



COCKTAIL

menu

OMNIA COCKTAILS

SHE'S PASSIONATE 2oz | 18

vodka, lychee, passionfruit, lime, rose, cardamom

PISTACHIO PARADISE 2oz | 18

rum, amaretto, pistachio, pineapple, lemon, egg white

SUMAC BERRY MARGARITA 2oz | 18

tequila, mezcal, pomegranate, jalapeño, sumac, orange
mist, mint

MEDITERRANEAN BREEZE 2oz | 17

gin, elderflower, lemon, cucumber

SPICY ZA'ATAR PALOMA 2oz | 19

tequila, grapefruit, jalapeño, za atar, lime

PASSIONFRUIT MOJITO 2oz | 18

white rum, mint, lime, passionfruit, soda

YUZU WHISKEY SOUR 2oz | 20

whiskey, yuzu, honey, lemon, egg white, bitters

LAMBRUSCO SPRITZ | 15

amaro, grapefruit, lambrusco wine, olive

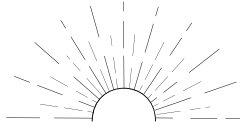
AFTER DINNER

CHOCOLATE ESPRESSO MARTINI | 18

vodka, kahlua, chocolate, espresso

RASPBERRY OMNIA FLOAT | 16

chambord, sparkling wine, sorbet



WINE

menu

REDS

Pinot Noir | 19 / 110
2020 William Wright, California

Cabernet Sauvignon | 300
Caymus Cabernet Sauvignon

Merlot 19 / 120
2021 Botter Appassimento, Italy

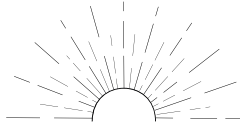
WHITES

White Blend | 18 / 72
2021 Tasca d'almerita Bianco, Sicily

Sauvignon Blanc | 19 / 76
2022 Bretaudeau, France

Pinot Grigio | 14 / 56
2021 La Fiera, Veneto, Italy

Rosé | 20 / 82
Gérard Bertrand Côte des Roses



BOTTLE

menu

Champagne | 320

Veuve Clicquot Brut Champagne

Tilo's / Ciroq / Grey Goose

300 / 300 / 300

Patron Silver / Clase Azul / Don Julio 1942.

350 / 800 / 1200

CASAMIGOS Blanco / Reposado / Anejo

350 / 450 / 550

Dom Pérignon Brut Vintage Champagne.

500

GIN Hendrix / Impress / No. 3

350 / 350 / 300

Black Label / Gold Label / Blue Label

325 / 500 / 1200

COGNAC Hennessy / VSOP XO Louis

450 / 1000

Roederer Cristal Brut Champagne

1300

Champagne | 372

Moët & Chandon Brut Rosé Champagne