



PRECISION MEETS
IMAGINATION

OUR ROOTS



At Hard Shake, cocktail making is more than a craft — it's an art form rooted in precision, technique, and imagination.

Inspired by the revered *hard shake* method, our approach balances tradition with innovation. Every cocktail is an exercise in craftsmanship, where meticulous preparation meets an element of the unexpected.

Our menu is a celebration of this philosophy, blending time-honored techniques with whimsical creativity. Join us in raising a glass to the art of the cocktail, where every sip tells a story.



Ron Zacapa, Yellow Chartreuse,
Lemon Vanilla, Greek Yogurt, Nutmeg

Cariño

**Clear
Skies**

White Negroni
Aviation Gin, Lillet Blanc, Italicus

**Velvet
Strip**

Macallan 15, Spiced
Drambuie, Pecan Bitters

**Vantage
Point**

No. 3 London Gin,
Ketel One, Lillet Blanc

**Wake up
Call**

Clarified Espresso Martini
Coffee Vodka, White Crème de Cacao, Simple Syrup

Old Neon Nostalgia

Cherry Cola Old Fashioned
Bulleit Bourbon, Cherry Cola Syrup, Cherry Bitters

Kir Royale Twist
Empress Gin, Chambord,
Lemon Juice, Simple Syrup

Purple Hour

23° Latitude

Mai Tai
Pyrat Rum, Velvet Falernum, Li Hing Mui
Syrup, Pineapple, Lime

Serves One or Two

Komos Rosa, Mezcal,
Ginger Liqueur

Dragon's Treasure

SESAME TUNA*

Citrus Caviar | Sesame Ash | Feuilletine Crisp

MUSHROOM ARANCINI

Morel | Chanterelle | Arborio | Truffle Sottocenere | Truffle Aioli

WAGYU SLIDER TRIO*

Mishima Wagyu | Gruyere | Shiitake | Horseradish Aioli

MISO BASS

Miso Marinated Chilean Seabass | Chive

POMMES FRITES

Truffle Aioli | Black Truffle

OXTAIL EMPANADA

Oxtail | Oaxaca | Aioli | Consommé

CAVIAR ROYALE*

Ossetra Caviar | Artisanal Onion Crisps | Fines Herbs
Crème Fraîche

HUMMUS MEZZE

Roasted Garlic Hummus | Crudit  | Naan | Olives

POTATO & CAVIAR*

Ossetra Caviar | Chive | Cr me Fra che | Tater Tot

HONEY SHRIMP

Honey Citrus Curry | Candied Walnut | Chili Thread | Butterflies

CHICKEN LOLLIPOPS

Choice of Mild or Spicy Buffalo Sauce | House Ranch | Carrots | Celery

CHARCUTERIE BOARD

Chef's Selection of Cured Meats | Cheeses | Accoutrements

BANANAS FOSTER

Cognac Caramel | Pecans | Vanilla   la Mode

MATCHA CR ME BR L E

Matcha Green Tea | Mint Chocolate | Strawberry

WINES BY THE GLASS

Las Spinetta, Moscato d'Asti, Bricco Quaglia
Collet, Brut, France
Thienot, Rosé, Reims
Perrier Jouët, Grand Brut
Ruinart, Brut, Blanc de Blancs, Reims
Ruinart, Rosé, France

CHAMPAGNE

5oz | 8oz

WHITE & ROSÉ

Schloss Vollrads, Riesling, Rheingau
Chablis, Cave de Lugny Macon-Lugny, Burgandy
Sauvignon Blanc, Rombauer, Napa Valley
Chardonnay, Stag's Leap Wine Cellars, "Karia", Napa Valley 2021 Rosé,
Château d'Esclans "Rock Angel", Côtes de Provence

5oz | 8oz

RED

Pinot Noir, Ponzi "Tavola", Willamette Valley
Roserock Pinot Noir "Zephirine", Willamette Valley
Bordeaux Blend, Château Lassegue, St-Emilion Grand Cru, France
Paraduxx, Red Blend, Napa Valley
Cabernet Sauvignon, Foley Johnson Estate, Napa Valley
Domaine de la Solitude, Châteauneuf-du-Pape, Rhône Valley

SIGNATURE SELECTION

2oz | 5oz

Dom Pérignon, Brut, Reims
Silver Oak, Cabernet Sauvignon, Alexander Valley
Alpha Omega, Cabernet Sauvignon, Napa Valley
Joseph Phelps "Insignia", Napa Valley 2021

WINES BY THE BOTTLE

CHAMPAGNE

Lanson, Père & Fils, Brut, France
Champagne Collet, Brut, France
Thienot, Rosé, Reims
Perrier-Jouët, Grand Brut, France
Champagne Jacquart, Blanc de Blancs
Ruinart, “Blanc de Blancs”, Reims, France
Ruinart, Rosé, Reims, France
Bollinger, Special Cuvée, Brut, France
Collery, Grand Cru Extra Brut
Devaux, Cuvée D, Brut, 2012, France
Dom Pérignon, Brut, Reims
Las Spinetta, Moscato d’Asti “Bricco Quaglia,” Italy

Schloss Vollrads, Rheingau Riesling Qualitätswein
Rombauer, Sauvignon Blanc, Napa Valley
Cloudy Bay, Sauvignon Blanc, New Zealand
Chablis, Cave de Lugny Macon-Lugny, Burgundy
Sanford, Chardonnay, Sta. Rita Hills, California, 2021
Stag’s Leap Wine Cellars “Karia”, Chardonnay, Napa Valley
Chalk Hill Estate, Chardonnay, Napa Valley
Patz & Hall, Chardonnay, Russian River Valley
Château d’Esclans “Rock Angel,” Côtes de Provence Rosé

WHITE & ROSÉ

RED

Ponzi Vineyards “Tavola,” Pinot Noir, Willamette Valley
Roserock Pinot Noir “Zephyrine,” Willamette Valley
Bordeaux Blend, Château Lassegue, St-Émilion Grand Cru
Paraduxx, Red Blend, Napa Valley
Domaine de la Solitude, Châteauneuf-du-Pape, Rhône Valley
Cabernet Sauvignon, Foley Johnson Estate, Napa Valley
Silver Oak, Cabernet Sauvignon, Alexander Valley
Alpha Omega, Cabernet Sauvignon, Napa Valley
Joseph Phelps “Insignia,” Napa Valley 2021
Joseph Drouhin, Gevrey-Chambertin, Burgundy
Cabernet Blend, Marchesi Antinori “Guado al Tasso,” Bolgheri, Italy

BEER

Miller Lite
Budweiser
Coors Light
Michelob Ultra
Bud Light
Sam Adams Boston Lager
Stella Artois
Dos Equis Lager
Blue Moon
Corona Extra
Modelo Especial
Guinness
Athletic Brewing Run Wild IPA N.A.
Heineken 0.0
Lagunitas IPA
Ballast Point Sculpin IPA
Fat Tire Amber Ale
Kirin
Sapporo

HARD SHAKE

PROPER COCKTAILS