



join us at roe!

WINE DINNER APRIL 20TH | WHISKEY DINNER MAY 25TH

Enjoy these 5-Course Pairing Dinners with Freemark Abbey and Heaven Hill Distillery

BRUNCH WITH US THIS WEEKEND

\$5 Mimosas every Saturday & Sunday 11am-2:30pm • Live Blues 1-4pm Sun

SOUPS

CLAM CHOWDER	11 13
FISHERMAN'S STEW	12 14

TO START

SHRIMP COCKTAIL (3PC)	14
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colossal wild shrimp, house cocktail sauce

OYSTERS ON THE HALF SHELL	MKT
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roe cocktail sauce, red wine mignonette

Baja	21 40
Pacific	24 42
East Coast	24 42

CHEF'S CHOICE SASHIMI	MKT
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served with fresh wasabi and ginger

PERUVIAN SCALLOPS	4/EA
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scallop, fresh wasabi, sour yuzu

POKE CEVICHO	19
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ceviche & tuna poke over corn tortilla chips, basil yuzu, eel and roe sauce with jalapenos, wasabi tobiko and furikake

ROCK FISH CEVICHE (GF)	15
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ceviche with tortilla chips

YELLOW FIN TUNA POKE (GF)	17
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tuna poke with tortilla chips

CALAMARI FRIES	14
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buttermilk marinated calamari, lightly fried with spicy roe sauce

ROE POPCORN SHRIMP	16
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batter dipped baby shrimp with salt pepper and spicy roe sauce

CAPITAN PLATTER	30
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Serves 2-3
fish & chips, calamari fries, popcorn shrimp, hand cut kennebec fries, coleslaw with roe sauce and tartar sauce

SIDES

KENNEBEC FRENCH FRIES (VG)	5
SWEET POTATO FRIES	7
TOASTED BAGUETTE	3
PONZU BROWN RICE (VG)	3.5
BLACK BEANS (GF) (VG)	4
TORTILLA CHIPS & SALSA (GF) (VG)	4
ROE SOY EGG	2
SIDE SALAD (VG)	5
GRILLED VEGETABLES (GF) (VG)	7
SESAME COLESLAW (GF)	5

lunch menu

roeseafood.com

A service charge of 20% will be added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SALADS & SANDWICHES

All sandwiches served with chips & salsa. Sub fries or salad for +2.50

BABY LETTUCE SALAD (GF)	14
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santa monica farmers lettuce, anchovy-lemon dressing, polenta croutons, pecorino
add protein: chicken +9 | salmon +14 | wild shrimp +12 | premium fresh catch +16

ARUGULA AND MIXED BABY BEET	17
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oven roasted beets, wild arugula, candied pecans, chevre goat cheese with pink peppercorn and roasted shallot vinaigrette
add protein: chicken +9 | salmon +14 | wild shrimp +12 | premium fresh catch +16

ROE SEAFOOD SALAD	28
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mixed crab meat, poached baby shrimp, langoustines, hard-boiled egg, cornichons, heirloom tomato confit, radish, carrot, and red onion chopped & tossed with house thousand island dressing

TUNA SALAD SANDWICH	15
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albacore tuna salad, lettuce, tomato, and avocado on toasted sourdough

FILET ROE FISH	17
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panko crusted alaskan cod, roe tartar, baby lettuce, white cheddar on brioche

SHRIMP PO BOY	17
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fried baby shrimp, lettuce, tomato, pickles, remoulade sauce on a soft french roll

LOBSTER ROLL	26
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chilled lobster meat with basil yuzu aioli on warm lobster roll served with kennebec french fries

CRISPY CHICKEN SANDWICH	17
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organic tempura fried chicken breast, sesame slaw, green onion kimchi aioli, and sliced pickles on brioche

ANGUS CHEESE BURGER	15
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1/3 lb patty, monterey jack cheese, lettuce, tomato, onion, pickles, and house louis dressing on brioche
add to any sandwich above: jalapeno +.50 | avocado +2 | white cheddar +2

ENTREES

FISH & CHIPS	23
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battered wild cod, hand cut kennebec french fries, tartar sauce and roe sauce

ROE FISH BURRITO	16
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fresh fish of your choice, ponzu brown rice, pico de gallo, cabbage, black beans and spicy roe sauce with tortilla chips & salsa
choice of: salmon, yellow fin poke, mahi, cod, or shrimp • make it a burrito bowl +2

MERMAID BOWL	20
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choice of two proteins served with black beans, pico de gallo, shredded cabbage, seaweed salad, ponzu brown rice, special house made roe sauce
choice of: salmon, yellow fin poke, mahi, cod, or shrimp

TACO PLATE	23
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two grilled fish tacos with basil yuzu sauce or two baja fried cod tacos with roe sauce, cabbage, and pico de gallo, served with ponzu brown rice, black beans, and chips and salsa

FISHERMAN'S PLATE	25
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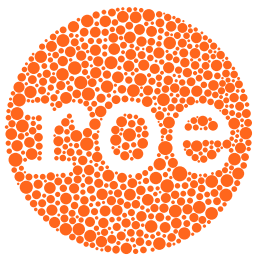
your choice of fresh fish grilled with garlic butter, served with ponzu brown rice and grilled veggies
choice of: salmon, mahi, cod, or shrimp | premium grilled fish +3

POKE BOWL	22
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yellow fin tuna poke style, ponzu brown rice, wakame seaweed-sesame salad, organic soy egg

CHIRASHI BOWL	26
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chef's fresh fish selection, tempura shrimp, seasoned white rice, fresh wasabi, ginger, cucumber, salmon ikura



happy hour

MON – FRI • 3PM – 6PM

SEASONAL OYSTERS

house cocktail sauce and mignonette

16 half dozen | 32 full dozen

3 EA

PERUVIAN SCALLOPS

scallop on the half shell, fresh wasabi, sour yuzu

3.5 EA

SHRIMP COCKTAIL

wild shrimp (3pc), house cocktail sauce

11

YUKON GOLD POTATO WEDGES

caramelized garlic and leek aioli

5

SHRIMP FRIED RICE

shrimp, brown rice, carrots, green onion, egg,
soy sauce and eel sauce

8

MINI FISH & CHIPS

battered wild cod, kennebec fries, tartar sauce, roe sauce

12

CEVICHE TOSTADA

rock fish, corn tostada, basil yuzu sauce, cabbage

8

POPCORN CHICKEN

spicy yuzu-honey sauce with rice-vinegar slaw

8

HAPPY POKE BOWL

tuna poke, ponzu brown rice, edamame, seaweed salad

10

CALI ROLL BOWL

sushi rice, crab mix, cucumber, daikon radish,
avocado, nori, sesame

10

CRUNCHY ROLL BOWL

sushi rice, tempura shrimp, real crab, avocado,
cucumber, tempura flakes, eel sauce

11

HOUSE WINE \$7

DRAFT BEER \$5

SPECIALTY COCKTAILS \$8

WELL SPIRITS \$6

see our selection on the back



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BRUNCH WITH US THIS WEEKEND

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TO START

CLAM CHOWDER	11 13
FISHERMAN'S STEW	14
BLUE PRAWNS	18
wood roasted caledonian prawns, chilled absinthe tomatoes, crispy artichoke heart	
MINI CRAB CROQUETTES (3PCS)	23
lump blue crab, meyer lemon aioli and celery-micro greens	
HAMACHI COLLAR	18
seasoned daikon radish, miyako ponzu	
SESAME CHICKEN	14
lightly fried organic chicken breast, chili honey-yuzu sauce, sesame rice vinegar slaw	
CHARCUTERIE BOARD	21 32
selection of cured meats and cheeses with toasted country bread and assorted spreads	

RAW & CHILLED

SHRIMP COCKTAIL (5PCS)	24
jumbo wild mexican shrimp, house made cocktail sauce	
PERUVIAN SCALLOPS	4/ea
scallop, fresh wasabi, sour yuzu	
OYSTERS on the HALF SHELL	½ dz dz
roe cocktail sauce, red wine mignonette	
Baja	21 40
Pacific	24 42
East Coast	24 42
CHEF'S SASHIMI	MKT
served with fresh wasabi and ginger	
POISSON CRU	18
diced yellow fin tuna, white fish, yuzu kosho coconut cream, mint, lime macerated habanero-onion	
CHIRASHI BOWL	26
chef's fresh fish selection, tempura shrimp, seasoned white rice, fresh wasabi, ginger, cucumber, salmon ikura	

LITTLE FISH TOWER	62
6 baja oysters, 4 shrimp, 4 scallops, cucumber salad, 6pcs sashimi (chef's choice)	
BIG FISH TOWER	124
12 baja oysters, 10 shrimp, 10 scallops, cucumber salad, 9pcs sashimi (chef's choice)	

SIDES

Toasted Baguette	3.5
Egg Fried Rice	7
Potato Pave (1pc)	7
Black Sesame Spaetzle	13
Seasonal Vegetables	12

GREENS

BABY LETTUCE SALAD	14
santa monica farmers lettuce, anchovy-lemon dressing, polenta croutons, pecorino <i>add protein: chicken +9 salmon +14 wild shrimp +12 premium fresh catch +16</i>	
ARUGULA AND MIXED BABY BEETS	16
oven roasted beets, wild arugula, candied pecans, chevre goat cheese with pink peppercorn and roasted shallot vinaigrette <i>add protein: chicken +9 salmon +14 wild shrimp +12 premium fresh catch +16</i>	
SEAFOOD SALAD	29
mixed crab meat, poached baby shrimp, langoustines, hard-boiled egg, cornichons, heirloom tomato confit, radish, carrot, and red onion chopped & tossed with house thousand island dressing	

SEAFOOD

FISH & CHIPS	24
battered wild cod, hand cut kennebec french fries, tartar sauce and roe sauce	
PACIFIC CROSS SHRIMP	28
grilled wild mexican shrimp grilled with gochujang chili paste, organic quinoa and baby arugula salad with sweet and sour yuzu	
SIMPLY GRILLED	30
choice of grilled mahi, black cod, wild mexican shrimp, or scottish salmon served with lemon beurre blanc, ponzu brown rice and haricots verts	
PLANCHET PACIFIC SEA BASS	31
potato pave, pickled meyer lemon emulsion, watercress	
SEARED MISO SALMON	33
scottish salmon, yellow corn medley, shishito purée, and piquillo peppers served with grilled broccolini, japanese fragrant chili oil and citrus pearls	
CIOPPINO	34
wild shrimp, clams, PEI black mussels, alaskan cod, king crab, pernod pastis, white wine, fish stock, mirepoix, oregano, thyme, served with sourdough boule	
PAN SEARED SCALLOPS	43
german sesame spaetzle with shiitake mushroom and soy-cream emulsion	
TAGLIATELLE AND CLAMS	29
fresh egg pasta, seasonal clams, chardonnay butter sauce, fresh herbs, breadcrumbs	
KING CRAB LEGS	70
8oz crab, ponzu brown rice, butter, haricots verts	
GRILLED WHOLE FISH	45
seasonal whole fish, deboned stuffed with fresh herbs and lime, served with warm tortillas, pico de gallo, cabbage, tomatillo salsa, and habanero onions	

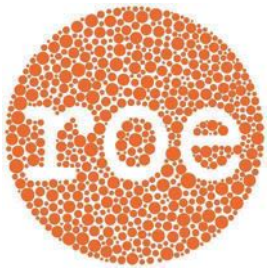
LAND

GARDEN BOWL	20
black beluga lentil salad, edamame beans, heirloom cherry tomatoes with white balsamic lemon dressing, olive oil and seasonal vegetables	
POTATO AND PECORINO GNOCCHI	21
potato gnocchi, garlic, shallot, tomato, haricot vert, shredded pecorino, salsa verde <i>add protein: chicken +9 salmon +14 wild shrimp +12 premium fresh catch +16</i>	
PAPPARDELLE AND SHORT RIB	27
pappardelle egg pasta, braised short rib, hatch green chiles, pecorino romano cheese, savory spinach, crème fraîche	
PUNJAB GRILLED CHICKEN	26
punjab spiced and yogurt marinated mary's airline chicken breast, roasted eggplant, grilled furikake flatbread	
PRIME PETITE FILET	48
6oz filet, rosty potatoes with truffle oil, garlic haricots verts, brandy pepper corn sauce <i>Surf & Turf: jumbo wild shrimp (4pcs) +14 or pan seared scallops +28</i>	

dinner menu

roeseafood.com

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something to warm you up!

MAPLE BUTTER BISCUITS 5

HOT & BUTTERED RUM 15

BRUNCH MIMOSA 5

BRUNCH LIBATIONS

SPICED WHITE PEACH SANGRIA 12
white wine, brandy, peaches, lemon, mint

APEROL SPRITZ 12
aperol, lemon, orange, prosecco, soda

FRENCH 75' 13
gin, lemon, brut

MIMOSA FLIGHT 34
bottle of sparkling brut & four fresh juices

ROE BLOODY MARY 16
citrus vodka, sriracha vodka, spicy roe bloody mix

ESPRESSO MARTINI 14
black hjerte coffee liqueur, vodka, coffee, beans

IRISH COFFEE 14
jameson irish whiskey, coffee, cream

BRUNCHY

COCONUT FRENCH TOAST 14
brioche, cardamom maple syrup, fresh berries, almonds powder, coconut whipped cream

RIGO'S CHILAQUILES 15
corn tortillas, house red salsa, red onion, avocado, queso fresco, fried black beans, organic fried hen's egg

THE STANDARD 16
cage free eggs, rosti potatoes, bacon or sausage, toast or fresh fruit

STEAK & EGGS 23
top sirloin, rosti potatoes, pico de gallo, blue corn tortillas, fresh salsa

ROE SHRIMP BENEDICT 21
jumbo wild shrimp, french muffin, sautéed garlic spinach, poached organic eggs, tomato hollandaise with mixed greens

BREKKY BURRITO BOWL 17
house thick-cut bacon, sausage or veggies, black beans, rosti potatoes, organic cage free eggs, pico de gallo

ROE B.L.T.A. 19
toasted country bread, garlic aioli, vine ripened tomatoes, bacon, avocado, and two sunny-side-up eggs

AVOCADO TOAST 13
grilled country bread, cherry tomatoes, pickled red onion, shaved radish, pecorino, chili flake, served with mixed greens
add: egg +3 | smoked salmon +9

LOX BREAKFAST TOAST 19
house cured scottish salmon, whipped cream cheese, arugula, tomato, capers, shallots, salmon roe on french batard

CRUSTACEAN OMELET 20
crab, langoustines, shrimp, ocean gravy, crispy leeks with mixed greens

LUNCHY

BABY LETTUCE SALAD 14
warm polenta croutons, anchovy-lemon parmesan dressing
add: chicken +9 | shrimp +14 | salmon +11 | premium catch +16

ROE SEAFOOD SALAD 28
mixed crab meat, baby shrimp, langoustines, hard-boiled egg, cornichons, heirloom tomato confit, radish, carrot, chopped lettuce, tossed with house thousand island dressing

LOBSTER ROLL 26
chilled lobster meat with basil yuzu aioli on warm brioche roll served with kennebec french fries

PEAR AND CHICKEN SANDWICH 18
organic buttermilk marinated chicken breast, arugula, pear, caramelized onion, brie cheese, roasted garlic aioli on french batard, served with side salad

FILET ROE FISH SANDWICH 17
panko crusted alaskan cod, roe tartar, baby lettuce, white cheddar on brioche, with chips & salsa

ALL NATURAL BEEF BURGER 17
caramelized onion, white cheddar, house thousand dressing, lettuce, tomato, pickles on brioche served with kennebec fries

FISH & CHIPS 23
battered wild alaskan cod, hand cut kennebec fries, tartar sauce & roe sauce

POKE BOWL 22
yellow fin tuna poke style, ponzu brown rice, wakame seaweed-sesame salad, organic roe soy egg

RAW & CHILLED

ROCK FISH CEVICHE 15
rock fish, lemon, lime, pico de gallo, fresh tostada

SHRIMP COCKTAIL 24
jumbo wild mexican shrimp (5pcs) house cocktail sauce

FRESH OYSTERS MKT
roe cocktail sauce, red wine mignonette

PERUVIAN SCALLOPS 4 ea
raw scallop, fresh wasabi, sour yuzu

BAJA BASS CEVICHE 16
miso marinated sea bass, red onion, cilantro oil, smashed avocado, crispy leeks, fresh tostadas

POKE CEVICHOES 19
ceviche, tuna poke, tortilla chips, basil yuzu, eel and roe sauces, jalapenos, wasabi tobiko, furikake

LITTLE FISH TOWER 62
6 oysters, 4 shrimp, 4 scallops, cucumber salad, sashimi (6pcs)

BIG FISH TOWER 124
12 oysters, 10 shrimp, 10 scallops, cucumber salad, sashimi (9pc)

LITTLE EXTRAS

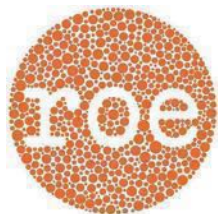
YUKON ROSTI POTATOES 6
ROSEMARY GLAZED BACON (2pc) 7
NATURAL PORK SAUSAGE (2pc) 4

HONEY GREEK YOGURT & BERRIES 7
SEASONAL HAND CUT FRUIT 6
TWO HEN'S EGG ANY STYLE 5

ROE BUTTERMILK BISCUITS (2) 5
w/fresh jam & sea salt
TOAST & FRESH JAM 4

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lil guppy menu

all items include small fountain drink

FISH NUGGETS 10
battered alaskan cod served with fries or salad

BEAN & CHEESE BURRITO 6
flour tortilla, black beans, jack cheese
served with fries or salad

MINI FISH TACOS 8
alaskan cod grilled or fried topped with
lettuce, tomato, and basil yuzu sauce served
with fries or salad

CHEESE QUESADILLA 6
flour tortilla, jack cheese with fries or salad

LITTLE SCRAMBLE (GF) 7
organic eggs, bacon or sausage, fresh fruit
*Sat/Sun brunch only, 11am - 2:30pm

FRENCH TOASTY 7
one piece coconut french toast, scrambled egg,
fresh fruit
*Sat/Sun brunch only, 11am - 2:30pm

**for children ages 12 and under

WINE glass / bottle

SPARKLING

Moscato, La Perlina, Veneto, Italy, NV	12/44
Prosecco, La Marca, Italy, NV	12/44
Brut, Blanc de Blancs, Grandial, France, NV	12/44
Brut, Taittinger, Reims, France, NV	120
Brut Cava, Marques de Caceres, Spain, NV	54
Brut Rosé, Cremant Du Jura, France, NV	15/56
Chenin Blanc, Dry Creek, 50 th Anniversary, Sonoma, CA	84

ROSÉ

Rosé, Miraval, 'Studio', Correns, France, 2021	14/52
Rosé, Pinot Noir, Copain, Russian River, 2021	52
Rosé, DAOU, Paso Robles, 2021	15/56
Rose, Grenache, Habit, Santa Ynez, 2021	62

WHITE

Pinot Grigio, Benvolio, Friuli, Italy, 2021	13/48
Bianco Terre Siciliane, Cala, Dario Serrentino, Sicilia	42
Dry Riesling, Ravines Estate, Finger Lakes, NY 2019	16/60
Soave Classico, Pieropan, Veneto, Italy, 2021	36
Vermentino, Villa Solais, Sardegna, Italy 2021	15/56
Albarino, Deusa Nai, McD, Rias Baixas, Spain 2021	54
Bordeaux Blanc, Les Legendes, Bordeaux, France 2021	13/48
Sauv Blanc, Matanzas Creek, Sonoma, 2021	48
Sauv Blanc, Kim Crawford, New Zealand, 2022	14/52
Sancerre, Domaine Delaporte, Loire Valley, France, 2021	24/92
Chardonnay, La Crema, Sonoma, 2021	14/52
Chardonnay, Sonoma-Cutrer, Sonoma Coast, 2021	17/64
Chardonnay, Far Niente, Napa, 2020	120

RED

Chianti, Poggio Vignoso, Tuscany, Italy, 2020	13/48
Giove (Ciliegiolo), Motta, Tuscany, Italy, 2021	36
Grenache, Marques de Caceres, Carinena, Spain 2019	52
Pinot Noir, Carmel Road, Monterey, 2019	14/48
Pinot Noir, Cloudline, Willamette Valley, Oregon 2021	16/60
Red Blend, Quest, Paso Robles, 2019	16/60
Red Blend, Prisoner, Napa Valley, 2019	116
Bordeaux Blend, GSM, Domaine de Aussieres, France, 2015	54
Bordeaux Blend, Legende, Saint Emilion, France, 2016	88
Bordeaux Blend, Chateau L'Evangile, Pomerol, France, 2017	186
Cabernet Sauvignon, St. Francis, Sonoma County, 2019	16/60
Cabernet Sauvignon, Justin, Paso Robles, 2019	17/64
Cabernet Sauvignon, Arrowood, Sonoma County, 2016	64
Cabernet Sauvignon, DAOU, Paso Robles, 2021	72
Cabernet Sauvignon, J. Lohr 'Hilltop', Paso Robles, 2018	75
Cabernet Sauvignon, Austin Hope, Paso Robles, 2020	120
Cabernet Sauvignon, Artemis, Stag's Leap, Napa, 2019	155
Malbec, Llama, Mendoza, Argentina, 2019	15/56
Tempranillo, Gran Reserva, MdC, Rioja, Spain 2014	86
Tempranillo Blend, Gaudium, Gran Vino, MdC, Spain 2014	144
Zinfandel, Hobo, Dry Creek Valley, Sonoma County, 2020	58

FORTIFIED & DESSERT

Late Harvest Pinot Gris, Robert Sinsky, Carneros, 2014	17
Sauternes, Chateau de Cosse, Bordeaux, France 2018	18
Chianti Classico, Antinori Vinsanto, Tuscany, Italy	18
Superior Cream Sherry, Sandeman, Armada, Spain	12
Ruby Port, Warre's, 'Warrior', Douro Valley, Portugal	15
Tawny Port, Sandeman 20 year, Porto, Portugal	18

WINE FLIGHTS four 2oz pours

RED & WHITE 24

Rosé, Miraval 'Studio', France
Chardonnay, La Crema, Sonoma
Pinot Noir, Carmel Road, Monterey
Cabernet Sauv, St. Francis, Sonoma

WHITE 22

Pinot Grigio, Benvolio, Friuli, Italy
Riesling, Ravines, Finger Lakes, NY
Blanc, Les Legendes, Bordeaux, France
Chardonnay, Sonoma-Cutrer, Sonoma

RED 26

Chianti, Poggio Vignoso, Tuscany
Pinot Noir, Carmel Road, Monterey
Malbec, Llama, Mendoza, Argentina
Cabernet Sauv, St. Francis, Sonoma

DRAFTS pint / half pint

Bavik (Pilsner)	7 / 4
Pacifico (Lager)	7 / 4
Negra Modelo (Dunkel Lager)	8 / 5
LB Blonde (Blonde Ale)	8 / 5
Pop Fuji (Unfiltered Pilsner)	8 / 5
Anchor Steam (Pale Ale)	8 / 5
Guinness (Irish Dry Stout)	8 / 5
Einstok (White Ale)	9 / 6
Offshoot Escape (IPA)	9 / 6
Slap & Tickle (IPA)	9 / 6
Picnic Lightning (Hazy IPA)	9 / 6
Delirium Tremens (Belgian Blonde .33L)	14

CANS

Things Seltzer, Mango	10
Things Seltzer, Pina Colada	10
Kyla Hard Kombucha, Sunset Trio	12
Kyla Hard Kombucha, Lavender	12
Shacksbury, Dry Cider	9
Athletic, Run Wild NA IPA	7
Athletic, Golden Dawn NA Ale	7

COCKTAILS

LAVISH	16
seagram's gin, lavender, lemon, crème de violet, egg	
MEZCALI	16
rayu mezcal, blood orange syrup, orange, lime, coconut cream, hibiscus powder	
MARLAIS	15
seagram's gin, blueberry, tarragon, lemon, tonic	
VENUS DE MILO	16
seagram's gin, drake's vodka, elderflower, rose wine, orange bitters	
BEE KIND	17
rayu mezcal, laphroig scotch, ginger liqueur, lemon, honey, candied ginger	
SPICY PALOMA	14
lunazul blanco tequila, lime, grapefruit, soda, jalapeño	
2 nd STREET SWIZZLE	18
green chartreuse, doctor bird Jamaican rum, lime, pineapple, falernum, angostura	
A MILLI	16
elijah craig small batch bourbon, orange curacao, grenadine, lemon, egg white, angostura	
HEAVYWEIGHT	17
cruzan dark rum, giffards banana, crème de cacao, coconut cream, pineapple, lime, angostura	
CLAREMONT OLD FASHIONED	16
elijah craig small batch bourbon, lairds' applejack brandy, angostura, and orange bitters	
KINGSTON	16
dr bird jamaican rum, cruzan silver rum, lime, pernod absinthe, simple	
DUB LUV	17
jameson caskmates IPA whiskey, grapefruit, falernum, lime cordial, offshoot escape IPA	