

SCARLET



SIGNATURE

SCARLET LETTER 20

Pomegranate Infused Grey Goose Vodka, Red Wine
Gastrique, Luxardo Cherry, Cointreau, Lemon,
Cardamom Bitters, Thyme

STRAWBERRY FIELDS 20

The Botanist Islay Gin, Yellow Chartreuse, St. Germain
Elderflower, Strawberry, Lemon, Mint, Champagne

PISCO PINK PANTHER 20

Pisco, Raspberry, Disaronno Amaretto,
Orgeat, Lemon, Rose Water

SMOKED BOULEVARDIER 24

Barrel Aged Bourbon, Carpano Antica Sweet
Vermouth, Coconut Washed Campari, Angostura,
Cherry Wood Smoke, Dark Chocolate

WHITE LOTUS 20

Clarified Don Q Cristal Rum, Pineapple, Yuzu,
Coconut Sugar, Champagne

PALOMA ROSA 20

Corralejo Reposado, Siete Misterios Mezcal,
Cointreau, Coconut Washed Campari,
Pink Grapefruit, Lime, Agave, Soda

HELL'S KITCHEN 20

Del Maguey Vida Mezcal, Blackberry,
Jalapeño, Lime, Blue Agave

ESPRESSO MARTINI 20

Vanilla Bean Infused Vodka, Espresso, Sea Salt
Mr. Black Cold Brew Coffee Liquor, Cuarenta y Tres

BARTENDER'S CHOICE 20

ROARING 20'S CLASSICS

FRENCH 75 20

The Botanist Islay Gin, Lemon, Oleo Saccharum,
Champagne

GIN & TONIC 18

Hendrick's Botanical Gin, Cucumber, Lime,
Juniper Berry, Mint, Thyme & Tonic

AVIATION 18

Empress 1908 Gin, Lemon, Luxardo Maraschino,
Crème de Violette

CLOVER CLUB 18

Sipsmith London Dry Gin, Raspberry Syrup,
Lemon, Egg White

MANHATTAN 20

Templeton 4 Yr Rye, Luxardo Maraschino,
Carpano Antica Sweet Vermouth,
Angostura & Orange Bitters

SIDECAR 20

Hennessy Cognac V.S.O.P., Cointreau, Lemon,
Orange Wheel

SAZERAC 22

Templeton 10 Yr Rye, Sugar, Peychaud's, Absinthe,
Orange Twistel

VIEUX CARRÉ 24

Remy Martin V.S.O.P. Cognac,
Templeton 10 Yr. Rye, Carpano Antica,
Benedictine, Peychaud's & Angostura Bitters

MOCKTAILS

FLEUR DE LIS 12

Sparkling N.A. Rose, Raspberry, Lemon, Mint

FRAÎCHE MENTHE 12

Cucumber, Mint, Lime, N.A. Sparkling Wine,
Soda Water

SHAKE A TAIL FEATHER 12

Butterfly Pea Flower Tea Syrup, Ginger,
Yuzu, Pineapple, Lime

ZENLEMONADE 12

Sparkling Yuzu, Elderflower, Lemon, Mint

BEERS

ARROWOOD FARMS

Porch Beer -Wild Ale 14

DE LA SENNE

Taras Boulba, Belgian Ale 15

VT BEER MAKERS

Feather, Pilsner 12

BRIX CITY

Obituary, DIPA 15

ST BERNARDUS

Tripel, Ale 15

ZERO GRAVITY

Green State, Lager 12

KRONENBOURG

1664 France, Pilsner 12

NON ALCOHOLIC

LE PETIT BERET WINES

Petillant Rose 15/45

Petillant Blanc De Blanc 15/45

Virgin Pinot Noir 14/42

Virgin Chardonnay 14/42

LE PETIT BERET CRAFT BEERS

Ipa Ambree 12

Blonde 12

WINES

PROSPER MAUFOUX MACON VILLAGE

Chardonnay 2021 | France 15/70

DIORA LA SPLENDEUR DU SOLEIL

Chardonnay 2020 | Monterey 16/75

STONELEIH

Sauvignon Blanc 2022 | New Zealand 15/70

RUCA MALEN CAPITULO UNO

2021 Malbec | Argentina 15/75

MARCO FELLUGA COLLIO

Pinot Grigio 2022 | Italy 14/65

CHATEAU L'ORANGERIE 2019

Bordeaux Superieur | France 15/75

JEAN DE VALANGES BOURGOGNE

Pinot Noir 2022 | France 15/70

CHATEAUNEUF DU PAPE PATRICK

Galant 2020 | France 15/70

CHATEAU D'EPIRE CLOS DE LA CERISAIE ANJOU

Cabernet Franc 2020 | France 15/70

SPARKLING WINES

LES GLORIES CREMANT DE LOIRE

Brut 18/85

LES GLORIES CREMANT DE LOIRE

Rose 18/85

PIPER HEIDSEICK

Brut 23/130

PIPER HEIDSEICK

Rose 30/160

TAITTINGER

Rose 32/170

VEUVE CLICQUOT

Brut 180

MOET & CHANDON

190

KRUG GRAND SIECLE

550

LOUIS DE ROEDERER CRYSTAL B

Brut 1100

COLD SMALL PLATES

TUNA TARTARE AVOCADO 19

Crème fraiche, blood orange vinaigrette,
pineapple salsa

BEMKA RUSSIAN OSSETRA CAVIAR 160

Classic settings, crispy fingerling potatoes

CHEESE PLATE 22

Assorted chefs' choice, with fig paste

MARKET VEGETABLES 19

Served with green goddess vinaigrette
& cucumber yogurt

SHRIMP COCKTAIL 19

Spicy tomato granita, cocktail sauce, dijonnaise

FOIE GRAS MOUSSE 25

Orange blossom honey, pomegranate glaze,
brioche toast

HOT SMALL PLATES

TRUFFLE PARMESAN FRIES 13

Porcini aioli

MINI FRENCH DIP 20

Short rib sliders, glazed onions, mango,
horseradish aioli, gruyere

WILD MUSHROOM & GOAT CHEESE TART 18

SEARED SEA SCALLOPS 24

Warm curry vinaigrette, apple celery leaf salad

LOLLYPOP LAMB CHOPS 25

Au jus, basil pistou, mango

FRITTO MISTO 21

Shrimp, clam strips, calamari,
spicy tomato sauce, citrus aioli

SWEETS

(Flourless & Gluten Free)

CHICOLATE MOLTEN CAKE 15

Pomegranate Coulis, Vanilla Anglaise

CHEESECAKE 15

Strawberry Coulis