

## VODKA

---

- Lust Luxury** \$35  
B10 Belvedere Vodka, House Made Spicy Olive Brine, Truffle Salt Rim
- Grenade Royal** \$25  
Konik Tail Vodka, Pomegranate Juice, Cassis Noir De Bourgogne, Lemon, Champagne
- CosmoTitsou** \$23  
Grey Goose "Le Citron", Cointreau, Dragon Fruit Puree, Calpico, Yuzu Juice

## WHISKEY

---

- The Transatlantique** \$90  
The Macallan 23 yr Rare Cask, Diplomatico Ambassador, Domaine de Canton, Allspice Dram, Drambuie and Mole Bitters
- Fouquer's Fashion** \$32  
Hudson Baby Private Fouquer's Cask, Remy Martin X.O., D.O.M., Bourbon Bitters, Red Ice Sphere, Smoked Glass
- Vieux Riche** \$24  
Brother's Bond Rye, Fernet Branca, Calvados Le Morton, Umeshu Liqueur, Chocolate Bitters, Plum Syrup, Saline Solution
- Le Grand Toddy** \$23  
Angel's Envy Bourbon, Spiced Honey Syrup, Butterfly Pea Flower Tea, Fresh Lemon

## RUM

---

- Rêve D' Éré** \$22  
Providence Rum, Bacardi Spiced, Pomegranate Molasses, Lime Juice, Mole and Orange Bitters
- D'Outre Mer** \$22  
Clarified Coconut Bacardi Superior Rum, Strawberry, Orgeat, Rhubarb Liqueur

## GIN

---

- Titsou's G&T** \$24  
Procera Gin "Blue Dot", Homemade Tonic Syrup, and Seltzer
- 'The Last Word'** \$69  
Noler Special Reserve, V.E.P. Green Chartreuse, Luxardo, Fresh Lime Juice
- Côte D'Azur** \$24  
Monkey 47, Creme de Violette, St Germain, Fresh Blueberry, Lemon Juice, Lavender Syrup

## TEQUILA

<b>Le Jardin</b>	\$24
Volcan Blanco, Cointreau, Cucumber Juice, Lime Juice, Chili, Shiso Syrup, Black Lava Salt	
<b>Dragon's Passion</b>	\$45
Casa Dragones Blanco, Aperol, Yellow Chartreuse, Passion Fruit, Lime Juice, Serrano	
<b>Espresso Azul</b>	\$65
Clase Azul Reposado, Mr. Black Illegal, Demerara, Espresso, Mole Bitters, Bubble Smoke	
<b>Oh-La-La</b>	\$24
Casa Del Sol Reposado, Green Chartreuse, Passion Fruit, Sage, Egg White, Yuzu Soda	

## MEZCAL

<b>Barrel Aged Mezcal Negroni</b>	\$28
L7M Mezcal, Campari, and House Blend Vermouth	
<b>Farmer's Margarita</b>	\$24
Cilantro Infused Union Mezcal, Fresh Bell Peppers, Ancho Reyes, Grapefruit Juice, Lime Juice, Agave, Spicy Rim	
<b>Le Chanteur</b>	\$24
Cardenxe Sotol, Desolas Mezcal, Yellow Chartreuse, Lemongrass Oil, Shiso Syrup, Lemon Juice	

## OTHER SPIRITS

<b>Nuit D'Hiver</b>	\$22
Amaro Montenegro, Angostura, Lemon Juice, Simple Syrup, Egg White	
<b>Black Bugatti</b>	\$70
Lemon Infused D'usse XO, Grand Marnier Centenaire, Citric Acid, Bergamot Essence	
<b>Promenade</b>	\$23
Leblon Cachaça, Creme de Cacao, Yellow Chartreuse, Suze, Lemon Juice	
<b>Amaro Negroni</b>	\$22
Amaro Nonino, Cynar, Averna, Carpano Antica Formula, Orange Bitters, Lemon Zest	
<b>Affaire Péruvienne</b>	\$23
Lapostolle Pisco, Drambuie, Lillet Blanc, Lavender Syrup, Lemon Juice, Egg White, Peychaud Bitters	

## — CHAMPAGNE BY THE GLASS —

<b>Coller Blanc de Blancs</b> Premier Cru, NV	\$38/\$175
<b>Laurent Perrier Rosé</b> Brut, NV	\$40/\$185
<b>Dom Perignon 'Reserve'</b> 2013	\$95/\$450
<b>Salmon 'Selection'</b> Brut, NV	\$36/\$165

## — WINE BY 'CORAVIN' —

<b>Silver Oak</b> Alexander Valley, Cabernet, 2019	\$50/\$235
<b>Vincent Bouzereau Meursault 'Narvaux'</b> 2022	\$50/\$235

## — THE 'VAULT' —

<b>The Macallan Classic Flight</b> <small><sup>3</sup>/<sub>4</sub> oz each Sherry Oak 12 Year, Double Cask 15 Year and Double Cask 18 Year</small>	\$55
<b>The Macallan Prestige Flight</b> <small><sup>1</sup>/<sub>2</sub> oz each Rare Cask, James Bond, Sherry Oak 25 Year</small>	\$300
<b>Louis XIII Pairing</b> <small>1 oz Louis XIII &amp; Caviar Petrossian Royal Daurenki</small>	\$320

# FOOD

---

## **CAVIAR**

Traditional Garnish of Blinis, Eggs, Shallots, Chives, Crème Fraîche

ROYAL DAURENKI	\$180
IMPERIAL DAURENKI	\$250
IMPERIAL OSSETRA	\$300

## **FRENCH ONION DIP**

Kennebec Potato Chips, Crème Fraîche, Caramelized Onions

\$16

## **RED BEET HUMMUS**

Za'atar, Crudités

\$18

## **SALMON TARTARE CONES**

Ora King Salmon, Ponzu Gelée, Spring Onions

\$28

## **GOLDEN SHRIMP COCKTAIL**

Horseradish Sauce, Fresno Chili

\$38

## **EAST COAST OYSTERS**

Lime Mignonette, Habanada Pepper

\$32

## **BEEF TARTARE BITES**

Comté Cheese, Calabrian Chili, Baguette Crostini

\$32

## **ARTISANAL CHEESE & CHARCUTERIE BOARD**

Prosciutto, Parma Ham, Saucisson Sec, Délice de Bourgogne, Comté, Parmesan, Apricot, Rosemary Preserves, Crostini

\$48

## **GOUGÈRES**

Filled with Parmesan Béchamel

\$19

## **MACARON SELECTION**

Chef's Seasonal Selection

\$20

## **CHOUX À LA CRÈME**

Vanilla Cream & Caramel

\$22

*Titsov*

- NEW YORK -