

THE GOLD ROOM

Cocktails

Rob Roy	19
Ardbeg, Rojo vermouth, Bitters	
White Negroni	16
Tanqueray 10, Blanc Vermouth, Bitter Bianco	
Old Fashioned	16
Angels Envy, Demerara, bitters, gold	
Vesper	17
Gin Mare, Ketel One, Cocchi Americano	

FLIGHTS 3 pours

Fortaleza Tequila	22
Glenmorangie Scotch	18
Whistle Pig Rye	27
Bozal Mezcal	28
Macallan Special editions Scotch	30

UPPER SHELF

Duncan Taylor 16yr rum	30
Maguey Spl Pechuga	58
Park Extra XO Cognac	60
Compass Box 3 Year	81
Partida Elegante	100
Whistle Pig Boss Hog	150

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Board

PATACONS	9
FRIED GREEN PLANTAINS, MOZZARELLA, HOGAO -ADD CHORIZO 6 OR BRISKET 7	
BLACK BUTTER POPCORN	3
PEPPER, ONION DUST, BROWN BUTTER	
HAND CUT FRIES	5
SERVED WITH HOUSE MADE AIOLI	
AREPITAS	5
CRISPY WHITE CORN BREAD, TOMATILLO AIOLI, MAMA LILS AIOLI, PICKLED RED ONION	

WINE

Roero Arneis- Angelo Negro Italy, 2010	90
Cabernet Sauv.-Abadia Retuerta Spain, 2014	165
Merlot- Rosso Ca' Del, Quintarelli Italy, 2009	300
Ribera Del Duero- Vega Sicilia Spain, 2011	350

Finishing Wine

Colheita Porto 2006 Statement	15
Colheita Madeira 1996	18
Palo Cortado Viejo Dry Sherry	20