

SIDECUT

MODERN STEAK + BAR

...TO FINISH

CHOCOLATE LAYER CAKE raspberry coulis	16
COFFEE CRÈME BRÛLÉE pistachio, cranberry biscotti crisp	14
APPLE CRUMBLE CHEESECAKE maple caramel apple, crumble topping, apple chip	15
ICE CREAM OR SORBET two scoops, selection of flavors	10

COFFEE & TEA

SPECIALTY COFFEES espresso, café latte, cappuccino, flat white, macchiato	7
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SPECIALTY ORGANIC TEAS BY 'RISHI'	7
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BLACK
english breakfast
earl grey
masala black chai tea

HERBAL
chamomile medley
peppermint leaves
blueberry rooibos
turmeric ginger

GREEN & WHITE
fair trade jasmine tea
green tea mint

WHISKY

1oz.

ARDBEG 10YR	17
BALVENIE DOUBLEWOOD 12YR	18
BOWMORE 12YR	16
DALWHINNIE 15YR, HIGHLAND	16
GLENFIDDICH 12YR	15
GLENKINCHIE 12YR	17
HIGHLAND PARK 18YR, ORKNEY	28
JOHNNIE WALKER BLUE	38
LAGAVULIN 16YR	19
MACALLAN 12YR DOUBLE CASK	22
MACALLAN AMBER	20
OBAN 14YR, HIGHLAND	19
HIBIKI, JAPAN	22
TOKI, JAPAN	18

ARMAGNAC /BRANDY/ COGNAC

1oz.

COURVOISIER VS	15
HENNESSY VSOP	18
HENNESSY XO	32
REMY MARTIN XO	29
ST. VIVANT VSOP	15
CALVADOS MORIN VSOP	15



LOUIS XIII

Remy Martin

ONE CENTURY IN A BOTTLE

Each decanter takes four generations of cellar masters over one hundred years to craft.

A firework of aromas, floral, spice, fruit, wood and nut dimensions, Louis XIII has unparalleled complexity and an extremely long finish.

0.5 OUNCE	115
1 OUNCE	215
2 OUNCES	400