

AMUSE-BOUCHE

ENGLISH GARDEN VEGETABLE CHIPS WITH SOUR CREAM AND CHIVE DIP

SMALL PLATES

HOUSE MADE FOCACCIA - \$15

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

SMOKED SALMON BLINIS - \$15

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

SHORT RIB BEIGNETS 2 FOR \$12

(ADD 1 FOR \$5)
HOISIN PEANUT DIPPING SAUCE

ORANGE GLAZED CAULIFLOWER - \$13

SERVED WITH LETTUCE CUPS,
RICE CRACKERS, CHILLI

TRUFFLE & WHITE WINE GNOCCHI - \$20

WITH WHITE WINE AND
PECORINO CHEESE

CAULIFLOWER CRUST PIZZA - \$20

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

BALSAMIC GLAZED RIBS - \$19

RED WINE REDUCTION, PICKLED FRESNOS

LARGE PLATES

(SERVES 2-3 OR 4-6 GUESTS)

BRITISH FAVORITES CHEESE BOARD \$24 OR \$42

EARL GREY HONEY & SEASONAL JAM

GRILLED EUROPEAN SAUSAGE BOARD \$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

CAPRESE SALAD SKEWERS 6 FOR \$35

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

SWEETS

BLOOD ORANGE & CAMPARI SORBET \$6

TOPPED WITH PROSECCO \$10

WINTER PAVLOVA - \$9

MERINGUE, BRANDIED ORANGES, LEMON CRÈME ANGLAISE, CHOCOLATE DRIZZLE

CHOCOLATE PLATTER - \$24

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

BAR SNACKS \$5

ROSEMARY MARINATED OLIVES

SMOKED TROUT DIP & CRACKERS

BARBECUE SPICED NUT MIX

CHEESE & 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.**



SPECIALTY COCKTAILS

BONFIRE BEES KNEES - \$16

DRUMSHANBO GUNPOWDER GIN, SAGE AND HONEY SYRUP,
BLUEBERRY TINCTURE, LEMON JUICE

THE GOOD BOOK - \$16

OLD FORESTER RYE, FRANGELICO HAZELNUT LIQUEUR, CRÈME DE CACAO,
AVERNA AMARO, ORANGE BITTERS

MAIDEN VOYAGE - \$18

PIERRE FERRAND 10 GENERATIONS COGNAC, CYNAR,
LUXARDO MARASCHINO LIQUEUR, HONEY, LEMON JUICE, PEYCHAUDS,
WOODFORD RESERVE BARREL AGED BITTERS

PLUM BLOSSOM - \$17

PIERDE ALMAS LA PURITITA VERDÁ MEZCAL, PLUM PURÉE, BÉNÉDICTINE,
ORGEAT, LIME JUICE, ANGOSTURA AND PEACH BITTERS, CINNAMON

FIRST FROST - \$17

HENDRICK'S ORBIUM GIN, GREY GOOSE VODKA, RAINWATER MADEIRA,
YZAGUIRRE DRY VERMOUTH, F. MEYERS PEAR BRANDY



HOT COCKTAILS FOR COLD NIGHTS

IMPERIAL BLOOM – TEA FOR TWO - \$25

AN ODE TO JAPANESE TEA SERVICE

YUKI OTOKO YETI HONJOZO SAKE, SCHLADERER EDELKIRSCH CHERRY LIQUEUR,
WHITE TEA SYRUP, FEE BROTHERS LEMON BITTERS

CURE-ALL BLUE BLAZER – FOR TWO - \$32

OUR SEASONAL TWIST ON THE FIRST EVER FLAMING COCKTAIL
PUBLICIZED BY JERRY THOMAS IN 1862

SMITH AND CROSS RUM AND RITTENHOUSE RYE ARE BLENDED WITH
ALL-SPICE AND CLOVE-INFUSED LEMON TEA, HONEY, GINGER AND LEMON JUICE,
AND TRANSFORMED INTO A BLAZING STREAM OF LIQUID FIRE



PROHIBITION MOCKTAILS

ON THE WAGON - \$9

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

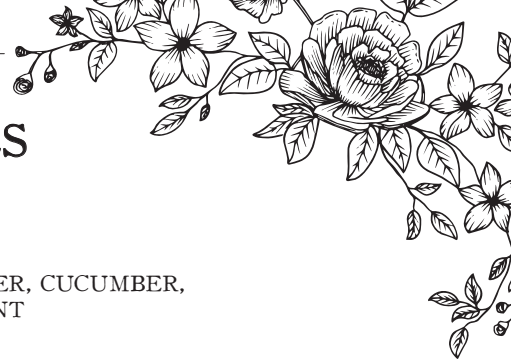
GARDEN OF EDEN - \$9

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

NAMASTE - \$9

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





CLASSIC COCKTAILS

PIMM'S NO. 1 CUP - \$15

C. 1823 - JAMES PIMMS, LONDON

PIMM'S NO. 1, VICTORIAN LEMONADE, GINGER BEER, CUCUMBER,
STRAWBERRY, LEMON, ORANGE, MINT

LION'S TAIL - \$16

C. 1937 - CAFÉ ROYAL COCKTAIL BOOK

BASIL HAYDEN BOURBON, ALLSPICE DRAM, ANGOSTURA BITTERS, SUGAR, LIME JUICE

BRANDY CRUSTA - \$17

C. 1850 - JOSEPH SANTINI, NEW ORLEANS

PIERRE FERRAND 1840, DRY CURAÇAO, LUXARDO MARASCHINO LIQUEUR,
LEMON JUICE, ANGOSTURA BITTERS, DEMERARA

QUEEN'S PARK SWIZZLE - \$16

C. 1920S - THE QUEEN'S PARK HOTEL, TRINIDAD

EL DORADO 3YR RUM, ANGOSTURA WHITE OAK RUM,
ANGOSTURA AND PEYCHAUD'S BITTERS, SUGAR, FRESH LIME JUICE, MINT

CHICAGO FIZZ - \$16

C. 1914 - JACQUES STRAUB, CHICAGO

PLANTATION OFTD RUM, HAMILTON JAMAICAN BLACK RUM, SMITH WOODHOUSE LODGE RESERVE
RUBY PORT, EGG WHITE, LEMON JUICE, CARBONATED WATER

CLOVER CLUB - \$16

C. 1896 - THE BELLEVUE-STRATFORD HOTEL, PHILADELPHIA

MONKEY 47 GIN, RASPBERRY SYRUP, EGG WHITE, LEMON

CAFFÈ SICILIANO - \$16

C. 1868 - CALTANISSETTA, SICILY

CARPANO ANTICA SWEET VERMOUTH, COLD BREW COFFEE, AMARO AVERNA, SIMPLE SYRUP, CLUB SODA

OLD FASHIONEDS

ORIGINAL CREATED C. 1880 - PENDENNIS CLUB, LOUISVILLE, KY

BOURBON - \$18

EAGLE RARE 10 YEAR, DEMERARA, ORANGE BITTERS, ANGOSTURA BITTERS

SCOTCH - \$22

ABERLOUR 12YR OLD DOUBLE CASK SCOTCH, ARDBEG 10 SCOTCH WHISKY, BANANA DEMERARA,
WALNUT BITTERS, ORANGE BITTERS, LEMON

OAXACAN - \$24

ILEGAL REPOSADO MEZCAL, TRIANON ANEJO TEQUILA, AGAVE NECTAR,
ANGOSTURA BITTERS, ORANGE BITTERS



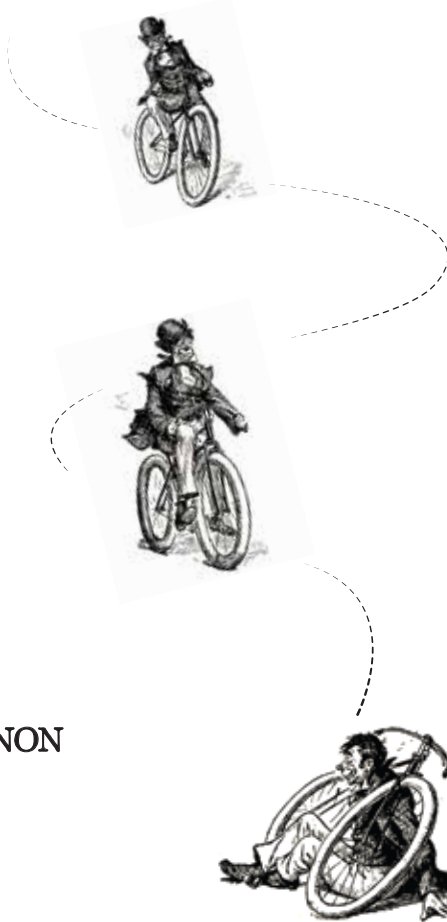
NOTHING TICKLE YOUR FANCY?

WE CAN CRAFT ANYTHING YOUR HEART DESIRES...




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

BOILERMAKER: PACIFICO AND CIMARRON BLANCO TEQUILA FOR \$11



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

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 WHISKY, FRESH PRESSED APPLE CIDER,
LEMON JUICE, CINNAMON & NUTMEG



THE FLOWER SHOP

ADD A GIFT BOUQUET OF FLOWERS
TO YOUR RESERVATION.

THE STUNNING PRE-MADE MINI BOUQUET COMPLETE
WITH VASE WILL BE AWAITING YOU ON YOUR RESERVED TABLE.

THE PERFECT SURPRISE GIFT FOR BIRTHDAYS, CELEBRATIONS,
OR JUST TO MAKE SOMEONE SMILE.

FOR FURTHER INQUIRIES PLEASE CONTACT OUR
RESERVATIONS TEAM:

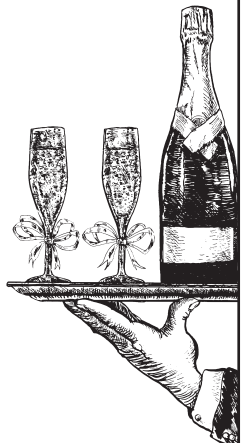
RESERVE@THEDARLINGCHI.COM

PARTIES & EVENTS



THE DARLING IS AVAILABLE
FOR YOUR NEXT CELEBRATION, OFFICE-PARTY,
OR NETWORKING EVENT.

WE OFFER PRIVATE & SEMI-PRIVATE EVENTS
WITH A VARIETY OF DINING AND COCKTAIL
MENUS, AND ENTERTAINMENT TO
SUIT EVERY TASTE.



FOR FURTHER INQUIRIES PLEASE EMAIL
EVENTS@THEDARLINGCHI.COM

WE SO LOOK FORWARD TO HEARING FROM YOU.



18% GRATUITY WILL BE ADDED TO ALL TABS LEFT UNCLOSED



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





Primrose Hospitality

ESTABLISHED

- 2018 -