



## MORNING BOTTLED COCKTAILS

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<b>MIMOSA</b> Moet mini, orange juice	<b>20</b>	<b>BLOODY MARY</b> Grey Goose Vodka, Fontainebleau Signature Bloody Marry Mix	<b>20</b>
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## COCKTAILS

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<b>SPANISH FEVER</b> Botanist Gin, Fever-Tree Mediterranean Tonic	<b>19</b>	<b>SPARKLING YUZU</b> Casamigos Blanco, Fever-Tree Lime, and Yuzu	<b>19</b>
<b>REFLECTION</b> Bombay Sapphire Gin, Suze, Bianco Vermouth	<b>19</b>	<b>MIAMI SPLASH</b> Bacardi Superior Rum, Ripe Bajan Punch, Pineapple Juice	<b>19</b>

## IN ROOM CAFE

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<b>REGULAR BLEND OR DECAF COFFEE</b> Medium Roast with notes of <i>Milk Chocolate, Graham Cracker, Black Cherry</i>	<i>1 liter</i> <b>24</b> <i>1/2 liter</i> <b>14</b>	<b>FLAVOR SHOTS</b> Vanilla, Caramel, Chocolate, or Hazelnut	<b>2</b>
<b>RISHI TEA</b> English Breakfast, Earl Gray, Chamomile, Green Tea	<b>14</b>	<b>HOT CHOCOLATE COFFEE</b> Milk, Cocoa, Marshmallow	<b>14</b>

## SMOOTHIES

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<b>SUPERFOOD</b> Acai, Goji Berries, Blueberries, Bananas, Cherries, Pomegranate, Agave, Greek Yogurt, Orange Juice	<b>14</b>	<b>TROPICAL FRUIT</b> Mango, Papaya, Guava, Pineapple Juice, Ginger, Greek Yogurt, Coconut Water, and Coconut Milk	<b>14</b>
<b>BLENDED BERRY</b> Strawberries, Blueberries, Raspberry, Goji Berries, Agave, Greek Yogurt, Soy Milk	<b>14</b>	<b>SUPPLEMENTS</b> Vitamin Boost, Protein Powder, Vegan Protein Powder	<b>3</b>

## BEVERAGE BAR JUICE

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<b>RUBY SUNRISE</b> Orange, Red Beet, Carrot, Lemon, Turmeric	<b>12</b>	<b>THE EMERALD</b> Cucumber, Celery, Green Apple, Kale, Honey, Lemon, Parsley, Ginger	<b>12</b>
<b>FRESHLY SQUEEZE JUICE</b> Orange, Grapefruit, or Carrot	<b>10</b>	<b>JUICE</b> Tomato, V8, Cranberry, or Apple	<b>10</b>
<b>ICED TEA OR LEMONADE</b>	<b>10</b>		

## BOTTLES / CANS

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<b>LARGE BOTTLED WATER</b> Fiji, Panna, San Pellegrino	<b>14</b>	<b>SMALL BOTTLED WATER</b> Fiji, Perrier	<b>8</b>
<b>SODA</b> Coke, Diet Coke, Caffeine Free Diet Coke, Sprite, Diet Sprite, Dr. Pepper, Diet Dr. Pepper, Root Beer	<b>8</b>	<b>ENERGY DRINK</b> Red Bull, Sugar Free Red Bull, Tropical Red Bull	<b>8</b>
<b>BODY ARMOR</b> Strawberry Kiwi, Tropical Punch	<b>8</b>		



## ESSENTIAL START

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<b>FRESH FRUIT</b>	<b>24</b>	<b>MIXED BERRY BOWL</b>	<b>15</b>
Sliced Fruits and Melons Accompanied by the Season's Finest Berries		Assortment of Strawberries, Blueberries, Blackberries, and Raspberries	
<b>GRAPEFRUIT SUPREMES</b>	<b>15</b>		

## HEALTHY START

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<b>OVERNIGHT OATS</b>	<b>18</b>	<b>GREEK YOGURT AND GLUTEN-FREE GRANOLA</b>	<b>17</b>
Chia Seed, Roasted Cashew Butter, Mixed Berries, Bananas, Cocoa Nibs, Cinnamon, Almond Milk		Plain or Vanilla Yogurt, House Made Granola, Mixed Berries	
<b>AVOCADO TOAST</b>	<b>20</b>	<b>STRAWBERRY AND FIG TARTINE</b>	<b>20</b>
Multigrain, Avocado Spread, Toy Box Tomatoes, Frisée Salad		Sliced Strawberries, Figs, Whipped Ricotta, Acacia Honey, Cinnamon Oat Crisp, Toasted Multigrain Bread	
* Add Egg (Any Style)	8		
* Add Thick Sliced Bacon	8		
<b>SMOKED SALMON BAGEL*</b>	<b>20</b>	<b>STEEL CUT OATS</b>	<b>13</b>
Cucumbers, Shallots, Capers, Dill, Egg, Roasted Vine Tomatoes, Cream Cheese, Choice of Bagel		Maple, Brown Sugar, and Raisins	
* Add Sliced Avocado	6		
<b>HOUSE MADE GRANOLA</b>	<b>13</b>	<b>CLASSIC CEREALS</b>	<b>10</b>
Blend of Oats, Quinoa, Almonds, Coconut, Toasted Corn, Chia Seeds, Raisins, Dried Cranberries and Blueberries, Honey		Cheerios, Corn Flakes, Frosted Flakes, Raisin Bran, Special K, Rice Crispies, Fruit Loops	

## BREAKFAST BREADS

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<b>PASTRIES SELECTIONS</b>	<b>10</b>	<b>BAGELS</b>	<b>9</b>
Blueberry Cheesecake Danish, Croissant, Pain Au Chocolat, Cinnamon Roll, Blueberry Muffin, and Vegan Muffin		Served with Cream Cheese, Butter, Jams, and Jellies Plain, Sesame Seed, or Everything	
<b>TOAST</b>	<b>7</b>		
Served with Butter, Jams, and Jellies White, Wheat, Multigrain, Sourdough, English Muffin, Gluten-Free Toast			

## BREAKFAST MEALS (Includes a Choice of Fresh Juice and Coffee or Tea)

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<b>TRADITIONAL AMERICAN*</b>	<b>38</b>	<b>CONTINENTAL BREAKFAST</b>	<b>28</b>
Three Organic Eggs Prepared to your taste, Choice of Toast, Choice of Breakfast Meats, Breakfast Potato		Greek Vanilla Bean Yogurt, House Made Granola, Seasonal Mixed Berries, Choice of Breakfast Pastry, Toast, or Muffin	
<b>DIM SUM BREAKFAST*</b>	<b>36</b>		
Steamed Shu-Mai, Shrimp Har Gow, Pan-Fried Chive Dumpling, Congee served with Traditional Toppings			



## BREAKFAST

(Make your breakfast a BLEAU DELUXE for just \$18 more.  
And include a choice of juice and coffee or tea)

<b>STEAK AND EGGS*</b> 8 oz New York Striploin and Two Eggs prepared to your taste, Breakfast Potato, Choice of Toast	<b>36</b>	<b>VEGAN SCRAMBLE</b> JUST Egg™, Shallots, Roasted Red Peppers, Tomatoes, Tuscan Kale, Mushrooms	<b>24</b>
<b>SHORT RIB HASH*</b> Braised Short Rib, Mushrooms, Onions, Potatoes, Two Sunny-Side Up Eggs Toasted Focaccia, Red Wine Bone Marrow Reduction	<b>24</b>	<b>WESTERN OMELET*</b> Black Forest Ham, Onions, Bell Peppers, Shredded Gouda and Cheddar Cheese, Chives with a choice of toast	<b>22</b>
<b>VEGETABLE EGG WHITE FRITTATA*</b> Toy Box Tomatoes, Spinach, Monterey Jack Cheese Blend, Sliced Avocado	<b>21</b>	<b>BREAKFAST SANDWICH*</b> Fried Egg, Black Forest Ham, Pork Belly, Gruyere and Swiss Cheese, Chipotle Aioli on Toasted Sourdough	<b>20</b>
<b>BREAKFAST BURRITO*</b> Scrambled Eggs, Chorizo, Onions, Bell Peppers, Avocado, Oaxaca Cheese Blend, Flour Tortilla, Fire-Roasted Salsa	<b>22</b>	<b>CLASSIC EGGS BENEDICT*</b> Canadian Bacon, Poached Eggs, Chives, English Muffin, Hollandaise	<b>25</b>
<b>SMOKED SALMON BENEDICT*</b> Smoked Salmon, Poached Eggs, Red Onion, Capers, English Muffin, Hollandaise	<b>26</b>	<b>BREAKFAST SIDES</b> Black Forest Ham, Hickory Smoked Bacon, Pork Sausage, Chicken Apple Sausage, Canadian Bacon*, Biscuit and Gravy, Cheddar Cheese Grits, Breakfast Potatoes, Impossible™ Sausage Patty	<b>9</b>

## ON THE GRIDDLE

<b>BELGIAN WAFFLE</b> (Gluten-Free and Vegan Option Available)	<b>20</b>	<b>BUTTERMILK PANCAKES</b> (Gluten-Free and Vegan Option Available)	<b>20</b>
<b>BRIOCHE FRENCH TOAST</b>	<b>20</b>	<b>TOPPERS</b> Nutella, Strawberries, Banana, Blueberries, Raspberries or Mixed Berries	<b>6</b>

## - ALL DAY DINING -

## COLD APPETIZERS

<b>TORTILLA CHIPS AND SALSA</b> Seasoned Tortilla Chips, served with Guacamole and Fired-Roasted Salsa	<b>16</b>	<b>HAWAIIAN STYLE TUNA POKE*</b> Hand-Cut Ahi Tuna, Shallots, Chives, Roasted Kukui Nut, Hawaiian Seaweed, Furikake Spiced Taro Chips	<b>35</b>
<b>MEAT AND CHEESES</b> Chef's Selection of Artisanal Dry Cured Meats and Cheeses, Marinated Olives, Table Grapes, House Made Bread Sticks, and Crackers	<b>34</b>	<b>MEZZE PLATTER</b> Grilled Artichoke, Fresh-Cut Vegetables, Hummus, Muhammara, Tzatziki, Toasted Pita	<b>26</b>
<b>JUMBO SHRIMP COCKTAIL*</b> Poached Shrimp, Fresh Lemon, Traditional American and English Cocktail Sauce	<b>28</b>	<b>SHELLFISH PLATTER FOR TWO*</b> King Crab Legs, Jumbo Shrimp, Maine Lobster, Ahi Tuna Poke, Lemon Crowns, American and English Cocktail Sauce	<b>125</b>

## CAVIAR

<b>OSETRA 30/50 GRAMS*</b>	<b>175/225</b>
The Finest Caviar, directly Sourced and hand selected from each satch. Served with Traditional Trimmings, Buckwheat Blini and Brioche Toast Points	



## HOT APPETIZERS

<b>WAGYU CHEESEBURGER SLIDERS*</b>	<b>28</b>	<b>CHICKEN WINGS</b>	<b>20</b>
Pickled Shallots, Sharp Cheddar Cheese, Roasted Tomato Dijonnaise		6pcs Chicken Wings, Carrot Sticks, Barbeque, Ranch, or Traditional Buffalo Sauce	
<b>CHICKEN TENDERS</b>	<b>19</b>	<b>LOBSTER QUESADILLA*</b>	<b>26</b>
6pcs Chicken Fingers, Carrot Sticks, Barbeque, Ranch, or Traditional Buffalo Sauce		Florida Lobster, Green Onions, Oaxaca and Monterey Jack Cheese, Tropical Salsa, Chipotle-Lime Crema	
<b>BRAISED SHORT RIB NACHOS</b>	<b>29</b>	<b>VEGETABLE SPRING ROLLS</b>	<b>14</b>
Crisp Tortilla Chips with Poblano Cheese Sauce, Braised Short Rib, Pickled Jalapenos, Olives, Pico de Gallo, Guacamole, Sour Cream		Sweet Thai Chili Sauce	
<b>HAR GOW*</b>	<b>14</b>	<b>SHU-MAI*</b>	<b>14</b>
Steamed Shrimp Dumplings, Scallion Ponzu, Garlic Chili Crisp		Steamed Pork and Shrimp Dumplings, Scallion Ponzu, Garlic Chili Crisp	
<b>POT STICKERS*</b>	<b>14</b>		
Chicken and Vegetable Filling, Scallion Ponzu, Garlic Chili Crisp			

## SOUPS AND SALADS

<b>TOMATO BISQUE</b>	<b>14</b>	<b>CHICKEN NOODLE</b>	<b>14</b>
Tomato, Basil, Garlic Croutons		Tender Chicken, Hearty Vegetables, Torchio Pasta	
<b>COBB SALAD</b>	<b>25</b>	<b>ASIAN SALAD</b>	<b>26</b>
Romaine Lettuce, Avocado, Chopped Egg, Blue Cheese, Pork Belly, Tomato, Blue Cheese Dressing		Grilled Chicken, Romaine Lettuce, Red and Napa Cabbage, Mandarin Oranges, Green Onions, Cilantro, Carrots, Crisp Wontons, Crisp Rice Sticks, Sesame-Ginger Vinaigrette	
<b>CLASSIC CAESAR SALAD</b>	<b>20</b>	<b>PANZANELLA SALAD</b>	<b>14</b>
Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Classic Dressing		Heirloom and Toy Box Tomatoes, Focaccia Croutons, Shallots, English Cucumber, Basil, Buffalo Mozzarella, Red Wine Vinaigrette	

### PROTEIN ENHANCEMENT

Grilled Chicken	10	Grilled Shrimp	15	Seared Tuna	15
Seared Salmon	15	Grilled 4oz NY Striploin	18		



## SANDWICHES AND BURGERS

<b>TRIPLE DECKER CLUB</b>	<b>22</b>	<b>TUNA WRAP</b>	<b>21</b>
Oven Roasted Turkey, Bib Lettuce, Mayo, Tomato, Bacon, Toasted Milk Bread		Albacore Tuna, Celery, Red Onion, Bibb Lettuce, Tomato, Spinach Tortilla	
<b>CHICKEN SALAD SANDWICH</b>	<b>22</b>	<b>MAINE LOBSTER ROLL*</b>	<b>30</b>
Shredded Rotisserie Chicken, Honey Crisp Apples, Celery, Seedless Grapes, Red Onion, Iceberg Lettuce, Split Croissant		Poached Lobster, Celery, Chive, Old Bay, Mayonnaise, New England Style Bun	
<b>CUBANO SANDWICH</b>	<b>26</b>	<b>BEEF BURGER*</b>	<b>25</b>
Black Forest Ham, Roasted Mojo Pork, Swiss Cheese, Dill Pickle, Yellow Mustard Soft Cuban Style Roll		½ Pound Char-Grilled to taste, Sharp Cheddar Cheese, Red Onion, Lettuce, Tomato, Pickle, Brioche Bun	
<b>SOUTHWEST BLACK BEAN BURGER</b>	<b>24</b>		
House Made Black Bean Patty, Cheddar Cheese, Tabasco Onions, Barbeque Aioli, Lettuce, Tomato, Pickle, Brioche Bun			
<b>TOPPINGS</b>			
Thick Cut Bacon 6	Fried Egg 6	Sauteed Mushrooms and Onions 6	
Sliced Cheese 6	Avocado 6		
<b>SIDES</b>			
Fries 9	Potato Chips 9	Garden Salad 9	
Potato Salad 9	Caesar Salad 9	Broccoli Salad 9	

## PIZZA AND PASTA

<b>MARGHERITA</b>	<b>21</b>	<b>QUATTRO FROMAGGI</b>	<b>24</b>
San Marzano Tomato Sauce, Buffalo Mozzarella, Parmesan, Basil		Blue Cheese, Mozzarella, Parmesan, Fontina Cream Sauce, Basil	
<b>FUNGHI</b>	<b>24</b>		<b>26</b>
Mozzarella, Bel Paese Cheese, Roasted Wild Mushrooms, Truffle Sauce, Roasted Garlic, Lemon Cream Sauce, Basil			
<b>ADDITIONAL TOPPINGS</b>			
Bacon Lardons 9	Chicken 9	Sausage 9	Pepperoni 9
Onions 6	Mushrooms 6	Olives 6	Bell Peppers 6
<b>BUCATINI AND SHRIMP*</b>	<b>27</b>	<b>LASAGNA BOLOGNESE</b>	<b>29</b>
Mexican Blue Shrimp, Scampi Butter, Lemon Cream Sauce		Grated Parmesan, Bechamel Sauce, Basil	

## DINNER

<b>FILET MIGNON*</b>	<b>64</b>	<b>NY STRIPLOIN*</b>	<b>80</b>
8 oz Beef Tenderloin, Choice of: Bordelaise, Dijon-Peppercorn, Bearnaise Sauce		16 oz New York Striploin, Choice of: Bordelaise, Dijon-Peppercorn, Bearnaise Sauce	
<b>WAGYU EYE OF RIB STEAK*</b>	<b>75</b>	<b>PAN-SEARED SEA BASS*</b>	<b>30</b>
8 oz Snake River Farms Gold Grade Beef, Hen of the Woods Mushrooms, Sauce Diane		Haricot Verts, Blistered Tomatoes, Citrus Butter Sauce	
<b>ROASTED AIRLINE CHICKEN BREAST</b>	<b>32</b>	<b>FAROE ISLAND SALMON*</b>	<b>35</b>
Bacon Lardons, Cippolini Onions, Cremini Mushrooms, Herb Chicken Jus		Haricot Verts, Fingerling Potatoes, Dill Chimichurri	
<b>ADDITIONAL TOPPINGS</b>			
Fries 9	Mushroom 9	Mash Potatoes 9	Shrimp Scampi* 25
Mac and Cheese 9	Broccoli 9	Baked Potato 9	Florida Lobster Tail* 40



## FAR EAST FLAVOR

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<b>CLASSIC PAD THAI</b> Rice Noodles, Eggs, Garlic Chives, Bean Sprouts, Tofu, Preserved Radish, Side of Roasted Peanuts	<b>22</b>	<b>WOK-FRIED RICE</b> Eggs, Carrots, Snow Peas, Scallions	<b>20</b>
		* Add Shrimp 12 * Add Chicken 10 * Add Beef 12 * BBQ Pork 10	
<b>TOM KHA CHICKEN (GAI)</b> Tender Poached Chicken Breast, Bamboo Shoots, Baby Corn, Water Chestnuts, Wild Mushrooms, Serrano Peppers, Red Curry Oil, Coconut-Lime Broth	<b>21</b>	<b>WOK-CHARRED LOBSTER XO*</b> 1.5 lb Maine Lobster, Onions, Scallions, Bell Peppers, XO Sauce	<b>80</b>
<b>CHICKEN IN BLACK BEAN SAUCE</b> Sliced Chicken, Bell Peppers, Onion, Red Chilies, House Made Black Bean Sauce	<b>30</b>	<b>MONGOLIAN BEEF*</b> Wok-Fried Beef, Leeks, Bell Peppers, Asparagus	<b>32</b>
<b>WOK-CHARRED VEGETARIAN CHOP SUEY</b> Tofu, Snow Peas, Carrots, Bean Sprouts, Broccolini	<b>15</b>	<b>WOK-FLASHED GREEN BEANS</b> Minced Garlic	<b>15</b>

## SWEET TREATS

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<b>CLASSIC CHOCOLATE CAKE</b> Layered Chocolate Cake, Crème Anglaise	<b>16</b>	<b>BISCOFF COOKIE CHEESECAKE</b> Biscoff Cookie Crusted Cheesecake, Cookie Butter, Whipped Cream, Strawberries	<b>14</b>
<b>VANILLA CRÈME BRULÉE</b> Creamy Vanilla Custard, Caramelized Turbinado Sugar, Fresh Berries	<b>14</b>	<b>VEGAN CARROT CAKE</b> Vanilla Bean Cream Cheese Icing, Carrot Sponge Pineapple Compote, Candied Walnuts	<b>14</b>
<b>ICE CREAM AND SORBETS PINTS</b> Pick from a selection of House Made Ice Creams and Sorbets	<b>14</b>		



## - GROUP DINING MENU -

Party Size of 10 people, max 24 people

### COFFEE BREAK

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La Colombe coffee® and Rishi teas, sweeteners, cream and 2% milk **220**

### CONTINENTAL BREAKFAST

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Market Fresh Fruits, Melons, and Berries, Individual Greek Yogurts  
Freshly Baked Pastries Including Croissants, Danishes, and Muffins with  
Butter, Jam and Marmalade, Fresh Orange juice, La Colombe Coffees®,  
and Selection of Hot Teas **45 / PERSON**

### AMERICAN TRADITIONAL BREAKFAST

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Market Fresh Fruits, Melons, and Berries, Soft Scrambled Eggs, Bacon,  
Chicken Apple Sausage and Pork Sausage, Breakfast Potatoes  
Freshly Baked Pastries Including Croissants, Danishes, and Muffins  
with Butter, Jam and Marmalade, Fresh Orange juice,  
La Colombe Coffees®, and Selection of Hot Teas **55 / PERSON**

### COLD DISPLAYS (Small Serves 10)

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<b>MARKET VEGETABLES</b> Whipped Boursin and Dill Ranch	<b>175</b>	<b>INTERNATIONAL AND DOMESTIC CHEESE</b> Dried Fruit and House-Made Breads	<b>300</b>
<b>FRUIT PLATTER</b> Market Fruits, Melons, and Berries	<b>275</b>	<b>MEAT AND CHEESE</b> Select Dry Aged Meats and Cheeses, Marinated Olives, Artisan Bread	<b>350</b>

### HOT DISPLAYS (Per Dozen)

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<b>VEGETABLE SPRING ROLLS</b> Sweet Chile Dipping Sauce	<b>60</b>	<b>SLIDERS</b> Beef Slider, Caramelized Onions, Cheddar Cheese. Pulled Pork Slider, Mojo Barbeque Sauce, Cole Slaw	<b>72</b>
<b>CHICKEN WINGS</b> Carrot and Celery Sticks, Barbeque, Ranch, or Traditional Buffalo Sauce	<b>39</b>	<b>CHICKEN TENDER PLATTER</b> Carrot and Celery Sticks, Barbeque, Ranch, or Traditional Buffalo Sauce	<b>37</b>

### RECEPTION

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**COLD CANAPE** **130 / DOZEN**

- Ahi Tuna Poke, Taro Chip, Crispy Garlic, Avocado Aioli
- Whipped Goat Cheese Tart, Wild Mushroom Duxelle
- Shrimp Louie Cocktail
- Smoked Salmon Cones, Crème Fraiche, Capers, Dill
- Steak Tartar, Egg York Sauce, Grilled Crostini
- Chicken Salad Gougere, Smoked Paprika
- Caprese Skewer, Aged Balsamic, Arugula Pesto

**HOT CANAPE** **140 / DOZEN**

- Mac and Cheese Bites, Tomato Jam Aioli
- Garlic Shrimp, Crisp Polenta, Romesco
- Medjool Date Wrapped in Applewood Smoked Bacon
- Wild Mushrooms Arancini, Truffle Aioli
- Vegan "Crabcake," Old Bay Spice, Meyer Lemon Aioli
- Thai Shrimp Toast, Sesame Garlic Aioli
- Short Rib Tart, Whipped Potato, White Cheddar



## - ADULT BEVERAGE PACKAGE -

Packages include 3 mixers per bottle, bar fruit, napkins, stirrers, glassware.  
All bottle sales are final.

### LUXURY BAR

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<b>CHOICE OF 3</b>	<b>560</b>
<b>CHOICE OF 4</b>	<b>760</b>
<b>CHOICE OF 5</b>	<b>860</b>

#### **VODKA**

Kettle One / Tito's

#### **CANADIAN WHISKY**

Crown Royal

#### **BOURBON / WHISKEY**

Jack Daniels / Old Forester

#### **TEQUILA**

Casamigos Blanco / Patron Silver

#### **GIN**

Beefeater / Tanqueray

#### **SCOTCH WHISKY**

Chivas Regal

#### **RUM**

Bacardi Superior / Malibu

### OPULENCE BAR

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<b>CHOICE OF 3</b>	<b>680</b>
<b>CHOICE OF 4</b>	<b>880</b>
<b>CHOICE OF 5</b>	<b>980</b>

#### **VODKA**

Grey Goose / Grey Goose Watermelon Basil

#### **CANADIAN WHISKY**

Crown Royal

#### **BOURBON / WHISKEY**

Maker's Mark / Bulleit

#### **TEQUILA**

Patron Reposado / Don Julio Reposado

#### **GIN**

Bombay Sapphire / Botanist

#### **SCOTCH WHISKY**

Johnnie Walker Black / Glenlivet 12yr

#### **RUM**

Captain Morgan Spiced / Santa Theresa





## BOTTLED SPIRITS

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### VODKA

ABSOLUTE ELYX	185
KETEL ONE	150
KETEL ONE CITROEN	150
GREY GOOSE	195
GREY GOOSE WATERMELON BASIL	195
BELVEDERE	200
TITO'S	150
HARVEST	150

### BOURBON / WHISKEY

JACK DANIEL'S	150
MAKER'S MARK	155
OLD FORESTER	150
BULLEIT	185
KNOB CREEK RYE	185

### WHISKY

CROWN ROYAL	185
CROWN ROYAL 18 YEAR	650
JAMESON	200

### TEQUILA

PATRON SILVER	250
PATRON ANEJO	285
PATRON REPOSADO	250
CASAMIGOS BLANCO	250
CASAMIGOS REPOSADO	285
CLASE AZUL REPOSADO	695
DON JULIO REPOSADO	250
DON JULIO 1942	695

### AMARO

FERNET BRANCA	125
MONTENEGRO	165
NONINO	205

### GIN

BEEFEATER	120
BOMBAY SAPPHIRE	170
TANQUERAY	150
BOTANIST	175
HENDRICK'S	180
FORDS	145

### RUM

BACARDI SUPERIOR	115
CAPTAIN MORGAN SPICED	125
MALIBU	110
DIPLOMATICO RISERVA EXCLUSIVA	165
MT. GAY BLACK BARREL	145
SANTA TERESA	115

### SCOTCH

JOHNNIE WALKER BLACK	230
JOHNNIE WALKER BLUE	750
CHIVAS REGAL 12 YEAR	200
GLENLIVET 12 YEAR	250
MACALLAN 12 YEAR	425
MACALLAN 18 YEAR	950
MACALLAN 25 YEAR	7,000
BALVENNIE 12 YEAR DOUBLEWOOD	285

### COGNAC

HENNESSEY VSOP	350
HENNESSEY XO	750
REMY VSOP	330
REMY XO	850
REMY LOUIS XIII	10,000

### CORDIAL

BAILEY'S	125
GRAND MARNIER	165
KAHLUA	205



## WINES BY THE GLASS

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### SPARKLING

EXTRA DRY, MONTEFRESCO	17
PROSECCO, VENETO, ITALY NV 200 ML	
BRUT, MOËT AND CHANDON "IMPERIAL"	38
CHAMPAGNE, FRANCE NV 187ML	

### WHITE

RIESLING, AUGUST KESSELER "R"	17
RHEINGAU, GERMANY	
PINOT GRIGIO, ABBAZIA DI NOVACELLA	19
TRENTINO - ALTO ADIGE, ITALY	
SAUVIGNON BLANC, MASSEY DACTA	17
NEW ZEALAND	
CHARDONNAY, PATZ AND HALL	20
SONOMA COAST, CALIFORNIA	

### ROSÉ

GRENACHE/SYRAH, CHÂTEAU D'ESCLANS "WHISPERING ANGEL"	18
CÔTES DE PROVENCE, FRANCE	

### RED

PINOT NOIR, BANSHEE	17
SONOMA COUNTY, CALIFORNIA	
MERLOT, DECOY "LIMITED"	19
ALEXANDER VALLEY, SONOMA, CALIFORNIA	
CABERNET SAUVIGNON, ROTH	21
SONOMA COUNTY, CALIFORNIA	
CABERNET SAUVIGNON, CROSSROADS BY RUDD	48
OAKVILLE, NAPA VALLEY, CALIFORNIA	

## SAKE

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DASSAI 39	35
JUNMAI DAIGINJO 300ML	

## WINES BY THE BOTTLE

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### SPARKLING

BRUT, DOMAINE CHANDON CALIFORNIA	72
BRUT, ROEDERER ESTATE, ANDERSON VALLEY CALIFORNIA	78
BRUT ROSÉ, MIRABELLE BY SCHRAMSBERG CALIFORNIA	85

### CHAMPAGNE

BRUT, NICOLAS FEUILLATE "RESERVE EXCLUSIVE" FRANCE	95
BRUT, MOËT & CHANDON "IMPERIAL" FRANCE	125
BRUT, LAURENT PERRIER "LA CUVÉE" CHAMPAGNE, FRANCE	105
BRUT BLANC DE BLANCS, PERRIER JOUET FRANCE	250
BRUT ROSÉ, G.H. MUMM "GRAND CORDON" FRANCE	130
BRUT ROSÉ, NICOLAS FEUILLATE "RESERVE EXCLUSIVE" FRANCE	125
BRUT ROSÉ, PERRIER-JOUET "BLASON" FRANCE	210
BRUT ROSÉ, LAURENT PERRIER FRANCE	175
BRUT ROSÉ, VEUVE CLICQUOT FRANCE	225
BRUT, PERRIER-JOUET "BELLE EPOQUE" FRANCE	585
BRUT, DOM PERIGNON FRANCE	575
BRUT, KRUG "GRAND CUVÉE" FRANCE	625



## WINES BY THE BOTTLE

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### AMERICAN WHITE WINE

SAUVIGNON BLANC, MATANZAS CREEK SONOMA, CALIFORNIA	69
SAUVIGNON BLANC, KENZO ESTATE "ASATSUYU" NAPA VALLEY	225
CHARDONNAY, CHALK HILL RUSSIAN RIVER VALLEY, SONOMA, CALIFORNIA	69
CHARDONNAY, FRANK FAMILY, CARNEROS NAPA VALLEY	95
CHARDONNAY, CAKEBREAD NAPA VALLEY	110
CHARDONNAY, FAR NIENTE NAPA VALLEY	145

### INTERNATIONAL WHITE WINE

PINOT GRIGIO, LIVIO FELLUGA, COLLIO ORIENTALI FRIULI, ITALY	72
RIESLING KABBINETT, KOEHLER-RUPRECHT PFALZ, GERMANY	69
SAUVIGNON BLANC, CLOUDY BAY MARLBOROUGH, NEW ZEALAND	95
SAUVIGNON BLANC, JEAN MAX-ROGER "VIEILLES VIGNES" SANCERRE, LOIRE VALLEY, FRANCE	115
CHARDONNAY, ALAIN ET ADRIAN GAUTHERIN "VIEILLES VIGNES" CHABLIS, BURGUNDY, FRANCE	90
CHARDONNAY, BOUCHARD PERE ET FILS "LES CLOUS" MEURSAULT BURGUNDY, FRANCE	175

### AMERICAN RED WINE

PINOT NOIR, ETUDE "GRACE BENOIST RANCH" CARNEROS, NAPA VALLEY, CALIFORNIA	90
PINOT NOIR, EN ROUTE "LE POMMIERS" RUSSIAN RIVER VALLEY, SONOMA, CALIFORNIA	100
MERLOT, DUCKHORN NAPA VALLEY, CALIFORNIA	115
MALBEC/CABERNET SAUVIGNON, ROTH "HERITAGE" SONOMA COUNTY, CALIFORNIA	80
CABERNET SAUVIGNON/MERLOT/CABERNET FRANC, RAMEY "CLARET" NORTH COAST, CALIFORNIA	110
CABERNET SAUVIGNON, FAUST NAPA VALLEY, CALIFORNIA	125
CABERNET SAUVIGNON, SILVER OAK ALEXANDER VALLEY, SONOMA, CALIFORNIA	225
CABERNET SAUVIGNON, CAYMUS NAPA VALLEY, CALIFORNIA	250
CABERNET SAUVIGNON, NICKEL & NICKEL "VACA VISTA" RUTHERFORD, NAPA VALLEY, CALIFORNIA	255
BORDEAUX BLEND, KENZO ESTATE "RINDO" NAPA VALLEY, CALIFORNIA	285
BORDEAUX BLEND, OPUS ONE NAPA VALLEY, CALIFORNIA	1050

### INTERNATIONAL RED WINE

PINOT NOIR, CLOUDY BAY MARLBOROUGH, NEW ZELAND	125
MALBEC, ACHAVAL FERRER MENDOZA, ARGENTINA	75
GRENACHE/SYRAH/MOURVÈDRE, E. GUIGAL, GIGONDAS RHÔNE VALLEY, FRANCE	98
MERLOT/CABERNET FRANC, CHÂTEAU PAVIE "ESPRIT DE PAVIE" BORDEAUX FRANCE	75
CABERNET SAUVIGNON/MERLOT, CHÂTEAU PICHON BARON LONGUEVILLE "LES TOURELLES" PAUILLAC, BORDEAUX, FRANCE	175
CABERNET SAUVIGNON/SHIRAZ, PENFOLD'S "BIN 389" SOUTHEAST AUSTRALIA	100



## SAKE

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NANBU BIJIN "TOKUBETSU" JUNMAI, 720ML	120
DAIGINJO, TATENOKAWA "SEIRYU" JUNMAI DAIGINJO, 720ML	69
KIKUSUI JUNMAI DAIGINJO, 720ML	185
DAISHICHI "MINOWAMON" JUNMAI DAIGINJO, 720ML	280

## BEER SELECTIONS

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### BOTTLED 10

BUD LIGHT  
BUDWEISER  
FOUR PEAKS HAZY IPA  
GOOSE ISLAND IPA  
HOEGAARDEN BELGIAN WHITE  
KONA BIG WAVE GOLDEN ALE  
MICHELOB ULTRA  
STELLA LAGER  
CORONA EXTRA  
CORONA PREMIERE  
MODELO ESPECIAL  
HEINEKEN LAGER  
HEINEKEN SILVER  
COORS LIGHT  
MILLER LITE  
SIERRA NEVADA PALE ALE  
SAPPORO  
KYOTO MATCHA IPA  
TSINGTAO  
HEINEKEN 0.0

### CANS 10

MANGO CART WHEAT ALE  
NUTRL SELTZER  
NUTRL SELTZER