



The Greek philosopher Epicurus emphasized the importance of simple and moderate pleasures, such as friendship, books, and the enjoyment of good food.

MENU

EXECUTIVE CHEF | SCOTLEY INNIS

STARTERS

PLANTAIN FRIES (GF)(VG)

\$12

Thin cut plantain strips, smoked scotch bonnet salt, vegan sriracha aioli

CRISPY TUNA RICE

\$16

Flash-fried sushi rice, ahi tuna, wakame salad

ELOTE CORN RIBS (V)

\$16

Chargrilled sliced corn ribs marinated in a Jamaican jerk sauce with cotija cheese

GUACAMOLE

\$16

Hass avocados, lime, heirloom tomatoes, red onion, jalapeño, and cilantro. Served with crisp, twice-pressed tostones.

TOSTONES (4)

Oxtail

\$20

Guinness braised oxtail, pickled red onion chow chow salsa verde

Escovitch Lobster

\$28

Fried lobster claw and tail meat, pickled peppers, pickled onions, sweet chili aioli

RAW OYSTERS

\$26

1/2 Dozen Kumamoto Oysters, Scotch Bonnet Mignonette Sauce

Add Caviar +\$20

ENTREÉS

SPINACH & KALE SALAD (V)

\$16

Hickory smoked kale, spinach, pecans tossed in olive oil and lemon juice topped with aged pecorino cheese and lemon zest

TAMARIND WINGS

\$18

Chicken wings cold smoked, then fried & tossed with sticky tamarind glaze & sesame seeds

SALT & PEPPER OYSTER

\$22

MUSHROOMS (V)

Crispy fried oyster mushrooms, five spice, jalapeno peppers, coconut-curry pumpkin squash puree

JERK CHICKEN POT PIE

\$22

Pulled Jerk spiced chicken thigh, creamy broth, mirepoix, puff pastry crust

LAMBSHANK POT PIE

\$30

Lamb shank braised in Jamaican red label wine, chicken stock, mirepoix, rosemary, and thyme topped with a puff pastry

SHORT RIBS

\$32

Red Stripe braised short ribs, parsnip emulsion, cipollini onions, pumpkin squash, cassava chips, bordelaise sauce

A 20% SERVICE CHARGE HAS BEEN APPLIED TO YOUR BILL FOR YOUR CONVENIENCE.

Raise your glass not just to the drink, but to the freedom it brings—where every sip lifts the soul and every moment feels limitless.

LIBERATORS

Whimsical & Balanced

ROSE OF ALEXANDRIA \$16

Patron Silver, Lime, Guava, Thyme Shrub, Ginger Beer

RITA \$18

Hibiscus Tea-Infused Lobos Joven Tequila, House-Made Sorrel, Lime, Agave, Smoked Salt

ENTER THE DRAGON \$18

Haku Japanese Vodka, Lemon, Pomegranate, House-Made Dragonfruit Sage Grenadine

YIN & YANG \$20

Bacardi White Rum, Matcha, Lychee, Passionfruit, Lime, Raspberry Dust

Stiff & Stirred

219 \$16

Appleton Estate Rum, Basil Hayden Bourbon, Pineapple Liqueur, Allspice Dram, Tamarind

FEMME FATALE \$16

D'Ussé Cognac, Grand Marnier, Coffee Infused Amaretto, Twist

COCO-NUT SIREN \$18

Uncle Nearest Whiskey, Coconut Rum, Coconut Water, Orgeat, Toasted Almond

CRISTAL MARGARITA \$18

Patron Cristalino Tequila, Cointreau, Clarified Lime Juice, agave

TEA AMO \$20

Mezcal, Passionfruit Liqueur, Carpano Dry Vermouth, Green Tea

KINGSTON SHOGUN* \$20

Roku Gin, Escovitch Brine, Dill, Olive Oil, Pickled Onion

*Caviar Bump + \$6

Shaken & Potent

SCOTTY BEEMA \$16

Basil-Infused Scotch, Salted Grapefruit Honey, Lime

JAJA \$18

Bacardi Ocho Aged Rum, Peach Liqueur, Allspice Dram, Lemon, Honey, Angostura, Mint, Nutmeg

ONE LOVE \$20

Roku Gin, Aloe Vera, Genepy, Smoked Rosemary, Lime, Kiwi

JILL OF ALL TRADES \$20

Vida Mezcal, Acid-Adjusted Pineapple Juice, Jamaican Jerk

HAVANA QUEEN \$20

Cachaca, Mezcal, Soursop, Lime, Banana Oleo Saccharum, Vanilla, Absinthe Rinse

BANANA HAZE \$20

Reposado Tequila, Banana Liqueur, Scotch Bonnet Honey, Lime, Mole

Carefully Crafted & Luxurious

LADY MARCY \$22

Fig infused Sir Davis, Cinnamon Orange Honey, Black Walnut

BROOKLYN GEISHA \$22

Hlbiki Japanese Whiskey, KOmbu, Orchard Pear, Horijcha Tea Infused Sweet Vermouth i

DONT BE COY \$22

Toki Sntory Japanese Whisky, Butterfly Pea Flower Tea, Lemon, Lavender, Red Wine Float

BONITA APPLEBUM \$22

Apple & Cinnamon-Infused D'ussé, Apple Cider, Averna, Lime, Maple Syrup, Torched Rosemary

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It's not the glass in your hand—it's the experience unfolding with it.

WINE & SPIRITS

WHITE WINE

<i>Sauvignon Blanc Unshackled California</i>	\$18 \$72
<i>Chardonnay Unshackled California</i>	\$18 \$72
<i>White Blend I Best South Africa</i>	\$20 \$80
<i>Rose Whispering Angel France</i>	\$20 \$80
<i>Rose Rock Angel France</i>	\$22 \$84

RED WINE

<i>Cabernet Unshackled California</i>	\$18 \$72
<i>Pinot Noir Unshackled California</i>	\$18 \$72
<i>Red Blend I Best South Africa</i>	\$20 \$80

SPARKLING

<i>Prosecco Benvolio Italy</i>	\$18 \$84
<i>Sparkling Wine Unshackled California</i>	\$20 \$84

BRUT

<i>MOËT Champagne France</i>	\$26 \$250
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ROSE

<i>MOËT Champagne France</i>	\$26 \$225
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Caviar Bump + \$6

BEER

<i>Bronx Brewery, Guinness, Presidente, Red Stripe</i>	\$10
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VODKA

<i>Belvedere</i>	\$18
<i>Belvedere 10</i>	\$26
<i>Grey Goose</i>	\$18
<i>Haku</i>	\$16
<i>Tito's</i>	\$17

GIN

<i>Empress</i>	\$18
<i>Hendricks</i>	\$20
<i>Roku</i>	\$16
<i>Monkey 47</i>	\$22

TEQUILLA

<i>Don Julio Blanco</i>	\$20
<i>Don Julio Reposado</i>	\$22
<i>Patron Silver</i>	\$18
<i>Patron Reposado</i>	\$20
<i>Lobos Blanco</i>	\$18
<i>Lobos Reposado</i>	\$20
<i>Lobos Anejo</i>	\$37
<i>Lobos Extra Anejo</i>	\$62
<i>Patron El Alto</i>	\$64
<i>Volcan XA</i>	\$62
<i>Don Julio 1942</i>	\$70

RUM

<i>Bacardi White Rum</i>	\$16
<i>Brugal Anejo Rum</i>	\$16
<i>Rumhaven Coconut Rum</i>	\$16
<i>Ten to One White Rum</i>	\$16
<i>Ten To One Dark Rum</i>	\$18
<i>Appleton Estate 8</i>	\$20
<i>Ron Zacapa</i>	\$18

MEZCAL

<i>Lobos Mezcal</i>	\$20
<i>Vida Mezcal</i>	\$18
<i>Montelobos Mezcal</i>	\$16

SCOTCH

<i>Hibiki</i>	\$35
<i>Johnnie Walker Red</i>	\$16
<i>Johnnie Walker Black</i>	\$18
<i>Johnnie Walker Blue</i>	\$60
<i>Macallan 12</i>	\$24
<i>Macallan 15</i>	\$60
<i>Macallan 18</i>	\$100
<i>Toki Suntory</i>	\$16
<i>Yamazaki 12</i>	\$80

COGNAC

<i>Dussé</i>	\$20
<i>Dussé XO</i>	\$43
<i>Hennessy Paradis (1oz)</i>	\$150
<i>Hennessy VSOP</i>	\$20
<i>Hennessy XO</i>	\$52
<i>Remy Martin VSOP</i>	\$22
<i>Remy Martin 1738</i>	\$24

BOURBON

<i>Angel's Envy</i>	\$19
<i>Basil Hayden</i>	\$20
<i>Maker's Mark</i>	\$16
<i>Uncle Nearest 1884</i>	\$18
<i>Woodford Reserve</i>	\$17
<i>Woodenville Rye</i>	\$17
<i>Bulliet Rye</i>	\$18
<i>Rittenhouse Rye</i>	\$18
<i>Jack Daniel's</i>	\$16
<i>Gentlemen Jack</i>	\$18
<i>Sir Davis</i>	\$40

CORDIALS

<i>Bailey's</i>	\$14
<i>Aperol</i>	\$16
<i>Campari</i>	\$16
<i>Amaro Averna</i>	\$17
<i>Amaro di Angostura</i>	\$16
<i>Carpano Antica</i>	\$18
<i>Cynar</i>	\$16
<i>Genepy</i>	\$16
<i>Montenegro</i>	\$16
<i>Gran Classico Bitter</i>	\$16
<i>Grand Marnier</i>	\$18
<i>Disaronno Amaretto</i>	\$16
<i>Fernet Branca</i>	\$16
<i>Branca Menta</i>	\$16
<i>Pernod</i>	\$18
<i>Sambuca</i>	\$16

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