

INTREPID

STEAK | SEAFOOD | RAW BAR

WINES BY THE GLASS

CHAMPAGNE AND SPARKLING WINES

Veuve Clicquot Brut Yellow Label, Champagne N/V

GLASS 35

Baron De Rothschild Rosé, Champagne

GLASS 29

Taittinger, Brut Champagne N/V

GLASS 28

Pere Ventura Tresor Brut, Cava Rosé

GLASS 18

Le Colture 'Fagher' Brut Prosecco

GLASS 17

WHITE WINES

Patrick Piuze Bourgogne Chardonnay

GLASS 19

St Huberts 'The Stag' Chardonnay 2020

GLASS 20

Nik Weis - Urban Riesling 2021

GLASS 17

Raffaitan Planchon Sancerre 2022

GLASS 20

Dog Point Sauvignon Blanc, Marlborough

GLASS 20

Magda Pedrini Gavi di Gavi 'Magda

GLASS 17

ROSÉ WINES

Whispering Angel, Provence

GLASS 17

AIX Rosé Coteaux d'Aix En Provence

GLASS 19

RED WINES

Justin Vineyards, Paso Robles

GLASS 20

E. Guigal Cotes Du Rhone Rouge

GLASS 17

Kaiken Ultra, Mendoza

GLASS 17

Sterling Vintner's Collection Pinot Noir

GLASS 16

Caymus Conundrum, Red Blend

GLASS 19

Cap Royal Pichon Baron Bordeaux

Superieur 2019

GLASS 17

Jacopo Biondi Santi Castello di Montepo

'Sassoalloro', 2020

GLASS 17

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WINE & COCKTAIL MENU

INSPIRED CLASSIC COCKTAILS

Intrepid Martini

20

Absolut Elyx Vodka, Lemon Peppercorn Lillet, Castelvetro Olive, 'Shaken Not Stirred'

Princess 75

23

The Botanist Gin, Guava, Fresh Lemon, Sparkling Rosé

Vesper

20

Oxley Gin, Belvedere Vodka, Lillet Blanc

Mermaid Margarita

20

Blue Butterfly Flower Infused Patron Silver Tequila, Cointreau, Lime Elixir, Mist of Illegal Mezcal, Drop of Mermaid Tears

Island Manhattan

20

Michter's Bourbon, Orange Spice Infused Sweet Vermouth, Lot 35 Bitters, Spiked Cherry

Smoky Old Fashioned

20

Woodford Reserve, Bacardi 8, Coffee Bitters, Spiked Cherry, Cinnamon Smoked Glass

Imperial Bloom

20

Empress Gin, Peach Schnapps, St. Germain, Lemon Elixir, Green Tea Honey Syrup, Sparkling Rosé

Seaside Espresso Martini

20

Coffee & Vanilla Bean Infused Grey Goose, Amaro, Giffard Crème de Cacao, Espresso Cold Brew, Salted Seafoam Cream

Mexican Zombie

22

Patrón Silver Tequila, Fresh Pressed Lime, Pineapple, Jalapeños

The Pink Phonebooth

25

Grey Goose Strawberry Essence Vodka, Guava, Fresh Citrus, Pineapple, Sparkling Rosé
Presented in our #PinkPhonebooth

RUM COCKTAILS

Hand-Shaken Hibiscus Daiquiri

20

Hibiscus Infused Bacardi Superior Rum, Fresh Pressed Lime, Pure Cane, Lavender Bitters, Served Up

Bermuda Rum Negroni

20

Hamilton Princess Single Barrel Gosling's Rum, Aperol, Orange Spice Infused Sweet Vermouth

Golden Heatwave

20

Goslings Spirited Seas, Peach Schnapps, Pineapple Shrubs, Lime Elixir, Club Soda

ALCOHOL FREE

Rosemary Mango Tonic

14

Mango, Lime Elixir, Fever Tree Tonic, Fresh Rosemary

Golden Breeze

14

Pineapple Juice, Pineapple Shrub, Lime Elixir, Goslings Velvet Falernum

As part of our commitment to sustainability and responsible sourcing, we work closely with our suppliers to serve sustainable/local/organic produce, seafood, coffee and tea where possible. Please speak with your server for more information regarding our menu items.

17% gratuities will be added to the menu price listed.