



We built this space as a cocktail bar (with an exceptional food program). The menu has been designed with our distillery & farm partners in mind. In order to respect their work as well as the story of their product we have spent months perfecting each cocktail & each dish to ensure balance.

Modifications to our food & beverage programs are politely declined to preserve authenticity.

We always welcome conversations about your dietary needs, please inform our team of any allergies or restrictions, and we will do our best to accommodate within reason.

Thanks for trusting us to take care of you tonight.



An gratuity of 20% will be added to all parties of six (6) or more guests.

Low Tide

Where the water's warm and the current's easy — start here

BANANARAC

The house Old Fashioned, minus the fear of change. Cognac and rye split the base,
banana and bitters make it strange, absinthe makes it stranger.

16

RYE IS THE RUM ALWAYS GONE

A rum bar's apology to rye drinkers. Guyanese rum and rye split the difference,
ginger and lemon keep it from taking itself too seriously.

17

LITTLE BIRDY

Strawberry-pineapple pisco with elderflower perfume and a citrus spine.
Tastes like the drink you'd order on a porch you don't own yet.

17

NEPTUNE'S GHOST

Bubbles first, everything else second. Rum meets creme de violette and orgeat, lemon keeps it honest,
and the fizz does the rest of the talking.

16

THE OLD MAN & THE SEA

Rums and maraschino go the distance with coconut, pineapple, and lime.
Hemingway would've ordered a second.

19

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Rising Swell

The current picks up. Flavor gets louder before the alcohol does — then it doesn't hold back at all.

RITA HAYWORTH

Pineapple-sage tequila with honey and chartreuse — old
Hollywood glamour with a citrus-and-egg-white finish that
photographs well.

16

TOM YUM

Yes, it's named after the soup. Makrut lime-tequila and chili walk a
tightrope over curacao and lemongrass — savory-adjacent, and better than
it has any right to be.

16

LEVIATHAN

Bourbon and curacao surface first, gentian and Aperol drag things back down,
rainbow sherbet is the last thing you see before it swallows you whole.

17

THE PORTAL

Scotch walks into a tiki bar — ginger and cinnamon vouch for it,
passionfruit and citrus make sure it doesn't leave.

17

RICK & MALORTY

Malort earns its keep here — rum, pineapple, orange, and cinnamon give it
somewhere to hide, orgeat and passionfruit make sure it doesn't fully succeed.

17

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Storm Surge

No warm water down here — bring something strong or bring a life jacket

CANNIBALS OF THE SEA

Rums and Campari square off, pineapple referees, lemon-ginger
jerk spice ends the fight early.
shaken and served up — 18

VIKING WAR VESSEL

Thyme-aquavit and mead sail into dill and black pepper.
Savory, herbal, unapologetic — this one wasn't built for
comfort.

16

TAILS OF MONKEY ISLAND

Mezcal and rum go looking for trouble with falernum, pineapple,
and banana. Orgeat and lime bring them home before it gets out
of hand.

17

ANTON KINLOCH'S ZOMBIE

The winner of Punch Drink Magazine's Ultimate Zombie recipe. A
secret blend of rums, falernum, lime, Don's Mix, house grenadine,
and Herbstura — the tiki canon's most notorious drink, served the
way it's meant to be feared.

32

limit 2 per guest

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Shipwrecked (Sober)

You made it to shore without the current — doesn't mean the trip has to be boring

SPAGHETT ME NOT

A negroni playing dress-up — al's N/A beer stands in for the gin, grapefruit keeps it honest about what it's missing.

13

LYCHEE "MARTINI"

Milk-washed and clarified into something that looks like a martini and drinks like a spa day. Seedlip Garden, acidified lychee, and cucumber keep it cool.

14

ORCHARD ISLAND

Green apple and lemongrass do the bright work, coconut and citrus round it out. Tastes like the tropics without the hangover.

13

UN-PHØ-GETTABLE

Pho-infused "tequila," ginger, citrus, cilantro, and jalapeño. A savory, spicy curveball that makes the rest of the zero-proof list look shy.

13

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Neat Pours & Flights

Rum is one of the most complex spirits in the world & has the greatest historical impact on not just this country, but global trade. It is our distinct pleasure to champion rum as the premium sipping spirit. So if you haven't had quality rum, we are always thrilled to share our passion for the liquid in your glass.

Flights

(3 x 1oz pours)

Classic	18
Reserve	24
Rare	33

Rotating Flight 24

Ask what we're pouring this week

Single Serves

(2oz pours)

CHOOSE A STYLE

clean / bright

funky / wild

rich / molasses

aged / contemplative

CHOOSE A TIER

Classic	12
Reserve	16
Rare	22
Ultra Rare	30+

Bar Snacks

Dumplings 17

pork, sesame-chili tamari

Tuna 20

crispy rice, jalapeño, avocado
gluten free

Baos 20

mushrooms or sub for duck + 6
steamed buns, hoisin
vegetarian/vegan

Cauliflower 20

fried, spicy green curry puree, root
vegetables, peppers
gluten free

Cold Sesame Noodles 23

cabbage, peppers, tahini–soy, chili
crisp
vegetarian
add tofu +5 add chicken +6

Wings 22

szechuan, cumin, dredge, house
secret sauce
gluten free

Duck Kari 39

confit leg, khmer curry, vegetables,
rice
gluten free

Sides

Hand Cut Fries 12

fresh black perigord truffle & parm chocolate soil, hazelnut sponge,
+6
gluten free/vegetarian seasonal coulis

Cake 12

Sauteed Vegetables 11

peppers, carrots, onions,
mushrooms,
confit garlic, smoked salt
gluten free/vegetarian/vegan

Panna Cotta 15

coconut cream, seasonal coulis,
toasted coconut
gluten free/vegetarian/vegan

Jasmine Rice 6

steamed rice
gluten free/vegetarian/vegan

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