



The name Myrtle & Rose was inspired by the flowers used in the crowns often worn by muses, in classical mythology. Both Myrtle and Rose then became symbols of femininity, love and romance. The rabbit, an animal commonly found in flower gardens also shares these symbolic ties. Known to be the messenger of Aphrodite, the rabbit is linked to love and desire and was gifted by lovers as a symbol of everlasting love.

SMALL PLATES

<p>*Ahi Tuna Crudo 22 Radish, Soy Ponzu, Fresno Chili, Spicy Hondashi Aioli, Cilantro</p> <p>Gathering Board 29 Meats, Artisan Cheeses, Pickled Vegetables, Honey Comb, Marcona Almond, Rosé Jelly</p> <p>Deviled Eggs 15 Bacon Jam, Pimentón, Pickled Mustard, Chives</p> <p>Potato Croquettes 16 Charred Onion Aioli, Parmigiano, Bacon Jam, Chives</p> <p>Mussels 19 Trinity, White Wine, Anise, Fresh Herbs</p>	<p>Georgia Market Fish 19 Red Curry, Roasted Garden Vegetables</p> <p>Spanish Octopus 21 Cantimpalo Chorizo, Crispy Potatoes, Pimenton, Citrus</p> <p>Prawns 23 Charred Pepper Sauce, Cherry Tomato, Calabrian Chili, Meyer Lemon Gremolata</p> <p>Quinoa Tabbouleh Wraps 15 Feta Cheese, Hummus, Honey Lemon Vinaigrette, Toasted Cashews</p> <p>Fresh Pasta 17 Ricotta Gnocchi, Bolognese, Marcona Almond, Parmigiano</p>
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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ALLURING LIBATIONS

<p>Pear of Geese 19 Grey Goose La Poire, Berentzen, Lime Juice, Lemongrass Vermouth, Polynesian Bitters, Angostura</p> <p>Noel Rouge 15 Lillet Rouge, Giffard Aperitif, Winter Spiced Syrup, Orange Juice, Lemon Juice, Lime Juice, Ginger Ale</p> <p>Pomegranate Fizz 15 Sipsmith Gin, Pomegranate Juice, Lemon Juice, Grenadine</p> <p>Amarillo Skies 15 Del Maguey Mezcal, Apple Cider, Lemon Juice, Maple Syrup, Passion Fruit</p> <p>Fernet The Snow 13 Bacardi Superior, Branca Menta, Pineapple Juice, Lime Juice, Winter Spiced Syrup</p> <p>Late Harvest Old Fashioned 20 Monkey Shoulder, Disaronno, Smoked Spiced Syrup, Apple Cider, Angostura Bitters, Orange Bitters</p> <p>Winter Grog 15 Bacardi 8, Louis Alexandre, Clarified Milk, Lemon Juice, Winter Spiced Syrup</p> <p>Suze Negroni 13 Sipsmith Gin, Suze, Sweet Vermouth</p> <p>Myrtle Spritz 15 Rotating Seasonal Flavor</p>

Winter Warmers • 16

Select one of the following hot beverage offerings:

Bourbon Bacon Coffee – Woodinville Whiskey, Praline Pecan, Illy Coffee, Maple Syrup, Bourbon Bacon Cream

Chai Toddy – Angel's Envy, Chai Tea, Lemon, Spiced Syrup

Black Diamond – Maker's Mark, Apple Cider, Praline, Spiced



BEER OFFERINGS

DRAFTS

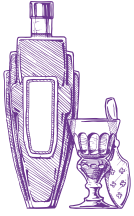
Local IPA • 16oz	11
Rotating Tap • 16oz	11

Ask About Our Rotating Drafts!

PACKAGE BEER

Michelob Ultra • 12oz	10
Light Lager Anheuser-Busch, MO ABV 4.2%	
Stella Artois • 16oz	9
Lager Belgium ABV 5%	
Garçon de Ferme • 12oz	13
Farmhouse Peach Tarte Ale Wicked Weed, NC ABV 4.4%	
Allagash White • 12oz	13
Belgian Style Wit Bier Portland, ME ABV 5.2%	
The Long Drink • 12oz	11
Traditional Citrus Soda The Long Drink Company, Finland ABV 5.5%	
Truly Hard Seltzer • 12oz	9
Wild Berry Hard Seltzer Beverage Co ABV 5%	





CHASE THE GREEN FAIRY

Absinthe is a botanical spirit derived from the flowers and leaves of *Artemisia absinthium* or “grand wormwood,” mixed with green anise and sweet fennel. It rose to popularity during the late 19th century, inviting everyone, from Parisian artists to the wealthy bourgeoisie, to indulge in their daily libation in bars and cafés all around France.

- La Fée Blanche** 12
France • ABV 53%
- La Fée Parisienne** 13
France • ABV 68%
- St. George Absinthe Verte** 14
California • ABV 60%

PLEASE ENJOY OUR ABSINTHE DRIP, SERVED IN THE TRADITIONAL METHOD

ANISE SPIRITS

Anise is a plant historically cultivated for its aromatic and medicinal qualities. Liqueurs made from this herbaceous plant are native to Greece, Southern France and the Middle East. Since it is best enjoyed in hot weather, it is popular throughout Provence and the French Riviera, connecting friends at small cafés in the region.

- Prince Pastis de Marseille** 10
France • ABV 45%
- Prado Pastis** 10
France • ABV 45%
- Ricard Pastis** 11
France • ABV 45%
- Mitilini Ouzo** 9
Greece • ABV 40%
- Meletti Anisette** 9
Italy • ABV 35%

ASK YOUR SERVER ABOUT TODAY'S PASTIS FLAVOR



WINES

SPARKLING

GLS | BTL

- Cava, Poema** Catalonia, Spain 12 | 38
- Crémant de Loire Rosé, Château Moncontour** Loire Valley, France 15 | 60
- Champagne Brut, Veuve Clicquot** Champagne, France 112
- Champagne Brut, Taittinger "La Française"** Champagne, France 30 | 120

RED

- Cabernet Sauvignon, Kessler** California 13 | 48
- Shiraz, Jam Jar** South Africa 13 | 48
- Pinot Noir, Etude Lyric** Santa Barbara, California 15 | 60
- Red Blend, Prisoner Unshackled** California 16 | 64

WHITE

- Chardonnay, Kessler** California 13 | 48
- Riesling Auslese, Fritz Zimmer** Mosel, Germany 48
- Sauvignon Blanc, Emmolo** California 14 | 56
- White Blend, Conundrum, Caymus** California 56
- Pinot Grigio, Terlato** Friuli, Italy 15 | 60

ROSÉ

- Fleurs de Prairie** Cotes de Provence, France 12 | 48
- Etude** Santa Barbara, California 13 | 52
- Chateau d'Esclans, Whispering Angel** Provence, France 60

OTHER DISTILLED SPIRITS

VODKA

- Wheatley** 12
- Belvedere** 13
- Grey Goose** 14
- Grey Goose Essences** 14
- Belvedere Single Estate** 15

GIN

- Bombay Sapphire** 11
- Whitney Neill** 13
- The Botanist** 13
- Hendrick's** 14
- Sipsmith** 16

RUM

- Mt. Gay** 9
- Bacardi Superior** 11
- Bacardi 8 Year** 13

TEQUILA & MEZCAL

- Del Maguey Vida** 12
- Herradura Añejo** 16
- Volcan Blanco** 18

SCOTCH

- Grants** 9
- Glenfiddich 12** 16
- BenRiach - The Smokey 10** 19
- The Macallan 12** 30

BOURBON/WHISKEY

- Maker's Mark** 11
- Eagle Rare** 12
- Knob Creek Rye** 13
- Wyoming Whiskey** 16
- Woodinville Whiskey** 16
- Angel's Envy** 18
- Kessler Private Select - Neat** 25

CORDIALS

- Caravella Orangello** 8
- Fernet Branca** 9
- Aperol** 10
- Lillet Blanc** 10
- Lillet Rose** 10
- Lillet Rouge** 10
- Irishman Irish Creme** 10
- Caffe Borghetti** 10
- Suze** 10
- Disaronno Amaretto** 11
- Grand Marnier** 13
- St. Germain** 13

COGNAC

- Courvoisier VS** 12
- Hennessy XO** 77