

FROZEN MARGARITAS

(ALL MADE FROM FRESH INGREDIENTS
AND CAZADOREZ BLANCO, NO MIX)

ORIGINAL \$12

CADILLAC \$16

FROZEN MARGARITA WITH GRAND MARNIER FLOAT

SMOKEY \$16

FROZEN MARGARITA PLUS SHOT OF ILLEGAL MEZCAL REPOSADO

DOUBLE-DOS \$10

1/2 FROZEN MARGARITA AND 1/2 DOS XX

DIMMI \$14

FROZEN MARGARITA PLUS SHOT OF DIMMI ITALIAN LIQUOR

VEEV \$14

FROZEN MARGARITA PLUS SHOT OF VEEV ACAI SPIRIT

MOJITOS \$14

SHANGRI-LA

BACARDI LIMON/LIME/MINT/SODA

GEISHA

TY-KU SOJU/FRESH JUICED WATERMELON/LIME/MINT

SPA

CUCUMBER INFUSED VODKA/RED GRAPES/LIME/MINT

LYCHEE

LIGHT RUM/LYCHEE/LIME/MINT

HAVANA 1959

PYRAT XO, JM SIROP, MINT AND LIME

HENRICKS

HENDRICKS, ST GERMAIN, MINT AND LIME

SOUTH OF FRANCE

HENNESSEY VS, JM SIROP, ORANGE, LEMON AND MINT

COCKTAILS

SWEET TEA SODA \$14

CHINA BLACK TEA INFUSED HANGAR I BUDDHAS HAND VODKA
CRUSHED LEMON/SODA

EL SANDIA \$14

KARMA SILVER TEQUILA/APEROL/GALLIANO/
FRESH JUICED WATERMELON/LIME

PARADISI \$12

BANANA RUM/DOMAIN CANTON/
FRESH LIME/COCONUT WATER

BLACK CHERRY LEMONADE \$12

EFFEN BLACK CHERRY VODKA/
MUDDLED LUXARDO CHERRIES/LEMONADE

GENTRIFIED PALOMA \$14

DON JULIO REPOSADO/ST GERMAIN/GRAPEFRUIT & AGAVE
TOPPED WITH A GRAPEFRUIT-SALT FOAM

MILANO \$16

DIMMI/BACARDI RED PEACH/CRUSHED LIME/MINT/ROSE PETALS.
FILLED WITH GRUET 'BLANC DE NOIRS' SPARKLING WINE

FROZEN COCKTAIL DU JOUR \$12

ASK SERVER FOR DAILY SELECTION

GREAT DANE \$12

GRAPEFRUIT VODKA, GUAVA AND FRESH BASIL

MICHELADA \$10

MODELO ESPECIAL AND HOUSE MADE BLOODY MIX
POURED OVER ICE AND LIME. SALT RIM

SHANGRI-LA BLOODY MARY \$14

YOUR CHOICE OF SPIRIT WITH HOUSE MADE BLOODY MIX,
LEMON AND JALAPENO - THYME BACON

JALE PORTON \$14

PORTON PISCO, VELVET FALERNUM,
MUDDLED JALAPENO AND CUCUMBER

GRANITA \$12

POPOLLE MANSENG A FRENCH LATE HARVEST WINE,
ST GERMAIN, VODKA AND MIXED BERRIES. FROZEN.

SUMMER SNOW \$14

ICE COLD BASIL INFUSED SNOW LEOPARD VODKA
POURED OVER A SCOOP OF BLOOD ORANGE SORBET.

RAW BAR

GRILLED SHRIMP COCKTAIL \$16

SPICED TOMATO BROTH/CUCUMBER/NOPAL

MARKET FRESH OYSTERS \$18

OYSTERS AND CAVIAR \$24

AHI TARTARE \$15

SEARED JUMBO SCALLOPS \$12

TRUFFLED YUZU EMULSION

SMALL PLATES

WATERMELON CEVICHE \$9

GRILLED GLOBE ARTICHOKE \$11

SHERRY AIOLI

WASABI AHI \$14

THAI PAPAYA SALAD

TRUFFLED DUCK CONFIT EMPANADA \$16

GRILLED FLATBREAD PIZZAS

TOMATO AND OLIVE \$14

BURRATA/MARINARA

DUCK CONFIT \$16

MEDJOL DATES/PICKLED RED ONIONS/PETITE BASQUE/ CILANTRO

BURGERS AND SLIDERS

(ALL BURGERS SERVED W/ FRIES OR SALAD)

SIRLOIN BURGER \$16

TOMATO-ONION JAM/SMOKED CHEDDER

BACON AVOCADO BURGER \$16

WILD MUSHROOMS/SHERRY AIOLI/FONTINA

MUSHROOM BURGER \$16

AVOCADO AIOLI/GRUYERE

SHORT RIB SLIDERS \$12

HORSERADISH CRÈME FRAICHE/SWEET PICKLES

HOISIN SLIDERS \$12

BRAISED PORK/JICAMA SLAW

LOBSTER SLIDERS \$16

BASIL/TOMATO CONFIT

SHARED PLATTERS

CHIPS AND SALSA \$19

HOUSEMADE FIRE ROASTED SALSA/GUACAMOLE/PICO DE GALLO

MEDITERRANEAN \$19

HUMMUS/BABA GANOUSH/TABOULI

FRENCH FRY BUCKETS \$18

PARMESAN GARLIC, PLAIN, AND SWEET POTATO
FRENCH FRIES WITH ASSORTED DIPPING SAUCES

BEER \$8

DOS XX

GUINNESS

HEINEKEN

MODELO ESPECIAL

BLUE MOON

AMSTEL LIGHT

NEW CASTLE

STELLA ARTOIS

FAT TIRE

MOCKTAILS \$6

CITRUS BANG-BANG

BLACK CHERRY SMASH

WATERMELON JUICE

COCONUT WATER

