



THE NEGRONI WEEK MENU

Five Ways to Toast the Week

Proceeds support Slow Food, a nonprofit protecting local food traditions and biodiversity around the world.

SEPT. 21 TO 27 • \$16 EACH

Kokum Negroni

Coconut oil washed gin, kokum infused Campari, Antica Carpano, applewood smoke.

The OG Negroni

Tanqueray gin, Campari, and sweet vermouth.

The Elite Boulevardier

Lagavulin 16 year, Campari, Antica Carpano.

Blanco

Coriander liqueur, Suze, Lillet Blanc.

Americano

Campari, sweet vermouth, sparkling water.
