

THE MAD HATTER

BAR MENU

DRINK ME

SMOKE AND MIRROR

EL SILENCIO MEZCAL, COINTREAU NOIR, MARASCHINO
DRY ICE, LYCHEE JUICE, RED WINE, RED ROSE PETAL,
DEHYDRATED MANGO WITH SCABIOSA FLOWER

\$25.00

SKULL POPPER

CLEMENT XO RUM, GREEN CHARTREUSE,
CRANBERRY AND LIME JUICE, ACTIVATED CHARCOAL, DEHYDRATED STRAWBERRY PUREE
WITH MICRO MARIGOLD & CARNATION

\$28.00

EAT ME

“NOT FRENCH ONION” EN CROUTE

CREAMY ONION SOUP
ENCROUTE PUFF PASTRY WITH CHEESE IN MIDDLE OF DOUGH

\$14.00

“SOIL AND BONES” MARROW AND ROOT VEGETABLES

BONE MARROW, CELERY APPLE PANNA COTTA
TINY CRUDITÉ, MARBLE RYE, APPLE CIDER VINAIGRETTE

\$22.00

SMOKED BRAISED LAMB, NUTTY MOLE

SMOKED BRAISED LAMB, NUT MOLE, BRIOCHE

\$28.00

S’NIRE SLIDERS

THREE VEAL MEATLOAF SLIDERS,
PORT SALUT CHEESE, APRICOT BACON MOSTARDA

\$32.00

SWEET ME

“SHRINK ME” CHERRY FLOAT

PINEAPPLE | BUTTERED TOAST | (ROASTED TURKEY?)?

\$13.00

