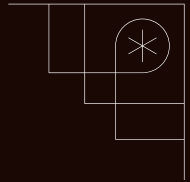


FROST & FABLE

ICE CAVE




POP-UP COCKTAIL BAR



COCKTAILS



REFRESHING

Crisp, bright, and invigorating—cocktails that awaken the senses with citrus, herbs, and icy cool elements.

-  **ZORZA TORO** - *A bold rush of passionfruit and mint, electrified with Red Bull and a touch of intrigue.* **\$16.00**
Círoc, St. Germain, Mint-Cucumber Tea, Red Bull, Fresh Lemon, Mint
-
-  **HATSUKARI** - *Bright kumquat and plum wine dance with botanical gin, kissed by a touch of fire.* **\$20.00**
Botanist Gin, Luxardo Maraschino, Kumquat, Toasted Rice Syrup, Japanese Plum Wine, Fresh Lemon, Burnt Pomelo
-
-  **SWEATER WEATHER** - *Spices, smooth cognac, and a kiss of citrus—comforting and endlessly sippable.* **\$18.00**
Cognac, Crème de Cassis, Grapefruit, Fresh Lime, Cinnamon Syrup





BOLD

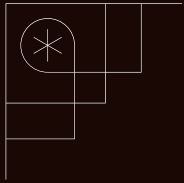
Deep, complex, and full of character—cocktails featuring oak, spice, and rich warmth.

-  **FIREBRAND MARG** - *A smoky, spiced twist on the classic margarita—fiery, bold, and unforgettable.* **\$19.00**
Cabbage-Infused Mezcal, Grand Marnier, Black Tea Agave Syrup, Fresh Lime, Smoked Salt
-
-  **CASU GLACIES** - *Aged tequila butter-washed with coffee and clove—deep and dangerously refined.* **\$22.00**
Patron Añejo; Butter & Coffee Washed, Licor 43, Lillet, Coffee + Mole Bitters, Clove

INDULGENT

Creamy, decadent, and irresistibly smooth—featuring coffee, chocolate, and warming spices.

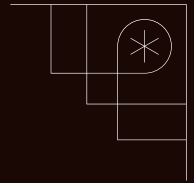
-  **THIN-ICE** - *A brûlée'd masterpiece—silky, spiced, and with just the right amount of interactive.* **\$18.00**
Butter Tart Irish Cream, Rumchata, Dark Rum, Orgeat, Ginger Syrup, Whole Egg, Brûlée'd Sugar
-
-  **VIRIDIS VELVET** - *Smooth, creamy, and just the right amount of decadent.* **\$20.00**
Matcha + Irish Whiskey Infused Cream, Licor 43, Lavender Bitters, Strawberries, Strawberry Dusting
-
-  **NOCTURNE** - *A blend of espresso, dark chocolate, and hazelnut— a Ferrero Rocher in a glass.* **\$17.00**
Van Gogh Espresso Vodka, Crème De Cacao, Kahlua, Frangelico, Rumchata, Espresso, Shaved Dark Chocolate
-
-  **JD BARBEGAZI** - *The fusion of coconut, toasted sesame, and rich rum—exotic and smooth.* **\$20.00**
Coconut Círoc, Bumbu Rum, Fresh Lime, Coconut Milk, Orgeat, Toasted Rice Syrup, Shredded Coconut, Black Sesame, Toasted Sesame Oil



FROST & FABLE

ICE CAVE

POP-UP COCKTAIL BAR



BITES

OYSTERS	\$24.00
Pomelo, Honey Yuja Citrus Mignonette, Kumquats, Ginger	\$42.00
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PRAWN COCKTAIL	\$14.00
Wasabi Cocktail Sauce, Lemon 6pc	
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TUNA TARTARE	\$16.00
Salsa Matcha Aioli, Avocado, Crispy Shrimp, Taro Chips	
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ICE CAVE ICE BOWL	\$48.00
6 Oysters, 6 Prawns, Tuna Tartare, Wasabi Cocktail Sauce, Honey Yuja Mignonette, Lemon Taro Chips	
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FIRE TORCHED FRIED CHICKEN (TORCHED TABLE-SIDE)	\$18.00
Motoyaki Sauce, Duck Fat Chili Caramel Glaze, Pickles	
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CALAMARI	\$15.00
Jalapenos, Sweet Onions, Wasabi Ume Aioli, Yuzu Tobiko, Chili Threads	
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TRUFFLE TATER TOTS	\$12.00
Parmesan Honey Butter, Truffle Kewpie	
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GELATO AND SORBET SUNDAE	\$12.00
Crystalized White Chocolate, Freeze Dried Berries,	
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CHURRO BITES	\$8.00
Spiced Chocolate Sauce, Cinnamon Sugar	

Consuming raw or undercooked seafood, shellfish, or other raw foods may increase your risk of foodborne illness, especially if you have certain medical conditions. We source our oysters and seafood with the highest quality standards, but consumption is at your own risk.

