

AUDIEN

CURATED COCKTAILS

WHITE NOISE <i>WHITE PORT, PEAR LIQUEUR, PEPPERCORN, SAGE, LEMON, TONIC WATER</i>	\$16
FORGET ME NOT <i>KETEL ONE, PEACH, WHITE CRANBERRY, ORANGE BLOSSOM YUZU, LEMON, PEYCHAUD'S BITTERS, EGG WHITE</i>	\$14
BRAMBLEBERRY FIZZ <i>BOMBAY BRAMBLE, RASPBERRY, VANILLA, LEMON, HEAVY CREAM, ORANGE BLOSSOM WATER, EGG WHITE SODA WATER</i> *Please allow 20 minutes for preparation.	\$20
TICKET TO PARADISE* <i>ILEGAL MEZCAL, PISCO, PASSIONFRUIT, PINEAPPLE, LIME</i>	\$14
FINGERS CROSSED* <i>21 SEEDS TEQUILA, EDLERFLOWER, POBLANO, GRAPEFRUIT, CANTALOUPE, CUCUMBER, GINGER, LIME</i>	\$16
HORIZON LINE* <i>CHARANDA, HIBISCUS, CHIPOTLE, PILONCILLO, LIME</i>	\$14
NOT YOUR NANA'S MARTINI <i>PARMESEAN INFUSED BOTANIST GIN, MANZANILLA SHERRY DRY VERMOUTH, OLIVE BRINE, BLUE CHEESE OLIVES</i> +\$15 Caviar Bump	\$18
GOLDEN HOUR <i>FLOR DE CANA 12YR, PIMMS, FIG JAM, ORGEAT, LEMON, ANGOSTURA BITTERS, SPARKLING WINE</i>	\$16
DARK & HANDSOME <i>CHOICE OF SPIRIT: (CHOOSE ONE) ABSOLUT ELYX VODKA, LALO TEQUILA, COGNAC PARK VS, HAZELNUT, CACAO, ESPRESSO, TURBINADO</i>	\$16
BAYOU CITY BANDIT <i>REDEMPTION RYE WHISKEY, APPLE BRANDY, AMARO MONTENGRO, COCCHI DI TORINO, ALLSPICE BITTERS</i>	\$16
GARAM OLD FASHIONED <i>BUFFALO TRACE BOURBON, GARAM MASALA, TURBINADO ANGOSTURA BITTERS, CARDAMOM BITTERS</i>	\$16
LADY IN RED <i>CANTERA NEGRA REPOSADO, SELECT APERTIVO, STRAWBERRY VERMOUTH BLEND</i>	\$18

*Available Spirit Free

COFFEE & TEA

ESPRESSO \$4

CAPPUCCINO \$4.50

LATTE \$4.50

ORGANIC TEAS \$5

MENU CURATED BY KIRTHAN & KRIPA SHENOY

Please no substitutions. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A gratuity of 25% will be added to all parties of 6+