

terra.

by Jeremy Ford

LAGOON & BLOOM \$17

Ketel One Vodka with cucumber water, St. Germain, lime juice, Thai basil cordial, then carbonated

Floral, light & airy, finishing with delicate citrus notes.

COASTAL CORE \$18

Red apple infused Cocchi Americano, Apple shrub topped with sparkling water

Light, vibrant, finishing with a dry-tart & refreshing effervescence

BANANA BOAT \$18

Plymouth Dry Gin gently stirred with Suze, Lillet Blanc & Banana liqueur & topped with banana all spice foam

Bitter & boozy with light tropical notes

PRIKICHI PUNCH \$17

House rum blend, pineapple fluffy juice, charred pineapple infused Campari, lime juice, Shimarucu Cherry Grenadine Cordial, mezcal rinse

Lush, smokey undertones, vibrant tropical flavors of sun-drenched fruit, & a velvety foam finish.

MISO MOON \$19

Coconut infused Tequila Ocho Blanco with lime juice, toasted sesame miso reduction, clarified

Bright & silky, citrus-kissed, anchored by soft, umami undertones

BURNT OFFERING \$19

Ojo de Tigre Mezcal shaken with fresh blackberries, zesty marigold reduction, lime juice, Madame Jeanette tincture & Herbal Liqueur

A blend of soil, smoke, & fresh green spice.

PALM BRÛLÉE \$18

Browned butter fat washed Buffalo Trace Bourbon with caramelized plantain reduction & lemon juice, egg white, & brûléed froth

Aromatic, velvety-smooth, with a deep, buttery warmth

VELVET FLIP \$19

Redemption Rye Whiskey with Amaro Montenegro, Ruby Port, Malta Balashi & guava reduction, whole egg & espresso

Creamy texture combined with subtle bitterness & slight tropical notes

terra.

by Jeremy Ford

LAGOON & BLOOM \$17

Ketel One Vodka with cucumber water, St. Germain, lime juice, Thai basil cordial, then carbonated

Floral, light & airy, finishing with delicate citrus notes.

COASTAL CORE \$18

Red apple infused Cocchi Americano, Apple shrub topped with sparkling water

Light, vibrant, finishing with a dry-tart & refreshing effervescence

BANANA BOAT \$18

Plymouth Dry Gin gently stirred with Suze, Lillet Blanc & Banana liqueur & topped with banana all spice foam

Bitter & boozy with light tropical notes

PRIKICHI PUNCH \$17

House rum blend, pineapple fluffy juice, charred pineapple infused Campari, lime juice, Shimarucu Cherry Grenadine Cordial, mezcal rinse

Lush, smokey undertones, vibrant tropical flavors of sun-drenched fruit, & a velvety foam finish.

MISO MOON \$19

Coconut infused Tequila Ocho Blanco with lime juice, toasted sesame miso reduction, clarified

Bright & silky, citrus-kissed, anchored by soft, umami undertones

BURNT OFFERING \$19

Ojo de Tigre Mezcal shaken with fresh blackberries, zesty marigold reduction, lime juice, Madame Jeanette tincture & Herbal Liqueur

A blend of soil, smoke, & fresh green spice.

PALM BRÛLÉE \$18

Browned butter fat washed Buffalo Trace Bourbon with caramelized plantain reduction & lemon juice, egg white, & brûléed froth

Aromatic, velvety-smooth, with a deep, buttery warmth

VELVET FLIP \$19

Redemption Rye Whiskey with Amaro Montenegro, Ruby Port, Malta Balashi & guava reduction, whole egg & espresso

Creamy texture combined with subtle bitterness & slight tropical notes