

SPECIALTY COCKTAILS

- \$15 -

THE DARLING BUDS OF MAY

FLOR DE CAÑA 7 RUM, RHUM JM 110, PASSIONFRUIT JUICE,
APPLE CIDER, AGAVE SYRUP, BASIL

BOTANICAL BEES KNEES

FEW BREAKFAST EARL GREY TEA-INFUSED GIN, BUTTERFLY PEA FLOWER
TEA, LEMON JUICE, HONEY SHRUB, AND LAVENDER BITTERS

THE SECRET GARDEN

KETEL BOTANICALS VODKA, LIME JUICE, ST. GEORGE RASPBERRY BRANDY,
ALPE GENEPY LIQUEUR, GRAPEFRUIT SODA, EDIBLE HIBISCUS FLOWER

DESERT ROSE

MILAGRO TEQUILA, JALAPEÑO-INFUSED MONTELOBOS MEZCAL,
BLOOD ORANGE JUICE, LEMON JUICE, TAJIN AGAVE SYRUP

RUBY SLIPPERS

HENDRICK'S GIN, ST. GERMAIN ELDERFLOWER LIQUEUR, APEROL,
CRANBERRY PURÉE, LEMON JUICE, ANGOSTURA BITTERS

BIRD OF PARADISE

DEL MAGUEY VIDA MEZCAL, CHAREAU LIQUEUR, ALOE JUICE, APEROL,
HIBISCUS SYRUP, AND LEMON JUICE

HUCKLEBERRY FINN

AVIATION GIN, ANCHO REYES ROJO, CREME DE CASSIS,
MUDDLED BLACKBERRIES, LEMON JUICE

THE FOX AND THE HOUND

BUFFALO TRACE WHISKEY, BARSOL PISCO, PLUM PURÉE,
APPLE JUICE, LIME JUICE

SLEEPING BEAUTY

ABSOLUT ELYX VODKA, ESPRESSO, AVERNA AMARO,
MR. BLACK'S COFFEE LIQUEUR, CRÈME DE CACAO

PROHIBITION MOCKTAIL

ON THE WAGON - \$9

SEEDLIP GROVE 42, BLOOD ORANGE JUICE, PASSIONFRUIT JUICE, AGAVE SYRUP,
RHUBARB BITTERS, TOPPED WITH SODA

GARDEN OF EDEN - \$9

SEEDLIP GARDEN 108, GRAPEFRUIT JUICE, ELDERFLOWER SYRUP, MUDDLED MINT,
LIME JUICE, PEACH BITTERS

NAMASTE - \$9

SEEDLIP SPICE 94, ORANGE FLOWER WATER, GINGER SYRUP, LEMON JUICE,
TURMERIC, CINNAMON, TOPPED WITH GINGER BEER

NOTHING TICKLE YOUR FANCY?

WE CAN CRAFT ANYTHING YOUR HEART DESIRES...



CLASSIC COCKTAILS

- \$15 -

KENSINGTON COURT SPECIAL

C. 1940 - SAVOY HOTEL, LONDON

GREY GOOSE VODKA, PASSIONFRUIT AND ORANGE JUICE, APRICOT LIQUEUR, LIME JUICE

OLD FASHIONED

C. 1880 - PENDENNIS CLUB, LOUISVILLE, KY

BUFFALO TRACE BOURBON WHISKEY, ANGOSTURA BITTERS, REGAN'S NO. 6 ORANGE BITTERS, SUGAR

TRINIDAD SOUR

C. 2009 - GIUSEPPE GONZALEZ, CLOVER CLUB BAR, NYC

ANGOSTURA BITTERS, RITTENHOUSE RYE WHISKEY, ORGEAT, AND LEMON JUICE

CORPSE REVIVER NO. 2

C. 1930 THE SAVOY COCKTAIL BOOK, LONDON

CITADELLE GIN, LILLET BLANC, PIERRE FERRAND DRY CURACAO, LEMON JUICE, HERBSAINT MIST

MAI TAI

C. 1944 - VICTOR J. BERGERON A.K.A. TRADER VIC

GOSLINGS RUM, ZAYA 16YR RUM, HAMILTON POT STILL GOLD RUM, DRY CURAÇAO, ORGEAT, LIME JUICE

VIEUX CARRÉ

C.1938 WALTER BERGERON, CAROUSEL BAR, NEW ORLEANS

RITTENHOUSE RYE WHISKEY, PIERRE FERRAND 1840 COGNAC, CARPANO ANTICA, BENEDICTINE, ANGOSTURA AND PEYCHAUD'S BITTERS

PENICILLIN

C. 2005 - SAM ROSS, MILK & HONEY, NYC

DEWAR'S SCOTCH WHISKY, GINGER SYRUP, HONEY SYRUP, LEMON JUICE, AND TALISKER MIST

BELLINI

C. 1934 - GIUSEPPE CIPRIANI, HENRY'S BAR, VENICE, ITALY

HOUSE MADE WHITE PEACH PUREE & PROSECCO

LARGE FORMAT COCKTAILS

(SERVES 6)

\$125 + 18% GRATUITY

TREASURE ISLAND

JALAPEÑO AND PINEAPPLE INFUSED-CASAMIGOS BLANCO TEQUILA,
LIME JUICE, AGAVE NECTAR, MINT

PEACHY KEEN

KETEL ONE PEACH AND ORANGE BOTANICALS VODKA, SAUVIGNON BLANC,
PROSECCO, PEACH AND ORANGE LIQUEUR, MINT

JOHNNY APPLESEED

MAKER'S MARK BOURBON WHISKEY, FRESH PRESSED APPLE CIDER,
LEMON JUICE, CINNAMON & NUTMEG





TAPPED WINE

- PROSECCO
- PINOT GRIGIO
- SAUVIGNON BLANC
- CHARDONNAY
- RIESLING
- ...
- ROSÉ
- ...
- COTES DU RHÔNE
- PINOT NOIR
- BARBERA
- CABERNET SAUVIGNON
- MALBEC



5^{oz} FOR \$11⁰⁰



OR

20^{oz} FOR \$40⁰⁰



KOMBUCHA ON TAP

WILD TONIC - RASPBERRY GOJI ROSE (ABV 5.6%) - \$9

BEER & CIDER

\$10

- DELIRIUM -
TREMENS

\$8

- REVOLUTION -
ANTI-HERO IPA
- GUINNESS -
- STELLA -
ARTOIS

\$7

- FRANZISKANER -
HEFEWEIZEN
- PACIFICO -

\$6

- SAM SMITH -
APPLE CIDER
- CLAUSTHALER -
N/A

\$5

- MILLER -
HIGH LIFE

BOILERMAKER: PACIFICO AND CIMARRON BLANCO TEQUILA FOR \$11

AUTO-VERSEUR

"CUSENIER"

Breveté S. G. D. G.

POUR FAIRE L'ABSINTHE AU SUCRE
mettre le morceau de sucre
dans le globelet de l'appareil et remplir
celui-ci d'eau suivant la capacité du verre



APPAREIL SERVANT A PRÉPARER
automatiquement
L'ABSINTHE OXYGÉNÉE CUSENIER
PREMIÈRE MARQUE DU MONDE

Aspect de l'appareil posé sur le verre
d'absinthe en préparation

ABSINTHE

ORIGINATING IN THE CANTON OF NEUCHATEL IN SWITZERLAND, ABSINTHE ACHIEVED GREAT POPULARITY AS AN ALCOHOLIC DRINK IN LATE 19TH AND EARLY 20TH-CENTURY FRANCE, PARTICULARLY AMONG PARISIAN ARTISTS AND WRITERS.

HERE AT THE DARLING WE FOLLOW AN ABSINTHE RITUAL USING AN ABSINTHE BROUILLEUR AUTO VERSEURS.

PLEASE CHOOSE ONE OF THE FOLLOWING FORBIDDEN SPIRITS:

PERNOD: PARIS, FRANCE - \$15

BUTTERFLY: COUVET, SWITZERLAND - \$18

VIEUX PONTARLIER: PONTARLIER, FRANCE - \$25

DEATH IN THE AFTERNOON - \$18

C. 1935 - ERNEST HEMINGWAY

PERNOD ABSINTHE, TOPPED WITH HOUSE CHAMPAGNE,
LEMON TWIST

THE HAPPIEST OF HOURS

TUESDAY - SUNDAY FROM 5 - 6PM

\$9⁰⁰

ALL MENU
COCKTAILS

\$6⁰⁰

GLASSES OF
TAPPED WINE

\$5⁰⁰

ALL
BEER

BAR SNACKS \$4

ROSEMARY MARINATED OLIVES
SMOKED TROUT DIP AND CRACKERS
BARBECUE SPICED NUT MIX
CHEESE AND CRACKERS

ENGLISH GARDEN VEGETABLE CHIPS WITH SOUR CREAM AND CHIVE DIP

18% GRATUITY WILL BE ADDED TO ALL TABS LEFT UNCLOSED

SMALL PLATES

SMOKED SALMON BLINIS - \$15

ADD PACIFIC STURGEON CAVIAR - \$5
ADD CASPIAN SEA PLATINUM OSETRA CAVIAR - \$15

HOUSE MADE FOCACCIA - \$15

SHARP CHEDDAR, MIXED GREENS
SOUR CREAM AND CHIVE SPREAD, BACON

CAULIFLOWER CRUST PIZZA - \$20

PESTO, HOUSEMADE RICOTTA, CHERRY TOMATOES
ADD BACON \$4



LARGE PLATES

SERVES 2-3 OR 4-6 GUESTS

BRITISH CHEESE BOARD

\$24 OR \$42

EARL GREY HONEY & SEASONAL JAM

GRILLED EUROPEAN SAUSAGES

\$26 OR \$48

PRETZEL, GERMAN MUSTARDS, GHERKINS

GREEK MEZZE PLATTER

\$16 OR \$30

HUMMUS, FETA CHEESE, GORDAL OLIVES,
PIQUILLO PEPPERS, SEASONAL VEGGIES,
GREEK YOGURT DIP, PITA CHIPS

SHORT RIB BEIGNETS

5 FOR \$30

HOISIN PEANUT DIPPING SAUCE
ADD 1 FOR \$5

CAPRESE SALAD SKEWERS

6 FOR \$35

HEIRLOOM TOMATOES, BURRATA CHEESE, SWEET BASIL,
BALSAMIC AND VIRGIN OLIVE OIL REDUCTION,
FOCACCIA WITH GARLIC AND HERB BUTTER

RED WINE BALSAMIC GLAZED RIBS

8 FOR \$38

SWEETS

CHOCOLATE PLATTER - \$24

MILK CHOCOLATE MOUSSE, TRUFFLES, SEASONAL FRUITS, CHOCOLATE PRETZELS,
GINGERBREAD COOKIES

BAR SNACKS \$5

ROSEMARY MARINATED OLIVES

SMOKED TROUT DIP AND CRACKERS

BARBECUE SPICED NUT MIX

CHEESE AND CRACKERS

ENGLISH GARDEN VEGETABLE CHIPS WITH SOUR CREAM AND CHIVE DIP

BAR SNACKS AND LATE NIGHT MENU ALSO AVAILABLE FROM 11PM UNTIL CLOSE

RAW EGGS, UNDERCOOKED FOODS, ALCOHOL, LACK OF SLEEP, AND GENERAL DEBAUCHERY CAN OR WILL BE BAD FOR YOUR HEALTH.
SUBSTITUTIONS AVAILABLE WHERE POSSIBLE. **PRETTY PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.**



THE COLLECTION



SPARKLING

PIERRE SPARE BRUT, NV, FRANCE \$11 / \$42

CONTRATTO BRUT MILLESIMATO, 2011, ITALY \$82
MOET AND CHANDON BRUT IMPERIAL, NV, FRANCE \$110
BOLLINGER SPECIAL CUVÉE BRUT, NV, ENGLAND \$150
GOSSET GRAND RESERVE BRUT, 2007, FRANCE \$160
PAUL DETHUNE BRUT GRAND CRU, 2005, FRANCE \$220

RUINART BLANC DE BLANCS, NV, FRANCE \$150
PERRIER JOUET BELLE EPOQUE, 2007, FRANCE \$250
DOM PERIGNON P2, 2000, FRANCE \$800
SALON BRUT BLANC DE BLANCS, 2006, FRANCE \$1,050

ROSÉ

STILL

DOMAINES BUNAN LITTLE B ROSÉ, 2017, FRANCE \$30
DOURTHE BORDEAUX ROSÉ, 2017, FRANCE \$40

SPARKLING

NAVERAN, 2016, SPAIN \$45
GERMAN GILBERT CAVA ROSAT BRUT, NV, SPAIN \$45
CONTRATTO BRUT ROSE PAS DOSE
FOR ENGLAND, 2011, ITALY \$115
PAUL BARA ROSÉ, NV, FRANCE \$165
GOSSET EXTRA BRUT CELEBRIS ROSÉ, 2007, FRANCE \$525

WHITE

SAUVIGNON BLANC

DUEX MOULINS, 2017, FRANCE \$38
LONGMEADOW, 2017, USA \$50
DANIEL CHOTARD, 2017, FRANCE \$72
CHATEAU D'EPHRE CUVÉE
SPÉCIALE, 2015, FRANCE \$75

RIESLING

MAX FERDINAND
RICHTER ZEPPELIN, 2017, GERMANY \$40
DR. HEYDEN 2017 OPPENHEIMER RIESLING \$45
DREISSIGACKER TROCKEN
ORGANIC, 2015, GERMANY \$49
LEITZ RÜDESHEIMER
MAGDALENENKREUZ SPÄTLESE, 2016, GERMANY \$62
VON HOVEL SCHARZHOFBERG
KABINETT, 2015, GERMANY \$68

PINOT GRIGIO

VILLA RUSSIZ, 2016, ITALY \$45
VENICA JESERA, 2017, ITALY \$60

CHARDONNAY

COLTERENZIO ALTKIRCH, 2017, ITALY \$45
SAMUEL BILLAUD, 2015, FRANCE \$74
SANDHI, 2016, USA \$80
ARNOT ROBERTS WATSON RANCH, 2015, USA \$105
RENE LEQUIN-COLIN CLOS DEVANT, 2015, FRANCE \$144
CHATEAU DU PULIGNY-MONTRACHET
PORUZOTS, 2015, FRANCE \$202
DOMAINE DE CHERISEY
LES CHALUMEAUX, 2015, FRANCE \$240

RED

PINOT NOIR

DEUX MOULINS, 2017, FRANCE \$38
BLACK PINE, 2017, USA \$62
REGIS BOUVIER CLOS DU ROY, 2015, FRANCE \$88
EVENING LAND SEVEN SPRINGS, 2015, USA \$95
PIERRE GUILLEMOT NARBONTONS, 2015, FRANCE \$140
DOMAINE DE LA CÔTE BLOOM'S FIELD, 2014, USA \$172
LUCIEN BOILLOT, 2015, FRANCE \$190
ARNOUX LACHAUX, 2013, FRANCE \$205

SYRAH & GRENACHE

OLIVIER CUILLERAS, 2016, FRANCE \$36
DOMAINE DE LA VIEILLE
JULIENNE CLAVIN, 2013, FRANCE \$55
AURÉLIEN CHATAGNIER, 2016, FRANCE \$82
ARNOT ROBERTS, 2015, USA \$105
DOMAINE DE SENECHAUX, 2013, FRANCE \$130
PAX GRIFFIN'S LAIR, 2013, USA \$172

CABERNET

CHATEAU FONTANES, 2016, FRANCE \$42
75 WINE COMPANY, 2016, USA \$55
BONANNO, 2014, USA \$74
CHATEAU BELLES GRAVE, 2012, FRANCE \$85
CHATEAU LE BOSCO, 2015, FRANCE \$123
DANCING HARES MAD HATTER, 2016, USA \$141
CHATEAU HAUT BAGES LIBERAL, 2015, FRANCE \$186
FRANK FAMILY RUTHERFORD
RESERVE, 2014, USA \$242

MALBEC

LIONEL OSMIN VILLA LA RESERVE, 2015, FRANCE \$30
TAHUAN, 2016, ARGENTINA \$42
SIESTA, 2012, ARGENTINA \$72

ITALIAN REDS

IL MOLINO DI GRACE, 2015, ITALY \$56
LA SPINETTA, 2013, ITALY \$89
MAURO MOLINO BRICCO LUCIANI, 2014, ITALY \$132
SAN FILIPPO, 2013, ITALY \$144
TENUTA SETTE CIELI INDACO, 2013, ITALY \$144





A ROSE BY ANY OTHER NAME
WOULD SMELL AS SWEET,
BUT THIS, THE DARLING,
IS YOUR SECRET TO KEEP.



Primrose Hospitality

ESTABLISHED

- 2018 -