

VOL. III

BY DAV EAMES

THE ISOLAR TOUR - 1978

Inglewood - April 4th 13.00

Popcorn Infused Bourbon,
Kola Nut Syrup, Bitters

Paris- May 24th 22.00

Courvoisier,
Devil's Botany Absinthe,
Lavender, Lemon

Nashville - April 13th 14.00

Five Rivers Rum, Rose,
White Chocolate, Almond
Syrup, Lemon, Lime

Marseille - May 27th 19.00

Tidal Rum, Mr. Black,
Azaline, Picon, Espresso

Toronto - May 1st 15.00

El Dorado 12, Picon,
Maple Syrup, Lime,
Fresh Orange Juice

Glasgow - June 19th 19.00

Scotch, Mezcal,
Antica Formula,
Sacred Dry Vermouth,
Punt e Mes

New York City - May 7th 22.00

Calvados, Rye, Apple,
Tarragon, Lime, Lemon,
Red Wine, Egg White

London- June 29th 19.00

Hayman's Old Tom Gin,
Sacred Dry Vermouth,
Yellow Chartreuse, Tonic

Berlin - May 16th 21.00

Elephant Gin, Sloe Gin,
Cynar, Azaline, Underberg

Osaka - December 6th 19.00

Ukiyo Vodka, Sake,
Luxardo Maraschino,
Ostara Sweet Vermouth

“...Away”	18.00	Queen Bitch	14.00
Pensador Mezcal, Yellow Chartreuse, Luxardo Maraschino, Absinthe, Lime		Hayman’s Gin, Raspberry & Tarragon Syrup, Blood Orange Juice, Prosecco	
China Girl	14.00	Four Walls Black	21.00
Jasmine Pearl infused Hayman’s Old Tom Gin, Kings Ginger Liqueur, Peach, Lemon, Egg Whites		Coffee infused Kinahan’s Irish Whiskey, Antica Formula, Picon, Cherry Heering, Mr. Black Coffee Liqueur, Chocolate Bitters	
Red Sails	13.00	Ex-Prince of Wales	19.00
El Rayo Tequila, Pilla 1920 Select, Azaline Saffron Liqueur, Baladin Tonic		Rittenhouse Rye, Frapin 1270 Cognac, Luxardo Maraschino, Sage, Pineapple, Lime, Lemon	

ABSINTHE
BY DEVIL’S BOTANY

London Absinthe 55%	*9 / 15	Absinthe Regalis 63%	*10 / 17
Wild flowers, Elderflower & Meadowsweet.		Based on a long lost recipe dating back to 1718. Cinnamon, Nutmeg & Cardamom.	

WINE & BEER

WHITE

Simonnet-Febvre
Auxerrois,
Coteaux de l'Auxois,
2019 10.00 /
35.00

Michel Redde Petit F...,
Pouilly-Fumé, Loire
2021 56.00

RED

Vidal-Fleury GSM
Southern Rhône
2021 10.00 /
35.00

Banfi La Lus
Albarossa,
Piedmont
2019 56.00

Banfi Poggio alle
Mura, Sangiovese
Rosso di Montalcino
2019 68.00

ROSE

Vox Caritatis, Vox
Angelorum, Grenache,
Syrah, Ventoux Rose,
2021 11.00 /
34.00

PROSECCO

Setteannime, D.O.C.
Treviso Brut,
Negrisia di Ponte di
Piave 11.00 /
55.00

CHAMPAGNE

Gosset, Extra Brut,
Aÿ 20.00 /
94.00

BEER

Birra Nursia Bionda 11.00
Birra Nursia Extra 12.00
Baladin Isaac 9.00
Baladin Rock n' Roll 10.00
Baladin Sidro (Cider) 9.00

NON - ALCOHOLIC

VIRGINS

Morir Soñando 10.00

Evaporated Milk,
Fresh Orange Juice,
Honey, Cinnamon

The Thin Dry Duke 11.00

Lavender, Pear,
Almond, White Tea,
Lemon, Soda

After The Rain 10.00

Lyres Cane Spirit,
Ginger Beer, Lime

SOFT DRINKS

Galvanina Sodas: 5.00

- Cola
- Limonata
- Ginger Aperitivo

COFFEE

Double Espresso 2.75

Americano 2.75

Flat White 3.50

Choc Chip

Mamma G's Signature
Vanilla-Based Dough,
Mixed with Belgian Milk
& Bittersweet Dark
Chocolate, Maldon Sea Salt

New York City

Tarragon & Lime Dough,
Spiced Apple Filling

Marseille

Spiced Espresso Dough,
Orange Dark Chocolate,
Cherry Compote Filling

Nashville

Lemon Zest &
Ginger Dough with
Flaked Almonds,
Rose Water & White
Chocolate Ganache Filling

**mamma g
cookies** 

All cookies 8.00 and include
your choice of boozy ganache:

White Chocolate & Mr. Black,
Milk Chocolate & Five Rivers Rum,

Dark Chocolate & Five Rivers Rum



MAI DIM SUM
X TTWD

A LA CARTE

Prawn & Bamboo Har Gau x 3	9.50
Pork & Prawn Siu Mai x 3	9.50
Duck & Butternut Squash Dumpling x 3	8.90
Sweet Char Siu Bao	3.50
Sesame Prawn Toast x 2	7.50
Shanghai Pan Fried Chicken Dumpling x 3	9.50
Venison Puff	4.50

VEGETARIAN

Black Truffle Spring Roll x 3 (v)	8.00
Hand Printed Mushroom Bao (vg)	3.50

SWEET

Custard Bao (v)	4.50
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MAI TASTER 10.50

Prawn & Bamboo Har Gau		Vegetable Crystal Dumpling
Pork & Prawn Siu Mai	OR	Mushroom and Bamboo Dumpling
Duck & Butternut Squash Dumpling		Hand Printed Mushroom Bao
		***all vegan

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES
BEFORE PLACING YOUR ORDER.