



THE ALTITUDE

A cocktail journey inspired by the view from Five Sails.

THE TIDES 28

CITRUSY, UMAMI, CREAMY | THE SEA'S FIRST BREATH

house infused green grape gin, noilly prat vermouth
kombu syrup, saline, honey syrup, lemon
soft honey milk foam

MOCKTAIL OPTION | 18



DRIFT AWAY 25

SMOKY, WOODY, BITTER | UNTIE THE ROPES, LET GO

toki suntory, st. remy VSOP, rosso vermouth
orange bitters, cedar wood smoke
burnt blood orange

FOREST EDGE 25

HERBACEOUS, NUTTY, RESINOUS | WHERE SALT AIR MEETS PINE

dassai 45 sake, chartreuse, vodka, rosemary syrup, spiced
apple bitters, black walnut bitters, rosemary sprig



FIVE SAILS

INCLINE 28

ROASTED, RICH, BITTERSWEET | THE CLIMB BEGINS HERE

grey goose vodka, van gogh espresso, licor 43
espresso shot, agave syrup, cocoa powder

MOCKTAIL OPTION | 18



SUBALPINE MEADOW 28

FLORAL, TART, BERRY FOREWORD | THE BLOOM BETWEEN PEAKS

casamigos blanco, calamansi, lemon, mountain berry syrup
sparkling grapefruit, blueberry sugar salt, floral garnish

MOCKTAIL OPTION | 18

ALPINE FOG 28

SMOKY, MINERAL, CHARCOAL | SIP THE SKY

bumbu rum, white rum, cognac, clove, vanilla chai
pineapple, cinnamon, coriander seeds, sugar
smoke bubble



SUMMIT 28

CRISPY, DRY, BOTANICAL | CLARITY AT THE TOP

plymouth gin, noilly prat, orange bitters