

# 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 18

### WHITE WINES

Patrick Piuze Bourgogne Chardonnay

GLASS 20

St Huberts 'The Stag' Chardonnay 2020

GLASS 20

Nik Weis - Urban Riesling 2021

GLASS 17

Raffaitan Planchon Sancerre 2022

GLASS 21

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

Duckhorn Decoy Cabernet Sauvignon

GLASS 20

E. Guigal Cotes Du Rhone Rouge

GLASS 17

Kaiken Ultra, Mendoza

GLASS 18

Sterling Vintner's Collection Pinot Noir

GLASS 17

Caymus Conundrum, Red Blend

GLASS 19

Cap Royal Pichon Baron Bordeaux  
Superieur 2019

GLASS 18

Masi Campofiorin Rosso Verona

GLASS 19

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## WINE & COCKTAIL MENU

## INSPIRED CLASSIC COCKTAILS

### Intrepid Martini

21

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

21

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

### Island Manhattan

21

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

### Smoky Old Fashioned

21

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

### Imperial Bloom

20

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

### Seaside Espresso Martini

21

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

### Mexican Zombie

23

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

21

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

*Award Winning*

### Pear Basil Smash

19

Lyres Non-Alcoholic Gin,  
Lemon Elixer, Pear Basil Syrup

*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.*