

# INTREPID

STEAK | SEAFOOD | RAW BAR

## WINES BY THE GLASS

### CHAMPAGNE AND SPARKLING WINES

Veuve Clicquot Brut Yellow Label, Champagne N/V

GLASS 35

Baron De Rothschild Rosé, Champagne

GLASS 29

Taittinger, Brut Champagne N/V

GLASS 28

Pere Ventura Tresor Brut, Cava Rosé

GLASS 18

Le Colture 'Fagher' Brut Prosecco

GLASS 17

### WHITE WINES

Patrick Piuze Bourgogne Chardonnay

GLASS 18

St Huberts 'The Stag' Chardonnay 2020

GLASS 20

Nik Weis - Urban Riesling 2021

GLASS 17

Raffaitan Planchon Sancerre 2022

GLASS 20

Nautilus Estate, Marlborough  
Sauvignon Blanc 2021

GLASS 20

Banfi Pinot Grigio, Tuscany

GLASS 18

### ROSÉ WINES

Whispering Angel, Provence

GLASS 17

AIX Rosé Coteaux d'Aix En Provence

GLASS 19

### RED WINES

Justin Vineyards, Paso Robles

GLASS 20

Chateau Grand Bouquey St. Emilion 2018

GLASS 17

Kaiken Ultra, Mendoza

GLASS 17

Sterling Vintner's Collection Pinot Noir

GLASS 16

Caymus Conundrum, Red Blend

GLASS 19

Cap Royal Pichon Baron Bordeaux  
Superieur 2019

GLASS 17

Jacopo Biondi Santi Castello di Montepo  
'Sassoalloro', 2020

GLASS 17

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## WINE & COCKTAIL MENU

## INSPIRED CLASSIC COCKTAILS

### Intrepid Martini

20

Absolut Elyx Vodka, Lemon Peppercorn Lillet,  
Castelvetro Olive, 'Shaken Not Stirred'

### Princess 75

23

The Botanist Gin, Guava, Fresh Lemon,  
Chandon Rosé Bubbles

### Vesper

20

Oxley Gin, Belvedere Vodka, Lillet Blanc

### Mermaid Margarita

20

Blue Butterfly Flower Infused Patron Silver  
Tequila, Cointreau, Lime Elixir,  
Mist of Illegal Mezcal, Drop of Mermaid Tears

### Island Manhattan

20

Michter's Bourbon, Orange Spice Infused  
Sweet Vermouth, Lot 35 Bitters,  
Spiked Cherry

### Smoky Old Fashioned

20

Woodford Reserve, Bacardi 8,  
Coffee Bitters, Spiked Cherry,  
Cinnamon Smoked Glass

### Vineyard Tonic

20

Local Pink House Gin, Splash of Chardonnay,  
Lime Elixir, Fever Tree Tonic,  
Cucumber & Fresh Herbs

### Seaside Espresso Martini

20

Coffee & Vanilla Bean Infused Grey Goose,  
Amaro, Giffard Crème' de Cacao, Espresso  
Cold Brew, Salted Seafoam Cream

### Mexican Zombie

22

Patrón Silver Tequila, Fresh Pressed Lime,  
Pineapple, Jalapeños

### The Pink Phonebooth

25

Grey Goose Strawberry Essence Vodka,  
Guava, Fresh Citrus, Pineapple,  
Sparkling Rosé  
*Presented in our #PinkPhonebooth*

## RUM COCKTAILS

### Hand-Shaken Hibiscus Daiquiri

20

Hibiscus Infused Bacardi Superior Rum,  
Fresh Pressed Lime, Pure Cane,  
Lavender Bitters, Served Up

### Bermuda Rum Negroni

20

Hamilton Princess Single Barrel  
Gosling's Rum, Aperol, Orange Spice  
Infused Sweet Vermouth

### Rum Collins

20

Bacardi White Rum, Lemon Elixir  
Lengthened with Club Soda

## ALCOHOL FREE

### ROSEMARY MANGO TONIC

14

Mango, Lime Elixir, Fever Tree Tonic,  
Fresh Rosemary



*As part of our commitment to sustainability and responsible sourcing, we work closely with our suppliers to serve sustainable/local/organic produce, seafood, coffee and tea where possible. Please speak with your server for more information regarding our menu items.*

*17% gratuities will be added to the menu price listed.*