

STARS *Lounge*

COCKTAILS

VERMOUTH COCKTAIL

Lo-Fi Dry Vermouth. Pomegranate. Prosecco *20*

CHARLES HARDY SODA

Monkey 47. Tonic. Fresh Botanicals *25*

INFINITY HIGHBALL

Infinity Bottled Whiskey or Rum. Citrus. Soda. Bitters *22*



BIONDO MANHATTAN

Rabbit Hole Boxergail. Vermouth. House Bitters.
Cherry. *24*

SOUR MONK

Yellow Chartreuse. Gunpowder Gin. Lemon. Sugar.
Egg White. Peychaud's Bitters. *22*

COCKTAIL OF THE WEEK

Each week our bartender team creates a new cocktail to
showcase, enjoy! *20*

TEATIME

Absolute Elyx. Citrus. Herbal Tea. Honey. Italicus
Bergamond. Lavender. *22*

COLD



CHATHAM OYSTER (6)

Citrus Mignonette & Lemon *20*

DEVEILED EGGS

Dill Pickled Kohlrabi & Hot Chicken Spice *12*

YELLOWFIN TUNA TARTARE

Fresh Yuzu Ponzu. Marigold. Fermented Chili *19*

ARTISANAL CHEESES

Grilled Cranberry Walnut Bread. Autumn Inspired
Garnishes. *21*

WARM



LAMB "KIBBE"

Labne. Mint. Za'atar. *19*

"BAKED STUFFED" LITTLENECKS

Linguiça. Kale. Pernod. *18*

FRIED FARM DILL PICKLES

House Buttermilk Ranch *14*

"OLD FASHIONED"

Pinhook Hard Rye Guy. Sugar. Angostura Bitters. Cherry. Orange *22*

HOUSE

CBI Maker's Mark 2020. Farm Honey. House Key Lime Bitters *22*

SMOKED

Flor de Caña 18yr. Deramara Sugar. Peychaud's Bitters. Smoked Orange *26*