

COCKTAILS

BEE SAGE	19
Gin, Rosemary infused Honey, Yellow Chartreuse and Lemon	
TI BISCUIT	21
Rum, Rye Whisky, Ginger Bread, Apple & Cinnamon Schrub & egg white	
PENICILINA	21
Tequila blanco, Mezcal, Agave, lime Ginger Cordial et Spicy Tincture	
OLD CUBAN	19
Rum, lime, simple syrup, ginger cordial, mint, Champagne & Angostura Bitters	
MANDARINE SPRITZ	19
Mandarine Cordial, Apérol, vodka, & Champagne	
SAINT GERMAIN	20
Gin, St Germain liqueur, cucumber juice, Edelflower Cordial, Lime and Egg White	
MY NIDECKER	20
Diablerets Bitter, Housemade Falernum Lemon, Orgeat Syrup & Angostura Bitters	
LA CHARENNAISE	20
Cognac, Bénédictine, Pear, tonka syrup And Lemon	

ALL OUR JUICES AND SYRUPS ARE HOMEMADE
FOR ALLERGIES, PLEASE ASK A STAFF MEMBER

SEA SALT	21
Cocoa nibs infused Bourbon, Ardbeg Dashes Salted Maple Syrup & Bitters	
MONT GRONI	19
Eau de vie de bière, Campari and sweet vermouth	

MOCKTAILS

CHALET TEMPLE	13
Lime, red fruits syrup, mint, ginger beer	
CLEAR WATER	13
Lime, agave, black cucumber juice, basil and smoked salt	
ESTRA BON	13
Ginger Ale, Fresh Tarragon, Apple cinnamon Shrub & Lime	

TO TAKE AWAY

ACROSS THE VALLEY	17
Abricotine, liqueur d'abricot, Aperol	
BOULEVARDIER	18
Blend Whisky, Campari & Sweet Vermouth	

FOR CUSTOMIZED COCKTAILS AND MOCKTAILS,
FEEL FREE TO ASK A STAFF MEMBER