



Brunch Cocktails



AN APPLE A DAY

pierre ferrand cognac, honey, winter spices

\$15

CARRIBEAN FOX

agricole rum, grape syrup, falernum, absinthe

\$15

NEGRONI FOR BREAKFAST

espresso, vanilla, chocolate, campari

\$15

LADY LAVENDER

lavender-earl grey syrup, st. germain, lemon, crème de violette, prosecco

\$15

WINTER SOLSTICE

cranberry-orange syrup, gin, orange, ginger, sparkling rose

\$15

SIGNATURE SEASONAL SANGRIA

\$12

SIGNATURE MARY

Cinco vodka, housemade bloody mary mix,
pickled accoutrement selection

\$12

MIMOSAS

orange, blood orange, blackberry lavender,
raspberry, pomegranate rosemary, hibiscus

\$11



Signature Hour

4:30-6:00 P.M. | TUESDAY-FRIDAY
SIGNATURE BAR
(includes foyer, mezzanine, patio)

MUMBAI STYLE LAMB	\$ 10
curry & black truffle labneh	
SIGNATURE PETITE BURGER	\$ 9
fried egg & pickles	
DEVEILED EGG	\$ 6
potato salad	
GOLD LEAF RISOTTO	\$ 8
CHARCUTERIE	\$ 15
3 pieces	
CHEESE PLATE	\$ 15
3 pieces	
LE RÊVE WASABI OYSTERS	\$ 14
FRENCH FRIES	\$ 5
curry ketchup	
SIGNATURE POTATO CHIPS	\$ 5

*“Initially, the food may seem familiar,
but the first bite will surprise with
unexpected flavors and ingredients.”*

-CHEF ANDREW WEISSMAN