

Menu

EVOLVES TAPAS

Chicken Wings Plain, lemon pepper or buffalo	\$15	Chickpea Royale Curried chickpea salad on a homemade almond cracker (vegan/gluten free)	\$18
The Golden fry Seasoned coated french fry	\$8	Candle Lit Bread & Butter Butter choices - Cafe de Paris butter, maitre d' hotel butter, honey basil butter	\$18
Quack Quack Filipino street food - deep fried boiled egg	\$14	The Gilded Skewer Succulent marinated lamb cooked to perfection and served on a skewer	\$18
Dynamite Peppers stuffed with fresh mozzarella	\$18	The Imperial Caesar Romaine tossed in our caesar dressing topped with a well marinated chicken skewer	\$22
Beef Wellington Bites Beef tenderloin wrapped in a french style puff pastry	\$20	The Dip Affair Warm creamy spinach dip with melted cheese served with restaurant corn chips	\$12
Salmon Pastry Bites Salmon freshly baked in puff pastry	\$18		

Ask about our Desserts

OLD FASHIONED

\$22

Red Wine Old Fashioned Woodford bourbon, red wine syrup, bitters & a side of pop corn	S'mores Old Fashioned Overproof rum, orange bitters, cinnamon, templeton Rye, toasted marshmallow syrup	Coco-Almond Old Fashioned Woodford bourbon, bitters, coconut water, disaronno, almond syrup,
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SPECIALTY COCKTAILS

Bagged N' Boujee St. Germain, Grey goose watermelon and basil, Grey goose peach and rosemary, lemon bitters, lemon juice, sugar syrup, passion fruit puree Topped with bottle of Moscato left upside down in the bag	\$38	Butterfly Blackberry Haze Tequila, lemon juice, butterfly pea tea, blackberry liqueur, simple syrup, triple Sec	\$22
Patron in Pink Patron tequila, abricot brandy, dragon fruit syrup, sour apple liqueur, lime juice, peach bitters, apple & sparkling pink grapefruit	\$22	Lemon Gin Mintini Bombey gin, fresh ginger syrup, fresh mint and lemon juice	\$24
Harbor Smoke Coconut rum, dark rum, creme de cacao, & chocolate bitters	\$22	Strawberry Kisses Vodka, triple sec, strawberry puree, simple syrup, & lime juice	\$20

REG COCKTAILS \$9

PREMIUM \$12

Menu

LEMON DROPS MARTINIS

Mango	\$22
Mango puree, vodka, lemon	
Coco-Lavender	\$22
Grey goose vodka, lemon juice, lavender syrup, cream of coconut	
Limoncello	\$22
Grey goose vodka, limoncello, lemon juice, simple syrup	
Shogun	\$22
Sweet sake, vodka, lemon juice, simple syrup, green tea	

ESPRESSO MARTINIS

Crème Brûlée	\$28
Stoli salted caramel, butterscotch schnapps, baileys, espresso, egg white. Served with a side of Crème Brûlée	
Taramasu	\$28
Vodka, cocoa brown liqueur, baileys, kahlua, espresso, graham cracker, milk, salt, mascarpone cream cheese. served with a tiramisu dessert	
S'Mores	\$28
Gold Seal Rum, toasted marshmallow monin, flor de cana espresso, espresso served with a S'more dessert	

MOCKTAILS

\$12

Rose Lychee	Coconut Bloom	Lemonberry Spark
Lychee Juice, rose tea, lime juice, blue agave syrup, cranberry Juice	Pineapple juice, coconut water, lime juice, simple syrup, vanilla syrup	Fresh lemon juice, basil syrup, agave syrup, strawberry syrup, & soda water
	Kombucha Strawberry Mango Smash	
	Strawberry, Lemon Juice, honey syrup & synergy mango kombucha (either Gingerade, guava, mango when available)	

WINE

Ceretto Moscato	\$12
Prosecco	\$12
Moet (by the bottle)	\$149
Columbia Crest Chardonnay	\$16
Josh Pinot noir	\$16
Finca El Origen Reserva Malbec	\$16
Moulin Dissan	\$16

BEER

Heineken	\$9
Corona	\$9
Amstel Light	\$9
Heineken 0.0	\$9
Elephants	\$9

EVOLVE SHOTS

\$12

Taken the Piss	Oyster Pearl Shot	Evolve Reggae shot
Tequila, melon liquor, simple syrup and pineapple Juice	Gin & sake cocnut cream pearl,	Absinthe, plantation rum, galliano, & grenadine