

# Cocktails

## SÈR MARTINI | 20

olive oil-washed botanist gin,  
chamomile-infused botanist gin, carpano bianco

## BOURBON SOUR | 17

four roses small batch bourbon, amaro nonino,  
lemon, egg white

## PALOMA | 18

mezcal vago espadin, aperol, grapefruit,  
white honey syrup, smoked habanero sea salt

## TEXAS SMASH | 16

garrison brothers small batch bourbon, lemon,  
mint, fernet branca float

## AGAVE MAI TAI | 15

dulce vida blanco tequila, del maguey  
vida mezcal, orgeat, lime

## PINEAPPLE MARGARITA | 15

montelobos espadin mezcal, dry curacao,  
pineapple, lime, agave

## NEW NEGRONI\* | 16

zephyr gin, galliano aperitif, fernet branca,  
bruichladdich port charlotte heavily peated scotch

## WHITE DERBY | 17

wheatley vodka, carpano bianco, lemon,  
white honey syrup, grapefruit

## SCOTCH OLD FASHIONED\* | 18

glenlivet 12, white honey syrup, honey bitters,  
bruichladdich port charlotte heavily peated scotch

## OAXACAN OLD FASHIONED\* | 20

whistlepig rye, montelobos espadin mezcal,  
amaro nonino, crème de cacao, orange bitters

\*Option to have these cocktails smoked.



# Social Hour

TUESDAY - THURSDAY  
5PM - 6:30PM

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Join us in the Bar & Lounge during SÈR Society Social Hour to enjoy special pricing on selected wines, local beer and hand-crafted cocktails.

\*Inquire with our bar team or lounge servers for details on weekly exclusives.

# Bar Menu

## COLOSSAL PRAWNS | 26

SÈR creole cradock and fresh horseradish citrus aioli

## BEEF TARTARE | 23

american wagyu, cured egg yolk, pickled mushroom, truffled kennebec chips

## SÈR BURGER | 48

10 oz wagyu beef patty, foie gras, benton's bacon, house aioli

## STEAK FRITES | 42

12 oz bavette, truffle fries, au poivre

## CHOPPED SALAD | 16

benton's bacon, heirloom tomatoes, baby gem, maytag bleu cheese

## OYSTERS ON THE HALF SHELL | 25

daily selection, citrus granita, six pieces