

Cocktail Menu

CROWNFIRED MARGARITA \$18

Mijenta Reposado, Pineapple, Lime, Cointreau, jalapeno syrup

QUEEN'S LAWN \$14

Three cuts gin, cucumber, St-Germain, lemon juice

BLACK-TIE ESPRESSO MANHATTAN \$17

WhistlePig Piggyback Rye, Mr Black liquor, Carpano vermouth, chocolate bitters, bourbon cherry

ROSE-GOLD PALOMA \$18

Mijenta Blanco, grapefruit, lime juice, agave, Prosecco

NOCTURNE MULE \$15

Kula Dark Rum, blood-orange soda, lime juice, ginger beer

HEARTHSIDE NEGRONI \$17

three Cuts Gin, Campari, Carpano vermouth, smoked rosemary sprig

SAGE ADVICE \$16

Ketel One, Lemon Juice, honey syrup, blackberry, sage

SWEETWATER HALL OF FAME \$18

Peach- Infused Bourbon, Aperol, Lemon Juice, Thyme- Honey Syrup, Angostura bitters, Champagne Float

THE REGENT \$16

Buffalo Trace, demerara syrup, Angostura & orange bitters

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our full wine collection,
handpicked to elevate your
dining experience.*

The Royale Menu

CROWN BELLY BAO

\$14

Pork belly buns, sweet soy braised pork belly with hoisin sauce and napa slaw

ROYALE VERDE AREPA

\$14

Crisp masa cakes topped with creamy chicken tinga, salsa and avocado crema

PEARL & CROWN COCKTAIL \$17

Chilled rock shrimp and crab cocktail with special dressing

MONARCH WAGYU SLIDERS \$15

Juicy Wagyu beef sliders topped with bacon jam, melted Gruyère, black garlic aioli, and a brioche bun

GILDED WINGS

\$14

Choose from: Garlic Parmesan: lemon pepper, Buffalo, Cajun dry rub or sweet chili wings, crisp fried and served with celery and cucumber sticks