

Cocktails

- rosemary spritz 12.
rancio sec, quinine, buckthorn, burnt rosemary
- stoned medusa 13.
tamarind, manzanilla sherry, caper, sparkling cava
- tavern negroni 14.
tequila reposado, amaro nardini, campari, spanish vermut
- northern wood 14.
jamaican rum, black currants, fernet piana, p.x. sherry, smoked
- chocolate manhattan 14.
armagnac, cacao, sweet vermouth, suze d'autrefois

Wine & Sake

changes daily, see chalkboard

Other Drinks

- pint of kölsch 8.
- glass of 'tree sap' antica erboristeria vino amaro 9.
- dessert wine 12.
- rancio sec 12.
apéritif served with marcona almonds & black figs
- amaro & fig 14.
digestif served with a chocolate peanut butter fig by jinji
**contains cashew*

Zero Alcohol

- st. agrestis 'amaro falso' 9.
- mugicha roasted barley tea 4
- sparkling framboise botanical aperitif, raspberry, rosemary 9.
- bottle of 'beaujolais' sparkling gamay with botanicals & tea 24.

**20% service charge added to all checks, thank you.*