COCKTAILS

Lunar Eclipse

Ingredients: Barrel-aged bourbon, spiced pear syrup, black walnut bitters, and housemade vanilla smoke.



Celestial Alchemy

Ingredients: Top-shelf gin, elderflower liqueur, house-made tonic infused with foraged botanicals, clarified lime juice, and a dash of edible silver dust.

Solar Flare Ingredients: Premium mezcal, blood orange liqueur, chili-infused agave syrup, and habanero tincture.



Nebula Infusion

Ingredients: Aged rum, organic cold-pressed pineapple juice, house-made falernum, activated charcoal, and a hint of blue spirulina.

Photon Pulse Ingredients: Japanese shochu, yuzu juice, house-made matcha syrup, and a dash of lavender bitters.

MOCKTAILS

Zero Gravity Zest

Ingredients: Fresh lemon juice, house-made thyme syrup, muddled basil, and carbonated spring water



Terraform Tonic

Ingredients: House-made tonic water, juniper berry syrup, and dehydrated citrus

Aurora Borealis Ingredients: Cold-pressed cucumber juice, house-made elderflower cordial, mint, and a hint of spirulina



Galactic Glimmer

Ingredients: Butterfly pea flower tea, house-made vanilla syrup, and a touch of lemon juice

Crystalline Comet Ingredients: Pomegranate juice, house-made grenadine, lemon sorbet, and a splash of soda water

FOOD MENU

Galactic Garden Greens

Assorted microgreens, edible flowers, sous-vide baby vegetables, and a citrus vinaigrette sphere

Cosmic Caprese Bites

Heirloom tomatoes from a local vertical farm, basil foam, liquid mozzarella spheres, and balsamic reduction caviar

Stellar Ceviche

Sustainably sourced shrimp and scallops, cosmic lime gel, avocado mousse, and crispy quinoa

Neutron Star Nigiri

Line-caught yellowtail, molecular wasabi pearls, soy air, and compressed cucumber

Orbital Onion Rings

Crispy beer-battered rings with truffle aioli dipping sauce and space dust seasoning

Martian Mushroom Flatbread

Locally foraged wild mushrooms, rich goat cheese, arugula, and truffle-infused olive oil on a thin crust

Nova Nachos

Black beans, queso fundido, jalapeño relish, and lime crema on blue corn chips, topped with micro cilantro

Gravitational Gourmet Sliders

Mini burgers with aged galaxy cheddar, quantum ketchup, and micro arugula on brioche buns

Singularity Sliders

Grass-fed filet mignon, molecular peppercorn sauce, and liquid nitrogen-seared herb compound butter

Terraforming Tacos

Blue corn tortillas filled with a choice of tequila-lime grilled fish or slow-roasted barbacoa, topped with salsa verde, charred corn relish, and cilantro foam

Cratered Chocolate Truffles

Single-origin dark chocolate truffles filled with molten caramel, dusted with edible cosmic

soil