82 MOONS $14
Vodka, vanilla passion fruit, ginger, lemon & campari

TOKI OLD FASHIONED $16
Japanese whiskey, Demerara, bergamot, & Reagan's orange bitters

CITRUS, SPICE, AND A LITTLE FLAIR

3/4 MONTY $14
Rittenhouse, Montenegro, sweet citrus & Angostura bitters

ROOTSTOCK $14
Strawberry rhubarb aquavit, Cappelletti, Amontillado, lemon & Peychauds

SATINE $15
Plantation 3 star, guava, chocolate, lime & sparkling wine

JIMADOR'S BLADE $15
reposado tequila, Zubrowka vodka, sherry & matcha coconut

RICH, ELEGANT & SOMETIMES DECADENT

MARLOW'S LOST $16
mezcal, rye, banane, cinnamon, chartreuse vegetal

BONNIE & CLYDE $15
bourbon, rye, Pedro Ximenez & bitters

CE SOIR $15
cognac, yellow chartreuse & Cynar

COQUETTE $14
mezcal, cardamaro & amber vermouth

JOSEPHINE BAKER $15
cognac, hibiscus, apricot, cinnamon & whole egg*

*there is a risk associated with consuming raw eggs. This may increase your risk of foodborne illness.
If you are unsure of your risk, consult your physician
LARGE FORMAT COCKTAILS
MINIMUM OF FOUR GUESTS TO ORDER

FIREBIRD $120
Blanco tequila, Ancho Reyes chili, guava, sparkling wine & citrus

SHE’S TROPICAL $120
Reyka vodka, Titania’s tea, Pimms, sparkling wine, passionfruit & citrus

PROSPECTOR’S PAYOFF $120
bourbon, honey, pineapple, ginge, lemon & bubbles

ZERO PROOF

PERFECT VISION $11
seedlip grove, coconut water, verjus & rose water

DEEP ROOTS $11
seedlip garden, tarragon, beet, ginger, citrus & Stappi red bitter

GREEN MACHINE $11
seedlip grove, cucumber, salted lemon & ginger

BEER

RATIO MEXICAN-STYLE LAGER $5
RATIO JUICY IPA $7
# WHITES

<table>
<thead>
<tr>
<th>Wine</th>
<th>GLS</th>
<th>BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>LONG MEADOW RANCH SAUV. BLANC</td>
<td>$14</td>
<td>$56</td>
</tr>
<tr>
<td>TREFETHEN CHARDONNAY</td>
<td>$16</td>
<td>$64</td>
</tr>
<tr>
<td>LA CHIARA GAVI DI GAVI CORTESSE</td>
<td>$16</td>
<td>$64</td>
</tr>
<tr>
<td>VON WINNING ‘WINNINGS’ RIESLING</td>
<td>$15</td>
<td>$58</td>
</tr>
</tbody>
</table>

# SKIN CONTACT

<table>
<thead>
<tr>
<th>Wine</th>
<th>GLS</th>
<th>BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>ES OKAY BLEND</td>
<td>$15</td>
<td>$58</td>
</tr>
<tr>
<td>BANSHEE SANGIOVESE</td>
<td>$14</td>
<td>$56</td>
</tr>
</tbody>
</table>

# REDS

<table>
<thead>
<tr>
<th>Wine</th>
<th>GLS</th>
<th>BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>TRUCHARD PINOT NOIR</td>
<td>$18</td>
<td>$72</td>
</tr>
<tr>
<td>LOVE YOU BUNCHES SANGIOVESE</td>
<td>$17</td>
<td>$68</td>
</tr>
<tr>
<td>ANCIENT PEAKS CABERNET</td>
<td>$15</td>
<td>$58</td>
</tr>
<tr>
<td>SFERA NOIR PINOT NOIR</td>
<td>$15</td>
<td>$65</td>
</tr>
<tr>
<td>JORDAN CABERNET</td>
<td></td>
<td>$150</td>
</tr>
</tbody>
</table>
**BUBBLES**

<table>
<thead>
<tr>
<th>Bubbly</th>
<th>Gls</th>
<th>Btl</th>
</tr>
</thead>
<tbody>
<tr>
<td>SIMONNET FEBV</td>
<td>$16</td>
<td>$64</td>
</tr>
<tr>
<td>LOUIS DE GRENELLE</td>
<td>$15</td>
<td>$58</td>
</tr>
<tr>
<td>VEUVE CLICQUOT</td>
<td>$30</td>
<td>$120</td>
</tr>
<tr>
<td>KRUG ‘GRAND CUVEE’ 375ML</td>
<td>$250</td>
<td></td>
</tr>
<tr>
<td>RUINART ‘BLANC DE BLANC’</td>
<td>$210</td>
<td></td>
</tr>
<tr>
<td>POL ROGER ‘CHURCHILL’</td>
<td>$525</td>
<td></td>
</tr>
<tr>
<td>DOM PERIGNON</td>
<td>$650</td>
<td></td>
</tr>
</tbody>
</table>

**CAVIAR SERVICE**

**FULL SERVICE** $95
30g tin Black River Caviar, Blini, Vaudouvan Creme Fraiche & shallots

**JUST A BITE** $18
4g Oscietra caviar, potato salad, chive crisp

**LEVEL UP** $35
Add 10g of Caviar to any dish. We recommend adding to chips and onion dip & Hamachi Crudo,

**TINNED FISH**

All tinned fish served with:
Rodolphe le Meunier butter, herb salad, salt and pepper crackers & lemon

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>YELLOWFIN TUNA BELLY</td>
<td>$28</td>
</tr>
<tr>
<td>SMOKED TROUT</td>
<td>$27</td>
</tr>
<tr>
<td>SARDINES IN OIL</td>
<td>$26</td>
</tr>
</tbody>
</table>
BOARDS

CHEESE BOARD
Selection of 4 cheeses w/ honey & dried fruit
$15

SALUMI BOARD
Selection of 4 cured meats w/ violet mustard & cornichons
$16

COMBINATION BOARD
Selection of cheeses, cured meats, accoutrements & warm focaccia
$36

BITES

CRUDITE
Seasonal veggies served w/ crème fraîche and fava bean hummus
$14

CHIPS AND ONION DIP
$8

SOFT PRETZEL
Served with garlic gouda fondue & violet mustard
$15

KALE SALAD
Aged gouda, shallot vinaigrette, crispy shallots & dried peaches
$13

SPINACH & ARTICHOKE DIP
Mozzarella & pecorino cheeses, served with salt & pepper crackers
$16

STREET CORN DIP
Roasted corn, cilantro, lime juice, cotija cheese & tortilla chips
$12

PAN CON TOMATE
Ciabatta, tomato, basil & garlic aioli
$9

HAMACHI CRUDO
Grapefruit, yuzu, serrano peppers & chive
$22

WAGYU STEAK TARTARE*
Matsutake shoyu, pickled daikon, smoked egg yolk & porcini crisps
$20

BURATTA CAPRESE
Heirloom tomato, basil, garlic croutons & everything spice
$18

FRIED MORTADELLA SANDWICH
Calabrian Chile honey, fried shallot & white American cheese
$14

CHICAGO STYLE ALL BEEF HOT DOG
Sport peppers, tomato, pickle, mustard & relish
$12

LOBSTER CRUNCH WRAP
Lettuce, tomato, lemon beurre blanc, Calabrian chile aioli
$32

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.