

+ ✱ *Drink* + M E N U +

AUTUMN '25

This carefully curated selection draws inspiration from classic recipes of the mid 20th century, updated for the modern palate.

FREEZER VESPER \$20

The Botanist Gin, Chopin Vodka, Lillet Blanc, Lemon Twist

BLOOD ORANGE FRENCH 75 \$18

St George Valley Gin, Solerno Blood Orange Liqueur, Simple, Lemon, Blood Orange Gelee

HARVEST SLING \$18

Lairds Apple Brandy, Carpano Sweet Vermouth, Benedictine, Cherry Herring, Lemon, Candied Ginger Garnish

WITH ALL DUE RESPECT \$18

Serrano Infused Lalo Blanco, Cointreau, Coconut, Simple, Lime, Candied Jalapeno

PURPLE REIGN \$18

La Pulga Blanco Tequila, Lime, Ube, Banhez Pina, Cointreau, Lemon

CALVADOS PERFECT MARTINI \$18

Roger Groult 3 Yr Calvados, Antica Rosso Vermouth, Carpano Bianco Vermouth

PEAR OF THE WOODS \$18

TX Bourbon, St George Spiced Pear, Lemon, Simple, Port, Black Walnut Bitters

BANANA BLITZ \$18

El Dorado 8 Yr Rum, Creme de Banane, Trinity Bitters, Bruleed Banana

THE MONT OLD FASHIONED \$35

Garrison Brothers Single Barrel Bourbon, Raw Sugar, The Mont Bitters Blend, Barrel Blend

THE BIG DON \$45

Don Julio 1942, Cointreau, Lime, agave

DRY LIBATIONS (NON-ALCOHOLIC)

SLEEPY GIRL MOCKTAIL \$12

Plum Cinnamon Tea, Tart Cherry, Honey, Grapefruit, Lemon

MONT TONIC \$14

House-made Tonic Syrup, Lyres Dry London Spirit, Grapefruit

