

The Bar

- SIGNATURE COCKTAILS -

Velvet de Platana	14
Espolòn Blanco Tequila, pineapple skin cordial, fresh lime, and butterfly pea.	
Le Jardin	16
Recipe 21 Vodka, soursop, lychee-infused blanc vermouth, lemon and saline.	
Island Seltzer	16
Tequila, fresh coconut water, pineapple, fresh lime, cane syrup, sparkling water, toasted coconut brown sugar rim.	
Market Pear	18
Bourbon, pear nectar, fresh lemon, fresh green apple juice, ginger syrup, saline solution.	
Sunday in St Michel	18
Bourbon, Barbancourt Aged Rum, cane syrup, and bitters.	
Kremas	18
House Haitian Kremas, Barbancourt Rum, pineapple, coconut, lime, vanilla, and warm spice.	

- WINE SELECTION -

Bistro Pivot Noir <i>(Brut Reserved)</i>	13 - 48
Bourgogne Chardonnay	14- 51
Sauvignon Blanc	15- 58
Au Coeur des Terroirs	13- 48
1924 Double Black Cabernet	15- 58
Patriarche Père & Fils	13 - 48

- BEER SELECTION -

Peroni Nastro Azzurro	8
Modelo Especial	7
Red Stripe	7
Prestige	7



A 20% mandatory service charge is added to all dine-in checks.

This service charge is not a gratuity. Additional tipping is optional and always appreciated.