

# Son & Garden

SECRET BAR & LOUNGE

## SPECIALTY COCKTAILS

### **Fifty Shades of Grey 19**

*A cocktail dedicated to Arty:*

*Empress 1908 Gin + Butterfly Pea Flower simple + Rose Bitters + sexy egg white foam + edible art*

### **My Little Ruby Bird 18**

*Served on a tree top:*

*Tequila Blanco + Hibiscus liqueur + Giffard Wild Elderflower + Lemon + Sparkling wine*

### **The Weekend 17**

*"I said, ooh, I'm blinded by the lights":*

*Rittenhouse Whiskey + Mezcal + Amaro Averna + Lemon + Peychauds bitters*

### **Will You Accept This Rose 17**

*Absolute Elyx + Carpano Antica + Aurora sherry + Passion fruit + Condensed milk + nutmeg*

### **Wonderland 19**

*Monkey gin infused earl Grey + Lemon juice, Honey syrup + Raspberry macaroon*

### **Xanthophile 18**

*"A lover of the color yellow"*

*Ketel One Citroen + Lemoncello + Elderflower liqueur + Lemon + Pineapple + Passion fruit + Rose bitter*

### **Bomb Marley 18**

*Myers rum + Spice pear liqueur + Banana liqueur + Crème de cassis + strawberry + Lemon*



SON & GARDEN

*Secret Bar & Lounge*

OYSTER \$16

Fresh oysters (2). Caviar. Yuzu.  
Jalapeno. Pickled Onion. Himalayan Pink Salt. 24k Gold

TUNA \$15

Crunchy Taco. Fresh Tuna. Tobiko. Avocado. Pickled Onion. Pineapple. Chive.

GARDEN \$15

Cold Plate. Avocado Hummus. Assorted Fresh Garden Vegetables

BROCCOLINI \$12

Crispy Parmesan. Roasted Garlic & Pearl Onion

CORN \$13

Fresh Corn Ribs. Bacon Bits. White Cream. Chili Dust. Cojita Cheese.

WINGS \$16

Spicy Honey. Apple Fennel Salad. Blue Cheese Dip.

LOBSTER \$18

Mac & Cheese (Cheddar, Gruyere, Mozzarella) House Chipotle Sauce

FRIES \$16

Fresh Cut. Garlic Truffle Oil. 24k Gold

