

CASK & CROWN



PROHIBITION PLATES

HOMEMADE POTATO CHIPS

sea salt, white truffle oil

\$12

Add 1 oz Sturgeon Caviar

\$75

SALT ROASTED MARCONA ALMONDS

tossed in honey & rosemary

\$12

BOQUERONE GILDA

spanish anchovic, pepper, olives

\$12

CHILLED OYSTERS

passion fruit mignonette

3 for \$18

DEVEILED EGGS

dijon mustard, paprika & creme fraiche

3 for \$18

CHILLED BAY SCALLOPS

cucumber, serrano & mint

3 for \$18

CRAB COCKTAIL

green melon, chives & sunflower lavosh

\$16

BEEF TARTARE

brioche, cornichon, crispy shallot, whole grain mustard

2 for \$22

CASK & CROWN



COCKTAILS \$25

FRENCH KISS '25

bombay sapphire, sage earl grey syrup, lemon juice, cava

EMERALD & OAK

jameson, carpano dry vermouth, benedictine

THE GOLDEN GATSBY

*tanqueray gin, liquid alchemist passionfruit syrup,
lemon juice, st. germain*

SPEAKEASY SMOKE

*vida del maguery mezcal, select appertivo, lime juice,
liquid alchemist orgeat*

BOOTLEG BRUNCH

*casamigos blanco, lime juice, grand marnier,
agave syrup, orange marmalade*

PINK LADY

bubblegum infused cruzan rum, galliano, lime juice

BOOTLEGGED & BITTER

*woodford reserve, amaro nonino, demerara syrup,
orange bitters*

JAZZ JOLT

espresso, liquid alchemist orgeat

SINATRA'S SHADOW

lyres london dry, giffard bitter zero proof