INDULGENCE

PHO CUP'D | 35

HOUSE BONE BROTH, GIN, ORANGE LIQUEUR, HERBS, PEPPERS

Savory, Rich, Aromatic

A deep and delectable delight to the senses inspired by the Vietnamese soup dish.

THE LUAU | 30

TEQUILA, MEZCAL, PINEAPPLE, ISLAND SPICES, PROSCIUTTO, SEA FOAM

Tropical, Complex, Smoky

The Luau is meant to take you to the islands - whether you want to party in Oahu or escape to Kauai.

NATSUME | 25

PISCO, MATCHA, GINGER, HONEY, EDAMAME

Earthy, Sweet, Vanilla

Hot tea service? Not quite. The Natsume will throw off your senses.

ANTOINE GIBSON | 35

GIN, VERMOUTH BLEND, CAVIAR & ACCOUTREMENTS, CARAMELIZED ONION

Boozy, Briny, Savory

Choose your own adventure. A stiff martini you can enjoy as you please.

"OUR VERSION" | 35

COFFEE, CINNAMON, ANISE, COCONUT

Clarified Espresso Martini

A "classic" cocktail, but you won't believe your eyes.

T. Y. MUNSON | 35

BOURBON, COGNAC, APPLE, ABSINTHE, CARAMELIZED TEA, CHERRY BARK, GRAPE

Smoky, Warming

Named after the Texas man who single-handedly saved French winemaking.

CHUTNEY FLIGHT | 30

VODKA, CURRY, MANGO, TAMARIND, MINT, CHILI, CITRUS, YOGURT

Spicy, Intense, Refreshing

Bright, complex, and a perfect complement for the warming weather.

PEACH TREE | 70

COGNAC, PEACH, CITRUS, TARRAGON, KOMBUCHA, CHOCOLATE, HIBISCUS

Decadent, Fruit-Forward, Tart

A luxurious treat derived from a collection of favorite spring and summer flavors, serves two.

DIVERSION

Menu Curator/Manager: DEVIN COURTNEY | @Mixed_Deverages

Bartenders: MINH NGUYEN | @boyz.2.minh

TAMMY TRUONG | @tsquareddd

Barback: EDGAR PORTILLO

Beverage Director: JOEL RAMIREZ | @joelramirezii.

diversioncocktails

HOUSE COCKTAILS

RIVIERA | 18
Tequila, Aloe Vera, Tepache, Soursop, Montenegro

DISTRICT 5 | 25
Cachaca, Coconut Milk, Ube, Whole Egg, Strawberry

HEAVY ON THE HAIL | 16
Sloe Gin, Ramazzotti, Framboise, Citrus, Aromatic Bitters, Soda

L'AMARDINE | 16
Gin, Apricot, Peach, Grapefruit, Lemon, Fennel Oil

MONSOON | 18
Tequila, Cara Cara, Pomegranate, Arbol Chile, Citrus

JOHN MIDAS | 18
Rye, PX Sherry, Curacao, Aromatic Bitters, Coco Butter, Luxardo Cherry

JARDIN VERT | 16
Gin, Pear, Dolin Blanc, Suze

BACKYARD BOUNTY | 18
Vodka, Herb Blend from our garden, Lime, Frozen Lollipop

CANDY PAINT | 18
Rum, Candy Syrup, Citrus, Soda, Cinnamon

SAKÉ

PURE DUSK | 25
Junmai Daiginjo, Japan 6oz

BEER

EQUAL PARTS LOGGERBIER | 7
German Pilsner 4.9% TX

DESCHUTES IPA | 8
American IPA 6.4% OR

EUREKA BUCKLE BUNNY | 7
Cream Ale 4.2% TX

LIVE OAK HEFEWEIZEN | 8
Wheat Beer 5.3% TX

WHITE WINE

MOHUA, NEW ZEALAND | 12
Sauvignon Blanc

HANS WIRSCHING, GERMANY | 15
Silvaner

ROSE WINE

KIR YANNI AKAKIES, GREECE | 15
Xinomavro

SEVEN SPRINGS, OREGON | 18
Pinot Noir

RED WINE

M. CHAPOUTIER BELLERUCHE, FR. | 15
Syrah/Grenache

MARABINO ROSSO, SICILY | 16
Nero d'Avola

PINTXO

HACKLEBACK CAVIAR SERVICE 50
KALUGA CAVIAR SERVICE 100
LOBSTER RANGOONS 15
CRISPY POLE BEANS 11
SHRIMP BOIL COCKTAIL 15
ZARU SOBA + SEARED VENISON 25