WATER LION

WINE + ALCHEMY

6oz quartino **WINE**

Sparkling

Andre Delorme • Cremant de Borgogne Brut / Brut Rose (187ml) $18

Voirin-Jumel Blanc de Blancs Grand Cru Brut Champagne (375ml) $58

Red

Borne of Fire
Cabernet Sauvignon • Columbia Valley $17

Gian Luca Colombo
Nu Vino Rosso di Langa • Piemonte $18

Chateau Fontesteau Bordeaux • Haut Medoc $21

Lopez de Haro Tempranillo • Rioja $16

Kavaklidere Selection
Okuzgozu Bogazkere • Anatolia $16

Duzsi Tamas Kadarka • Szekszard $17

Podere Castorani Montepulciano d'Abruzzo $18

Askaneli Brothers 1880
Saperavi Premium • Kakheti $23

Chilled Red

Cantina Settecani Lambrusco Grasparossa $14

Szent Donat Tihany • Balaton $22

White

Trimbach Pinot Gris Reserve • Alsace $18

Seaglass Sauvignon Blanc • Central Coast $17

Domaine Sallet Macon Uchizy Les Maranches
Chardonnay • Borgogne $17

St Michael-Eppan Schulthauser
Pinot Bianco • Trentino - Alto Adige $18

Gal Tibor Egri Csillag • Eger $17

Mapreco Vinho Verde • Minho $14

Castello di Perno
Gregorio Gitti Nascetta • Langhe $18

Zyme From Black to White • Veneto $22

Orange

Gerard Bertrand Orange Gold • Vin de France $17

Askaneli Brothers 1880 Rkatsiteli Qvevri $17

Maison Noir "New Noir" • Williamette $23

Rose

Chateau des Ferrages • Provence $16

Red Tail Ridge Cabernet Franc • Finger Lakes $15

Askaneli Brothers 1880 • Kakheti $16

Tasting

Flight of three • 3oz each $33

Flight of six • 3oz each $64

MICHELADA

pepinillo $11
red jalapeno • homemade pickle brine • lime

bovino $12
red jalapeno • bouillon • worcestershire • lime

pollo $12
red jalapeno • bouillon • lime • thyme

~ seaside tuxedo $16
beer • gin • Aperol • grapefruit soda • rosemary

COCKTAILS

spritz $16
natural white • Aperol • Italicus • club soda

sangria rose $16
St Germain • seasonal fruit • club soda

the alchemist $17
clarified milk punch • seasonal fruit/ herbs/ spice

agua leon $16
Espolon • pear • fresh lime • himalayan salt

litchi cloud $15
sake • litchi • Italicus • lime

kamikaze dragon $15
sake • mango • serrano • strawberry • lime • coconut milk • black salt

breezy ninja $15
sake • cucumber • mandarin cordial • pear • lime

kill bill $15
sake • tomato • worcestershire • horseradish • spice • homemade pickle brine

SAKE 300ml

Shimizo No Mai Pure Snow Junmai Nigori $28

Yoshi No Gawa Winter Warrior Junmai Ginjo $28

BEER

bottled domestic/ imported selections $8

MAKGEOLLI

Makku $11

CIDER

Kopparberg Pear • Sweden $9

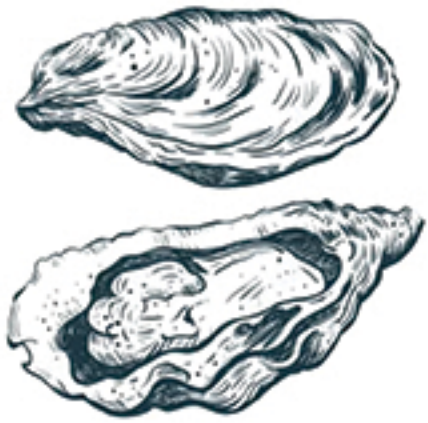
Magners • Ireland $8

NON-ALCOHOLIC

bird of paradise $10
mango • berries • coconut milk • club soda

lotus $10
mandarin • litchi • coconut water • elderflower tonic

summer grass $10
cucumber • pear • grapefruit soda • lime



OYSTERS

season ends: May 1

please join us for the
start of the new season
in September

Consuming raw or undercooked, meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness and should be avoided, especially if you are pregnant or have certain medical conditions.

OMNOMYOM

deviled eggs

- spicy $10
- ajvar $11
- prosciutto di parma $14
- truffle $16
- osetra 1oz $130
  siberian • creme fraiche
  • red onion • toast points

fresh oysters 1/2 doz M/P

burrata + grape tomato salad $21
extra virgin olive oil • balsamic glaze

burrata + prosciutto di parma bruschetta $23
multi-grain • fig jam • balsamic glaze

warmed camembert $18
toasted multi-grain • fig jam • berries

grape tomato $14
extra virgin olive oil • red onion • oregano

chopped shrimp dip $16
cucumber • red onion • dill • kewpie mayo
creme fraiche • stone-ground crackers

duck liver mousse + fig jam $18

vegan mousse + radish $15
chick pea • roasted eggplant • tahini • ajvar

charcuterie platter $23
- grande platter $48

spicy cucumber salad $12
rice vinegar • tianjin • sesame oil

olive trio $7

homemade pickles $6
seasonal vegetables

toasted pork rinds $6
paprika • red onion mignonette

cheesecake ramekin $8

chocolate cake ramekin $8

a 20% service charge has been added to your check