



DAYBREAK EXPRESS

Available from 4–10AM. Conveniently packaged to go and delivered in 20 minutes or less.

DAYBREAK RUSH

12

Your Choice Cup of Regular or Decaf Coffee, Tea, or Juice and a Choice of Blueberry Muffin, Croissant, Pain Au Chocolat, Fruit Danish, or Blueberry Cheesecake Danish

FEATURING EL BAGEL SANDWICHES

Order Your "El Bagel Deluxe Package" for Just \$6 More to include a Choice of Cup of Coffee or Juice

FRESH START

17

Greek Vanilla Bean Yogurt, House Made Granola, Mixed Berries, Your Choice Cup of Regular or Decaf Coffee, Tea, or Juice



Served Closed on Your Choice of Bagel: Plain, Sesame, Everything

BEC

14

Thick Cut Bacon, Two Fried Eggs, American Cheese

SEC

14

Maple Sausage Patty, Two Fried Eggs, American Cheese

EB ORIGINAL

14

Scallion Cream Cheese, Roasted Jalapeños, Thick Cut Bacon

SUPERFOOD SMOOTHIE

19

Blend of Acai, Gogi Berries, Blueberries, Bananas, Cherries, Pomegranate, Agave, Greek Yogurt Accompanied with Assorted Cubed Melons and Mixed Berries Choice of Juice

SMOKED SALMON BAGEL

20

Cucumber, Shallots, Capers, Dill, Vine Ripened Tomatoes, Cream Cheese, Egg, Toasted Everything Bagel, Your Choice Cup of Regular or Decaf Coffee, Tea, or Juice

JUICE SELECTION

Orange, Grapefruit, Cranberry, Apple

BAKED HAM AND CHEESE CROISSANT

22

Black Forest Ham and Comte Cheese, Your Choice Cup of Regular or Decaf Coffee, Tea, or Juice



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

FRENCH PRESSED COFFEE	16	RISHI TEA English Breakfast, Earl Gray, Chamomile, Green Tea	14
REGULAR BLEND OR DECAF COFFEE	<i>1 liter</i> 26 <i>1/2 liter</i> 14	FLAVOR SHOTS Vanilla, Caramel, Chocolate, or Hazelnut	2
Medium Roast with notes of <i>Milk Chocolate, Graham Cracker, Black Cherry</i>		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, Energy 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 SQUEEZED JUICE Orange, Grapefruit, or Carrot	10	JUICE Tomato, V8, Cranberry, or Apple	10
ICED TEA OR LEMONADE	8		

BOTTLES / CANS

LARGE BOTTLED WATER Fiji, Panna, San Pellegrino	12	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 Season's Finest Sliced Fruits and Berries	26	MIXED BERRY BOWL Assortment of Strawberries, Blueberries, Blackberries, and Raspberries	16
GRAPEFRUIT SUPREMES	10		

HEALTHY START

OVERNIGHT OATS Chia Seed, Roasted Cashew Butter, Mixed Berries, Bananas, Cocoa Nibs, Cinnamon, Almond Milk	20	AVOCADO TOAST Multigrain, Avocado Spread, Toy Box Tomatoes, Frisée Salad	20
GREEK YOGURT AND GLUTEN-FREE GRANOLA Plain or Vanilla Yogurt, House Made Granola, Mixed Berries	20	* Add Egg (Any Style) 8 * Add Thick Sliced Bacon 8 * Add Smoked Salmon 8	
STEEL CUT OATS Maple, Brown Sugar, and Raisins	13	SMOKED SALMON BAGEL* Cucumbers, Shallots, Capers, Dill, Egg, Roasted Vine Tomatoes, Cream Cheese, Choice of Bagel	26
CLASSIC CEREALS Cheerios, Corn Flakes, Frosted Flakes, Raisin Bran, Special K, Rice Krispies, Froot Loops	10	* Add Sliced Avocado 6	
HOUSE MADE GRANOLA Blend of Oats, Quinoa, Almonds, Coconut, Toasted Corn, Chia Seeds, Raisins, Dried Cranberries and Blueberries, Honey	13		

BREAKFAST BREADS

BASKET MINI PASTRIES Choice of Three: Croissant, Pan Au Chocolat, Cinnamon Roll, Fruit Danish, Blueberry Muffin, Maui Vegan Muffin	10	BAGELS Served with Cream Cheese, Butter, Jams, and Jellies Plain, Sesame Seed, or Everything	9
TOAST Served with Butter, Jams, and Jellies White, Wheat, Multigrain, Sourdough, English Muffin, Gluten-Free Toast	7		

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

TRADITIONAL AMERICAN* Three Organic Eggs prepared to your taste, Choice of Toast, Choice of Breakfast Meats, Breakfast Potato	40	CONTINENTAL BREAKFAST Greek Vanilla Bean Yogurt, House Made Granola, Seasonal Mixed Berries, Choice of Breakfast Pastry, Toast, or Muffin	30
DIM SUM BREAKFAST* Steamed Shu-Mai, Shrimp Har Gow, Pan-Fried Chive Dumpling, Congee served with Traditional Toppings	40		



BREAKFAST

(Make your Breakfast a Bleau Deluxe for \$18 more to Include your Choice of Juice and Coffee or Tea)

STEAK AND EGGS*	42	JUST EGG™ OMELET	25
4oz Filet Mignon and Two Eggs prepared to your taste, Breakfast Potato, Choice of Toast		Onions, Bell Peppers, Tomatoes, Tuscan Kale, Cremini Mushrooms, Vio Life™ Cheddar, Vegas Breakfast Potato	
SHORT RIB HASH*	24	WESTERN OMELET*	24
Braised Short Rib, Mushrooms, Onions, Potatoes, Two Sunny-Side Up Eggs, Toasted Focaccia, Red Wine Bone Marrow Reduction		Black Forest Ham, Onions, Bell Peppers, Shredded Gouda and Cheddar Cheese, Chives, Choice of Toast	
VEGETABLE EGG WHITE FRITTATA*	24	CLASSIC EGGS BENEDICT*	25
Toy Box Tomatoes, Spinach, Monterey Jack Cheese Blend, Sliced Avocado		Canadian Bacon, Poached Eggs, Chives, English Muffin, Hollandaise	
BREAKFAST BURRITO*	22	BREAKFAST SIDES	10
Scrambled Eggs, Chorizo, Onions, Bell Peppers, Avocado, Oaxaca Cheese Blend, Flour Tortilla, Fire-Roasted Salsa		Black Forest Ham, Hickory Smoked Bacon, Pork Sausage, Chicken Apple Sausage, Canadian Bacon*, Breakfast Potatoes, Impossible™ Sausage Patty	
SMOKED SALMON BENEDICT*	25		
Smoked Salmon, Poached Eggs, Red Onion, Capers, English Muffin, Hollandaise			

ON THE GRIDDLE

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

- ALL DAY DINING -

COLD APPETIZERS

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

CAVIAR

OSETRA 30/50 GRAMS*	175/255
The finest Caviar, directly sourced and hand-selected from each batch. Served with traditional Trimmings, Buckwheat Blini, and Brioche Toast Points	



HOT APPETIZERS

WAGYU CHEESEBURGER SLIDERS*	21	CHICKEN WINGS	20
Caramelized Onions, Dill Pickle Chip, Sharp Cheddar Cheese, Roasted Tomato Dijonnaise		Served with Celery and Carrot Sticks Choice of Ranch or Traditional Buffalo Sauce	
CHICKEN TENDERS	20	LOBSTER QUESADILLA*	26
Served with Celery and Carrot Sticks Choice of Ranch or Traditional Buffalo Sauce		Florida Lobster, Green Onions, Oaxaca and Monterey Jack Cheese, Tropical Salsa, Chipotle-Lime Crema	
OVEN ROASTED NACHOS	30	VEGETABLE SPRING ROLLS	15
American Wagyu, Black Beans, Jalapeños, Pickled Onions, Sour Cream, Guacatillo, Queso Cheese Sauce		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	CRAB AND CORN BISQUE	18
Chicken and Vegetable Filling, Scallion Ponzu, Garlic Chili Crisp		King Crab, Sweet Peas, Roasted Corn	

SOUP AND SALADS

TOMATO BISQUE	14	CLASSIC CAESAR SALAD	20
Tomato, Basil, Garlic Croutons		Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Classic Dressing	
SWEET CORN BISQUE	14	ASIAN SALAD	20
Sweet Peas, Roasted Corn, Chives		Romaine Lettuce, Red and Napa Cabbage, Mandarin Oranges, Green Onions, Cilantro, Carrots, Crisp Wontons, Crisp Rice Sticks, Sesame-Ginger Vinaigrette	
CHICKEN NOODLE	14	GREEK SALAD	20
Tender Chicken, Hearty Vegetables, Torchio Pasta		Heirloom and Toy Box Tomatoes, English Cucumber, Feta Cheese, Kalamata Olives, Oregano, Red Wine Vinaigrette, Warm Pita	
COBB SALAD	26		
Romaine Lettuce, Diced Chicken, Avocado, Chopped Egg, Blue Cheese, Pork Belly, Tomato, Blue Cheese Dressing			

PROTEIN ENHANCEMENT

Grilled Chicken	9	Grilled Shrimp	15	Seared Tuna	15
Seared Salmon	15	Grilled 4oz Filet Mignon	32		



SANDWICHES AND BURGERS

TRIPLE DECKER CLUB	23	BEEF BURGER*	22
Oven Roasted Turkey, Bibb Lettuce, Mayo, Tomato, Bacon, Toasted Milk Bread		½ Pound Char-Grilled to taste, Choice of Cheese, Red Onion, Lettuce, Tomato, Pickle, Brioche Bun	
TUNA WRAP	20	SOUTHWEST BLACK BEAN BURGER	24
Albacore Tuna, Celery, Red Onion, Bibb Lettuce, Tomato, Spinach Tortilla		House Made Black Bean Patty, Cheddar Cheese, Tobacco Onions, Barbecue Aioli, Lettuce, Tomato, Pickle, Brioche Bun	
MAINE LOBSTER ROLL*	30	TOPPINGS	
Poached Lobster, Celery, Chive, Old Bay, Mayonnaise, New England Style Bun		Thick Cut Bacon 4 Fried Egg 2	
		Sliced Cheese 2 Avocado 6	
		Sauteed Mushrooms and Onions 2	
SIDES			
Fries 9	Potato Chips 9	Garden Salad 9	Caesar Salad 9

PIZZA AND PASTA

MARGHERITA	21	BARBECUE CHICKEN	24
San Marzano Tomato Sauce, Buffalo Mozzarella, Parmesan, Basil		Diced Chicken, Mozzarella, Red Onion, Bacon, Tangy Barbecue Sauce, Cilantro	
PEPPERONI	24		
San Marzano Tomato Sauce, Classic Pepperoni, Mozzarella, Parmesan Cheese			
ADDITIONAL TOPPINGS			
Bacon Lardons 6 Chicken 6		Sausage 4 Pepperoni 2	
Onions 2 Mushrooms 2		Olives 2 Bell Peppers 2	
*SHRIMP AND LOBSTER BUCATINI	27	FOUR CHEESE RAVIOLI	27
Mexican Blue Shrimp, Florida Lobster, Scampi Butter, Meyer Lemon Cream Sauce		Prosciutto, English Peas, Basil, Parmesan Cheese	

DINNER

FILET MIGNON*	64	PAN ROASTED JIDORI CHICKEN	32
8oz Beef Tenderloin, Choice of: Bordelaise, Dijon-Peppercorn, Bearnaise Sauce		Wild Mushrooms, Spring Onions, Marsala Chicken Jus	
WAGYU EYE OF RIB STEAK*	75	FAROE ISLAND SALMON*	35
8oz Snake River Farms Gold Grade Beef, Hen of the Woods Mushrooms, Sauce Diane		English Peas, Carrots, Cipollini Onions, Meyer Lemon Butter Sauce	
ADDITIONAL TOPPINGS			
Fries 9 Mash Potatoes 9		Shrimp Scampi* 25	
Mac and Cheese 9 Baked Potato 9		Florida Lobster Tail* 40	
Mushroom 9			



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
KUNG PAO CHICKEN Tender Sliced Chicken, Bell Peppers, Onions, Scallions, Roasted Peanuts	26	MONGOLIAN BEEF* Wok-Fried Beef, Leeks, Bell Peppers, Asparagus	30
WOK-CHARRED VEGETARIAN CHOP SUEY Tofu, Snow Peas, Carrots, Bean Sprouts, Broccolini	16	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	HOUSE MADE COOKIES Choose three of the following selections: Chocolate Chip, Oatmeal Raisin, Snickerdoodle	14

- JUNIOR MENU -

BREAKFAST MEALS

JUNIOR FRENCH TOAST Includes choice of Seasonal Fruit Cup, Apple, Orange, or Banana Slices	12	SILVER DOLLAR PANCAKES (Gluten-Free and Vegan Option Available) Includes choice of Seasonal Fruit Cup, Apple, Orange, or Banana Slices	12
PB&J WAFFLE SANDWICH (Gluten-Free and Vegan Option Available)	12		

ALL DAY DINING MEALS

CHEESEBURGER SLIDERS Includes choice of French Fries, Sauteed Broccolini, or Veggie Sticks	14	GRILLED HAM AND CHEESE SANDWICH Includes choice of French Fries, Sauteed Broccolini, or Veggie Sticks	14
MACARONI AND CHEESE Includes choice of French Fries, Sauteed Broccolini, or Veggie Sticks	14	CHICKEN TENDERS Includes choice of French Fries, Sauteed Broccolini, or Veggie Sticks	14
CHICKEN QUESADILLA Includes choice of French Fries, Sauteed Broccolini, or Veggie Sticks	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	175	INTERNATIONAL AND DOMESTIC CHEESE	300
Whipped Boursin and Dill Ranch		Dried Fruit and House Made Breads	
FRUIT PLATTER	275	MEAT AND CHEESE	350
Market Fruits, Melons, and Berries		Select Dry Aged Meats and Cheeses, Marinated Olives, Artisan Bread	

HOT DISPLAYS (Per Dozen)

VEGETABLE SPRING ROLLS	60	SLIDERS	72
Sweet Chili Dipping Sauce		Beef Sliders with Caramelized Onions, Cheddar Cheese	
CHICKEN WINGS	40	CHICKEN TENDER PLATTER	40
Carrot and Celery Sticks, Barbecue, Ranch, or Traditional Buffalo Sauce		Carrot and Celery Sticks, Barbecue, Ranch, or Traditional Buffalo Sauce	

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 Yolk Sauce, Grilled Crostini
- Chicken Salad Gougeres, 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

Ketel One / Tito's

CANADIAN WHISKY

Crown Royal

BOURBON / WHISKEY

Jack Daniel's / Old Forester

TEQUILA

Casamigos Blanco / Patron Silver
Flecha Azul 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
Flecha Azul Cristalino

GIN

Bombay Sapphire / Botanist

SCOTCH WHISKY

Johnnie Walker Black / Glenlivet 12yr

RUM

Captain Morgan Spiced / Santa Teresa



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

GIN

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

BOURBON / WHISKEY

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

RUM

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

WHISKY

CROWN ROYAL	185
CROWN ROYAL 18 YEAR	650
JAMESON	200

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
BALVENIE 12 YEAR DOUBLEWOOD	285

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
FLECHA AZUL SILVER	250
FLECHA AZUL CRISTALINO	350

COGNAC

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

AMARO

FERNET BRANCA	125
MONTENEGRO	165
NONINO	205

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	

ROSÉ

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

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	

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	825
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 CLOUDS" 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 ZEALAND	125
MALBEC, ACHAVAL FERRER MENDOZA, ARGENTINA	75
GRENADE/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