



# EMBER

## COCKTAILS 14

**DANTES BOULEVARD**  
Whiskey or Gin, Aperitif, Sweet Vermouth, Orange

**GIMLET**  
Gin, Lime, Grapefruit, Clementine, Soda

**SEASONAL GIN AND TONIC**  
Strawberry, Rhubarb, Tonic

**MARGARITA**  
"I love you but we cantaloupe"  
Tequila, Lime, Melon, Sage, Banana Pepper,  
Herb Bitters

**OLD FASHIONED**  
Bourbon, Almond, Port Wine, Herb Bitters

**MANHATTAN**  
Rye Whiskey, Coconut, Amaro, Sweet Vermouth

**RUM CAKE MAI TAI**  
Rum, Lemon, Vanilla, Maple, Pecan

**FRENCH 75**  
Vodka, Lemon, Lavender, Butterfly Pea Flower,  
Prosecco

**DAIQUIRI**  
"What's up Daq"  
Rum, Lime, Carrot, Cinnamon

## WINES

## GLS/BTL

VEUVE CLIQUOT ROSÉ, Reims, FR 35/150  
RUINART BLANC DE BLANCS, Reims, FR 200  
KRUG for 2, Reims, FR 100  
PERRIER JOUET, Epernay, FR 120  
DOM PERIGNON 2006, Epernay, FR 350

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WALNUT BLOCK, Sauvignon Blanc, 12/45  
Malborough, NZ

SETZER (1L), Gruner Veltliner, 14/55  
Wachau, AUS

DME. SEGUINOT, Chardonnay, 15/60  
Chablis, FR

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CUVEE EMBER, Bordeaux Blend, FR 20/88

ALPASION, Malbec 18/75  
Alto Valle De Uco, Mendoza, AG

TRIM by SIGNORELLO, Cabernet Sauv. 12/50  
Napa Valley, California

MATTHEW FRITZ, Pinot Noir 16/58  
North Coast, United States

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TERMES by NUMANTHIA, Tinta de Toro, SP 17/60

## BEERS

WAKEFIELD X KAIDO, RICE LAGER 12  
SAMUEL SMITH, CHOCOLATE STOUT 10  
WYNWOOD LA RUBIA, BLONDE 8  
DOG FISH 60min, IPA 8  
MAMA'S LITTLE YELLA PILS 8