



MORNING BOTTLED COCKTAILS

MIMOSA Montefresco Prosecco, Orange Juice	20	BLOODY MARY Grey Goose Vodka, Fontainebleau Signature Bloody Mary Mix	20
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COCKTAILS

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

IN ROOM CAFE

REGULAR BLEND OR DECAF COFFEE Medium Roast with notes of <i>Milk Chocolate, Graham Cracker, Black Cherry</i>	<i>1 liter</i> 26 <i>1/2 liter</i> 14	FLAVOR SHOTS Vanilla, Caramel, Chocolate, or Hazelnut	2
RISHI TEA English Breakfast, Earl Gray, Chamomile, Green Tea	14	HOT CHOCOLATE Cocoa, Marshmallow	14

SMOOTHIES

SUPERFOOD Acai, Goji Berries, Blueberries, Bananas, Cherries, Pomegranate, Agave, Greek Yogurt, Orange Juice	15	TROPICAL FRUIT Mango, Papaya, Guava, Pineapple Juice, Ginger, Greek Yogurt, Coconut Water, and Coconut Milk	15
BLENDED BERRY Strawberries, Blueberries, Raspberry, Goji Berries, Agave, Greek Yogurt, Soy Milk	15	SUPPLEMENTS Vitamin Boost, Protein Powder, Vegan Protein Powder	3

BEVERAGE BAR JUICE

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

BOTTLES / CANS

LARGE BOTTLED WATER Fiji, Panna, San Pellegrino	16	SMALL BOTTLED WATER Fiji, Perrier	8
SODA Coke, Diet Coke, Caffeine Free Diet Coke, Sprite, Diet Sprite, Dr. Pepper, Diet Dr. Pepper, Root Beer	8	ENERGY DRINK Red Bull, Sugar Free Red Bull, Tropical Red Bull	8
BODY ARMOR Strawberry Kiwi, Tropical Punch	8		



ESSENTIAL START

FRESH FRUIT	26	MIXED BERRY BOWL	16
Sliced Fruits and Melons Accompanied by the Season's Finest Berries		Assortment of Strawberries, Blueberries, Blackberries, and Raspberries	
GRAPEFRUIT SUPREMES	10		

HEALTHY START

OVERNIGHT OATS	20	GREEK YOGURT AND GLUTEN-FREE GRANOLA	20
Chia Seed, Roasted Cashew Butter, Mixed Berries, Bananas, Cocoa Nibs, Cinnamon, Almond Milk		Plain or Vanilla Yogurt, House Made Granola, Mixed Berries	
AVOCADO TOAST	20	STRAWBERRY AND FIG TARTINE	20
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		
* Add Smoked Salmon	8		
SMOKED SALMON BAGEL*	26	STEEL CUT OATS	13
Cucumbers, Shallots, Capers, Dill, Egg, Roasted Vine Tomatoes, Cream Cheese, Choice of Bagel		Maple, Brown Sugar, and Raisins	
* Add Sliced Avocado	6		
HOUSE MADE GRANOLA	13	CLASSIC CEREALS	10
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

PASTRIES SELECTIONS	10	BAGELS	9
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	
TOAST	7		
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)

TRADITIONAL AMERICAN*	40	CONTINENTAL BREAKFAST	30
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	
DIM SUM BREAKFAST*	40		
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)

STEAK AND EGGS* 8 oz New York Striploin and Two Eggs prepared to your taste, Breakfast Potato, Choice of Toast	42	VEGAN SCRAMBLE JUST Egg™, Shallots, Roasted Red Peppers, Tomatoes, Tuscan Kale, Mushrooms	25
SHORT RIB HASH* Braised Short Rib, Mushrooms, Onions, Potatoes, Two Sunny-Side Up Eggs Toasted Focaccia, Red Wine Bone Marrow Reduction	24	WESTERN OMELET* Black Forest Ham, Onions, Bell Peppers, Shredded Gouda and Cheddar Cheese, Chives with a choice of toast	24
VEGETABLE EGG WHITE FRITTATA* Toy Box Tomatoes, Spinach, Monterey Jack Cheese Blend, Sliced Avocado	24	BREAKFAST SANDWICH* Fried Egg, Black Forest Ham, Pork Belly, Gruyere and Swiss Cheese, Chipotle Aioli on Toasted Sourdough	20
BREAKFAST BURRITO* Scrambled Eggs, Chorizo, Onions, Bell Peppers, Avocado, Oaxaca Cheese Blend, Flour Tortilla, Fire-Roasted Salsa	22	CLASSIC EGGS BENEDICT* Canadian Bacon, Poached Eggs, Chives, English Muffin, Hollandaise	25
SMOKED SALMON BENEDICT* Smoked Salmon, Poached Eggs, Red Onion, Capers, English Muffin, Hollandaise	25	BREAKFAST SIDES Black Forest Ham, Hickory Smoked Bacon, Pork Sausage, Chicken Apple Sausage, Canadian Bacon*, Biscuit and Gravy, Cheddar Cheese Grits, Breakfast Potatoes, Impossible™ Sausage Patty	10

ON THE GRIDDLE

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

- ALL DAY DINING -

COLD APPETIZERS

TORTILLA CHIPS AND SALSA Seasoned Tortilla Chips, served with Guacamole and Fired-Roasted Salsa	14	HAWAIIAN STYLE TUNA POKE* Hand-Cut Ahi Tuna, Shallots, Chives, Roasted Kukui Nut, Hawaiian Seaweed, Furikake Spiced Taro Chips	35
MEAT AND CHEESES Chef's Selection of Artisanal Dry Cured Meats and Cheeses, Marinated Olives, Table Grapes, House Made Bread Sticks, and Crackers	34	MEZZE PLATTER Grilled Artichoke, Fresh-Cut Vegetables, Hummus, Muhammara, Tzatziki, Toasted Pita	35
JUMBO SHRIMP COCKTAIL* Poached Shrimp, Fresh Lemon, Traditional American and English Cocktail Sauce	28	SHELLFISH PLATTER FOR TWO* King Crab Legs, Jumbo Shrimp, Maine Lobster, Ahi Tuna Poke, Lemon Crowns, American and English Cocktail Sauce	125

CAVIAR

OSETRA 30/50 GRAMS*	175/255
The Finest Caviar, directly Sourced and hand selected from each satch. Served with Traditional Trimmings, Buckwheat Blini and Brioche Toast Points	



HOT APPETIZERS

WAGYU CHEESEBURGER SLIDERS*	21	CHICKEN WINGS	20
Pickled Shallots, Sharp Cheddar Cheese, Roasted Tomato Dijonnaise		6pcs Chicken Wings, Carrot Sticks, Barbeque, Ranch, or Traditional Buffalo Sauce	
CHICKEN TENDERS	20	LOBSTER QUESADILLA*	26
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	
BRAISED SHORT RIB NACHOS	30	VEGETABLE SPRING ROLLS	15
Crisp Tortilla Chips with Poblano Cheese Sauce, Braised Short Rib, Pickled Jalapenos, Olives, Pico de Gallo, Guacamole, Sour Cream		Sweet Thai Chili Sauce	
HAR GOW*	15	SHU-MAI*	15
Steamed Shrimp Dumplings, Scallion Ponzu, Garlic Chili Crisp		Steamed Pork and Shrimp Dumplings, Scallion Ponzu, Garlic Chili Crisp	
POT STICKERS*	15		
Chicken and Vegetable Filling, Scallion Ponzu, Garlic Chili Crisp			

SOUPS AND SALADS

TOMATO BISQUE	14	CHICKEN NOODLE	14
Tomato, Basil, Garlic Croutons		Tender Chicken, Hearty Vegetables, Torchio Pasta	
COBB SALAD	26	ASIAN SALAD	20
Romaine Lettuce, Diced Chicken, Avocado, Chopped Egg, Blue Cheese, Pork Belly, Tomato, Blue Cheese Dressing		Romaine Lettuce, Red and Napa Cabbage, Mandarin Oranges, Green Onions, Cilantro, Carrots, Crisp Wontons, Crisp Rice Sticks, Sesame-Ginger Vinaigrette	
CLASSIC CAESAR SALAD	20	PANZANELLA SALAD	20
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	9	Grilled Shrimp	15	Seared Tuna	15
Seared Salmon	15	Grilled 4oz NY Striploin	18		



SANDWICHES AND BURGERS

TRIPLE DECKER CLUB	23	TUNA WRAP	20
Oven Roasted Turkey, Bib Lettuce, Mayo, Tomato, Bacon, Toasted Milk Bread		Albacore Tuna, Celery, Red Onion, Bibb Lettuce, Tomato, Spinach Tortilla	
CHICKEN SALAD SANDWICH	23	MAINE LOBSTER ROLL*	30
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	
CUBANO SANDWICH	26	BEEF BURGER*	22
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	
SOUTHWEST BLACK BEAN BURGER	24		
House Made Black Bean Patty, Cheddar Cheese, Tabacco Onions, Barbeque Aioli, Lettuce, Tomato, Pickle, Brioche Bun			
TOPPINGS			
Thick Cut Bacon 4	Fried Egg 2	Sautéed Mushrooms and Onions 2	
Sliced Cheese 2	Avocado 6		
SIDES			
Fries 9	Potato Chips 9	Garden Salad 9	
Potato Salad 9	Caesar Salad 9	Broccolini Salad 9	

PIZZA AND PASTA

MARGHERITA	21	QUATTRO FROMAGGI	24
San Marzano Tomato Sauce, Buffalo Mozzarella, Parmesan, Basil		Blue Cheese, Mozzarella, Parmesan, Fontina Cream Sauce, Basil	
FUNGHI	24		
Mozzarella, Bel Paese Cheese, Roasted Wild Mushrooms, Truffle Sauce, Roasted Garlic, Lemon Cream Sauce, Basil			
ADDITIONAL TOPPINGS			
Bacon Lardons 6	Chicken 6	Sausage 4	Pepperoni 2
Onions 2	Mushrooms 2	Olives 2	Bell Peppers 2
BUCATINI AND SHRIMP*	30	LASAGNA BOLOGNESE	29
Mexican Blue Shrimp, Scampi Butter, Lemon Cream Sauce		Grated Parmesan, Bechamel Sauce, Basil	

DINNER

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



FAR EAST FLAVOR

TOM KHA CHICKEN (GAI) Tender Poached Chicken Breast, Bamboo Shoots, Baby Corn, Water Chestnuts, Wild Mushrooms, Serrano Peppers, Red Curry Oil, Coconut-Lime Broth	26	WOK-FRIED RICE Eggs, Carrots, Snow Peas, Scallions * Add Shrimp 12 * Add Chicken 9 * Add Beef 12 * BBQ Pork 10	20
CHICKEN IN BLACK BEAN SAUCE Sliced Chicken, Bell Peppers, Onion, Red Chilies, House Made Black Bean Sauce	26	WOK-CHARRED LOBSTER XO* 1.5 lb Maine Lobster, Onions, Scallions, Bell Peppers, XO Sauce	80
WOK-CHARRED VEGETARIAN CHOP SUEY Tofu, Snow Peas, Carrots, Bean Sprouts, Broccolini	16	MONGOLIAN BEEF* Wok-Fried Beef, Leeks, Bell Peppers, Asparagus	30
		WOK-FLASHED GREEN BEANS Minced Garlic	15

SWEET TREATS

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



– GROUP DINING MENU –

For parties of 10-24 people. Includes 24% auto-service charge and sales tax.
Please allow 90 minutes for service.

COFFEE BREAK

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

CONTINENTAL BREAKFAST

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

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)

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

HOT DISPLAYS (Per Dozen)

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

RECEPTION

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

CHOICE OF 3	560
CHOICE OF 4	760
CHOICE OF 5	860

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

CHOICE OF 3	680
CHOICE OF 4	880
CHOICE OF 5	980

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

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

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	38
SONOMA COUNTY, CALIFORNIA	
CABERNET SAUVIGNON, CROSSROADS BY RUDD	48
OAKVILLE, NAPA VALLEY, CALIFORNIA	

SAKE

DASSAI 39	35
JUNMAI DAIGINJO 300ML	

WINES BY THE BOTTLE

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, MOET & 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

AMERICAN WHITE WINE

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

INTERNATIONAL WHITE WINE

PINOT GRIGIO, LIVIO FELLUGA, COLLIO ORIENTALI FRIULI, ITALY	72
RIESLING KABINETT, 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

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

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