



DAYBREAK EXPRESS

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

DAYBREAK RUSH

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

16

SUPERFOOD SMOOTHIE

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

24

BAKED HAM AND CHEESE CROISSANT 18

Black Forrest Ham and Comte Cheese.

Choice of Regular or Decaf Coffee, Tea, or Juice

JUICE SELECTION

Orange, Grapefruit, Cranberry, Apple

FRESH START

19

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



FEATURING
EL BAGEL
SANDWICHES

BEC

Thick Cut Bacon, Two Fried Eggs,
American Cheese

24

Served Closed on Your Choice of Bagel:
Plain, Sesame, Everything
with choice of Regular or Decaf Coffee,
Tea or Juice

SEC

Maple Sausage Patty, Two Fried Eggs,
American Cheese

24



MORNING BOTTLED COCKTAILS

| | | | |
|---|-----------|--|-----------|
| MIMOSA Montefresco Prosecco, Orange Juice | 23 | BLOODY MARY Grey Goose Vodka, Fontainebleau Signature Bloody Mary Mix | 23 |
|---|-----------|--|-----------|

COCKTAILS

| | | | |
|---|-----------|---|-----------|
| OPULENT ELIXIR Botanist Gin, Fever-Tree Mediterranean Tonic | 22 | SPARKLING YUZU Casamigos Blanco, Fever-Tree Lime, and Yuzu | 22 |
| REFLECTION Bombay Sapphire Gin, Suze, Bianco Vermouth | 22 | MIAMI SPLASH Bacardi Superior Rum, Ripe Bajan Punch, Pineapple Juice | 22 |

IN ROOM CAFE

| | | | |
|---|--|---|-----------|
| FRENCH PRESSED COFFEE | 18 | RISHI TEA English Breakfast, Earl Gray, Chamomile, Green Tea | 16 |
| REGULAR BLEND OR DECAF COFFEE | <i>1 liter</i> 28 <i>1/2 liter</i> 16 | FLAVOR SHOTS Vanilla, Caramel, Chocolate, or Hazelnut | 3 |
| Medium Roast with notes of <i>Milk Chocolate, Graham Cracker, Black Cherry</i> | | HOT CHOCOLATE Cocoa, Marshmallow | 16 |



SMOOTHIES

| | | | |
|--|-----------|---|-----------|
| SUPERFOOD | 17 | ALL SHOOK UP | 17 |
| Acai, Goji Berries, Blueberries, Bananas, Cherries, Pomegranate, Agave, Greek Yogurt, Orange Juice | | Peanut Butter, Banana, Nutella Cocoa Powder, Agave | |
| BLENDED BLEAU-BERRY | 17 | SUPPLEMENTS | 3 |
| Blueberries, Banana, Greek Yogurt, Butterfly Pea, Agave, Coconut Water | | Vitamin Boost, Energy Boost, Protein Powder, Vegan Protein Powder | |

BEVERAGE BAR JUICE

| | | | |
|---|-----------|--|-----------|
| RUBY SUNRISE | 14 | THE EMERALD | 14 |
| Orange, Red Beet, Carrot, Lemon, Turmeric | | Cucumber, Celery, Green Apple, Kale, Honey, Lemon, Parsley, Ginger | |
| FRESHLY SQUEEZED JUICE | 11 | JUICE | 11 |
| Orange, Grapefruit, or Carrot | | Tomato, V8, Cranberry, or Apple | |
| ICED TEA OR LEMONADE | 9 | | |

BOTTLES / CANS

| | | | |
|---|-----------|---|----------|
| LARGE BOTTLED WATER | 14 | SMALL BOTTLED WATER | 9 |
| Fiji, Panna, San Pellegrino | | Fiji, Perrier | |
| SODA | 9 | ENERGY DRINK | 9 |
| Coke, Diet Coke, Caffeine-Free Diet Coke, Sprite, Diet Sprite, Dr. Pepper, Diet Dr. Pepper, Root Beer | | Red Bull, Red Bull Sugarfree, Tropical Red Bull | |
| BODYARMOR | 9 | | |
| Strawberry Kiwi, Tropical Punch | | | |



ESSENTIAL START

| | | | |
|---|-----------|--|-----------|
| FRESH FRUIT | 29 | MIXED BERRY BOWL | 18 |
| Season's Finest Sliced Fruits and Berries | | Assortment of Strawberries, Blueberries, Blackberries, and Raspberries | |

HEALTHY START

| | | | |
|---|-----------|--|-----------|
| GREEK YOGURT AND GLUTEN-FREE GRANOLA | 22 | AVOCADO TOAST | 23 |
| Plain or Vanilla Yogurt, House-Made Granola, Mixed Berries | | Multigrain, Avocado Spread, Toy Box Tomatoes, Frisée Salad | |
| CLASSIC CEREALS | 12 | * Add Egg (Any Style) | 4 |
| Cheerios, Corn Flakes, Frosted Flakes, Raisin Bran, Special K, Rice Krispies, Froot Loops | | * Add Hickory Smoked Bacon | 5 |
| | | * Add Smoked Salmon | 17 |
| | | SMOKED SALMON BAGEL* | 29 |
| | | Cucumbers, Shallots, Capers, Dill, Egg, Roasted Vine Tomatoes, Cream Cheese, Choice of Bagel | |
| | | * Add Sliced Avocado | 7 |

BREAKFAST BREADS

| | | | |
|--|----------|---|-----------|
| BASKET PASTRIES | | BAGELS | 10 |
| Croissant, Pain Au Chocolat, Cinnamon Roll, Cheese Danish, Blueberry Muffin, Maui Vegan Muffin | | Served with Cream Cheese, Butter, Jams, and Jellies | |
| Choice of One | 9 | Plain, Sesame Seed, or Everything | |
| Choice of Three | 23 | | |
| TOAST | 9 | | |
| 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* | 45 | CONTINENTAL BREAKFAST | 34 |
| 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* | 45 | | |
| Steamed Shumai, Chicken Pot Stickers, Pan-Fried Chive Dumplings, and Congee, Served with Traditional Toppings | | | |

BREAKFAST (Make Your Breakfast a Bleu Deluxe for \$20 more to Include Your Choice of Juice and Coffee or Tea)

| | | | |
|---|-----------|---|-----------|
| STEAK AND EGGS* | 52 | JUST EGG™ OMELET | 28 |
| 8oz New York Strip and Two Organic Eggs Prepared to Your Taste, Breakfast Potato, Choice of Toast | | Onions, Bell Peppers, Tomatoes, Tuscan Kale, Cremini Mushrooms, Violife™ Cheddar, Vegan Breakfast Potato | |
| SHORT RIB CHILAQUILES | 32 | WESTERN OMELET* | 27 |
| Two Organic Eggs, Avocado, Oaxaca and Queso Fresco Cheese, Black Bean Purée, Guajillo Salsa | | Black Forest Ham, Onions, Bell Peppers, Shredded Gouda and Cheddar Cheese, Chives, Choice of Toast | |
| BREAKFAST BURRITO* | 25 | CLASSIC EGGS BENEDICT* | 28 |
| Scrambled Eggs, Chorizo, Onions, Bell Peppers, Avocado, Oaxaca Cheese Blend, Flour Tortilla, Fire-Roasted Salsa | | Canadian Bacon, Poached Eggs, Chives, English Muffin, Hollandaise | |
| SMOKED SALMON BENEDICT* | 34 | BREAKFAST SIDES | 11 |
| Smoked Salmon, Poached Eggs, Red Onion, Capers, English Muffin, Hollandaise | | Black Forest Ham, Hickory Smoked Bacon, Pork Sausage, Chicken Apple Sausage, Canadian Bacon*, Breakfast Potatoes, Impossible™ Sausage Patty | |
| | | Avocado | 7 |

ON THE GRIDDLE

| | | | |
|---|-----------|--|-----------|
| BELGIAN WAFFLE | 23 | BUTTERMILK PANCAKES | 23 |
| (Gluten-Free and Vegan Option Available) | | (Gluten-Free and Vegan Option Available) | |
| BRIOCHE FRENCH TOAST | 23 | TOPPERS | 7 |
| Cornflake Crunch, Powdered Sugar, Maple Syrup | | Nutella, Strawberries, Banana, Blueberries, Raspberries or Mixed Berries | |

- ALL DAY DINING -



COLD APPETIZERS

TORTILLA CHIPS AND SALSA
Seasoned Tortilla Chips, Served with Guacamole and Fired-Roasted Salsa

16

JUMBO SHRIMP COCKTAIL*
Poached Shrimp, Fresh Lemon, Traditional American and English Cocktail Sauce

32

MEAT AND CHEESES
Chef's Selection of Artisanal Dry-Cured Meats and Cheeses, Marinated Olives, Table Grapes, House-Made Breadsticks and Crackers

38

KING CRAB LEGS*
1lb King Crab Legs on the Half Shell with Choice of Preparation. Served with Lemons, Classic Cocktail Sauce, and Clarified Butter

175

CAVIAR

OSETRA 30/50 GRAMS* 195 / 285
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* 27
Caramelized Onions, Dill Pickle Chip, Sharp Cheddar Cheese, Roasted Tomato Dijonnaise

27

LOBSTER QUESADILLA*
Florida Lobster, Green Onions, Oaxaca and Monterey Jack Cheese, Tropical Salsa, Chipotle-Lime Crema

32

CHICKEN TENDERS 27
Served with Celery and Carrot Sticks
Choice of Ranch or Traditional Buffalo Sauce

27

SPICY CHICKEN WONTONS 18
Garlic Soy, Chile Oil, Sichuan Pepper, Scallions, Crisp Garlic

18

OVEN ROASTED NACHOS 38
American Wagyu, Black Beans, Jalapeños, Pickled Onions, Sour Cream, Guacatillo, Queso Cheese Sauce

38

POT STICKERS* 17
Chicken and Vegetable Filling, Scallion Ponzu, Garlic Chile Crisp

17

CHICKEN WINGS 27
Served with Celery and Carrot Sticks
Choice of Ranch or Traditional Buffalo Sauce

27

SHUMAI* 17
Steamed Pork and Shrimp Dumplings, Scallion Ponzu, Garlic Chile Crisp

17



SOUP AND SALADS

| | | | |
|--|-----------|--|-----------|
| TOMATO BISQUE Tomato, Basil, Garlic Croutons | 16 | CLASSIC CAESAR SALAD Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Classic Dressing | 23 |
| CHICKEN NOODLE Tender Chicken, Hearty Vegetables, Torchio Pasta | 18 | ASIAN SALAD Romaine Lettuce, Red and Napa Cabbage, Mandarin Oranges, Green Onions, Cilantro, Carrots, Crisp Wontons, Crisp Rice Sticks, Sesame-Ginger Vinaigrette | 23 |
| | | GREEK SALAD Heirloom and Toy Box Tomatoes, English Cucumber, Feta Cheese, Kalamata Olives, Oregano, Red Wine Vinaigrette, Warm Pita | 23 |
| | | COBB SALAD Romaine Lettuce, Diced Chicken, Avocado, Chopped Egg, Blue Cheese, Pork Belly, Tomato, Blue Cheese Dressing | 29 |

PROTEIN ENHANCEMENT

| | | | | | |
|-----------------|----|----------------------|----|-------------|----|
| Grilled Chicken | 10 | Grilled Shrimp | 16 | Seared Tuna | 16 |
| Seared Salmon | 16 | Grilled 4oz New York | 30 | | |

SANDWICHES AND BURGERS

| | | | |
|---|-----------|---|-----------|
| TRIPLE DECKER CLUB Oven Roasted Turkey, Bibb Lettuce, Mayo, Tomato, Bacon, Toasted Milk Bread | 26 | BEEF BURGER* ½ Pound Char-Grilled to taste, Choice of Cheese, Red Onion, Lettuce, Tomato, Pickle, Brioche Bun | 25 |
| MAINE LOBSTER ROLL* Poached Lobster, Celery, Chive, Old Bay, Mayonnaise, New England Style Bun | 33 | SOUTHWEST BLACK BEAN BURGER House Made Black Bean Patty, Cheddar Cheese, Tobacco Onions, Barbecue Aioli, Lettuce, Tomato, Pickle, Brioche Bun | 27 |

TOPPINGS

| | | | |
|------------------------------|---|-----------|---|
| Thick Cut Bacon | 5 | Fried Egg | 4 |
| Sliced Cheese | 3 | Avocado | 7 |
| Sauteed Mushrooms and Onions | | | 3 |

SIDES

| | | | | | |
|-------|----|--------------|----|--------------|----|
| Fries | 10 | Garden Salad | 10 | Caesar Salad | 10 |
|-------|----|--------------|----|--------------|----|



WOOD STONE OVEN PIZZAS

MARGHERITA 24 **BARBECUE CHICKEN** 27
 San Marzano Tomato Sauce, Buffalo Mozzarella, Parmesan, Basil
 Diced Chicken, Mozzarella, Red Onion, Bacon, Tangy Barbecue Sauce, Cilantro

PEPPERONI 27
 San Marzano Tomato Sauce, Classic Pepperoni, Mozzarella, Parmesan Cheese

ADDITIONAL TOPPINGS

| | | | | | | | |
|---------------|---|-----------|---|---------|---|--------------|---|
| Bacon Lardons | 7 | Chicken | 7 | Sausage | 5 | Pepperoni | 5 |
| Onions | 3 | Mushrooms | 3 | Olives | 3 | Bell Peppers | 3 |

DINNER

FILET MIGNON* 75 **PAN-ROASTED JIDORI CHICKEN** 36
 8oz Beef Tenderloin, Choice of: Bordelaise, Dijon-Peppercorn, Bearnaise Sauce
 Roasted Jalapeño and Cheese Grits, Bacon, Braised Kale, Chicken Mustard Jus

WAGYU EYE OF RIB STEAK* 120 **FAROE ISLAND SALMON*** 44
 8oz Snake River Farms Gold Grade Beef, Hen-Of-The-Wood Mushrooms, Sauce Diane
 Roasted Root Vegetables, Parsnip Purée, Apple Cider Glaze

SURF AND TURF* 155 **SHRIMP AND LOBSTER BUCATINI*** 39
 8oz Snake River Farms Domestic Wagyu Eye of Rib, King Crab-Stuffed Florida Lobster Tail, Bearnaise Sauce
 Mexican Blue Shrimp, Florida Lobster, Scampi Butter, Meyer Lemon Cream Sauce

DINNER SIDES

| | | | | | |
|----------------|----|------------------|----|------------------------|----|
| Fries | 10 | Mash Potatoes | 10 | Sautéed Garlic Spinach | 10 |
| Mac and Cheese | 10 | Baked Potato | 10 | Shrimp Scampi* | 28 |
| Mushroom | 10 | Steamed Broccoli | 10 | Florida Lobster Tail* | 46 |



FAR EAST FLAVOR

| | |
|--|--|
| TOM YUM GOONG (SHRIMP) 35 | CHINESE BROCCOLI 18 |
| Oyster Mushroom, Bamboo Shoots, Onions, Cherry Tomatoes, Thai Basil | Fried Garlic, Oyster Sauce, Garlic Chile Crisp |
| KUNG PAO CHICKEN 30 | MONGOLIAN BEEF* 34 |
| Onions, Bell Peppers, Dried Chiles, Peanuts | Scallions, Bell Peppers, Onions |
| DRUNKEN NOODLES (PAD KEE MAO) 27 | WOK-FRIED RICE 22 |
| Rice Noodles, Chile Peppers, Baby Corn, Bamboo Shoots, Cherry Tomatoes, Thai Basil | Eggs, Carrots, Snow Peas, Scallions |
| PROTEIN ENHANCEMENT | |
| Tofu 9 | Beef 13 |
| Shrimp 13 | Barbecue Pork 11 |
| Chicken 10 | |

SWEET TREATS

| | |
|--|--|
| CLASSIC CHOCOLATE CAKE 18 | BISCOFF COOKIE CHEESECAKE 16 |
| Layered Chocolate Cake, Crème Anglaise | Biscoff Cookie Crusted Cheesecake, Cookie Butter, Whipped Cream, Strawberries |
| VANILLA CRÈME BRULÉE 16 | VEGAN CARROT CAKE 16 |
| Creamy Vanilla Custard, Caramelized Turbinado Sugar, Fresh Berries | Vanilla Bean Cream Cheese Icing, Carrot Sponge Pineapple Compote, Candied Walnuts |
| ICE CREAM AND SORBET PINTS 16 | HOUSE-MADE COOKIES 16 |
| Choose from a Selection of House-Made Ice Creams and Sorbets | Choice of three of the following selections: Chocolate Chip, Oatmeal Raisin, Snickerdoodle |

- JUNIOR MENU -



BREAKFAST MEALS

JUNIOR FRENCH TOAST

Choice of Seasonal Fruit Cup, Apple, Orange, or Banana Slices

14

SILVER DOLLAR PANCAKES

(Gluten-Free and Vegan Option Available)
Choice of Seasonal Fruit Cup, Apple, Orange, or Banana Slices

14

PB&J WAFFLE SANDWICH

(Gluten-Free and Vegan Option Available)

14

ALL DAY DINING MEALS

CHEESEBURGER SLIDERS

Choice of French Fries, Sautéed Broccoli, or Veggie Sticks

16

GRILLED HAM AND CHEESE SANDWICH

Choice of French Fries, Sautéed Broccoli, or Veggie Sticks

16

MACARONI AND CHEESE

Choice of French Fries, Sautéed Broccoli, or Veggie Sticks

16

CHICKEN TENDERS

Choice of French Fries, Sautéed Broccoli, or Veggie Sticks

16

CHICKEN QUESADILLA

Choice of French Fries, Sautéed Broccoli, or Veggie Sticks

16



- 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 **250**

CONTINENTAL BREAKFAST

Market-Fresh Fruits, Melons, and Berries **50 / PERSON**
Individual Greek Yogurts
Freshly Baked Pastries Including Croissants, Danishes, and Muffins with Butter, Jam, and Marmalade
Fresh Orange Juice
La Colombe Coffees®
Selection of Hot Teas

AMERICAN TRADITIONAL BREAKFAST

Market-Fresh Fruits, Melons, and Berries **60 / PERSON**
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®
Selection of Hot Teas



- GROUP DINING MENU -

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

COLD DISPLAYS (Small Serves 10)

| | | | |
|------------------------------------|------------|---|------------|
| MARKET VEGETABLES | 200 | INTERNATIONAL AND DOMESTIC CHEESE | 345 |
| Whipped Boursin and Dill Ranch | | Chef's Selection of Assorted Cheeses, Olives, Cornichons, Fig Jam, House-Made Bread, and Crackers | |
| FRUIT PLATTER | 315 | MEAT AND CHEESE | 400 |
| Market Fruits, Melons, and Berries | | Select Dry Aged Meats and Cheeses, Marinated Olives, Artisan Bread | |

HOT DISPLAYS (Per Dozen)

| | | | |
|---|-----------|--|-----------|
| VEGETABLE SPRING ROLLS | 68 | WAGYU CHEESEBURGER SLIDERS | 99 |
| Sweet Chile Dipping Sauce | | Caramelized Onions, Dill Pickle, Sharp Cheddar Cheese, Roasted Tomato Dijonnaise | |
| CHICKEN WINGS | 50 | CHICKEN TENDER PLATTER | 50 |
| Carrot and Celery Sticks, Barbecue, Ranch, or Traditional Buffalo Sauce | | Carrot and Celery Sticks, Barbecue, Ranch, or Traditional Buffalo Sauce | |



- GROUP DINING MENU -

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

RECEPTION

COLD CANAPE

145 / DOZEN

AHI TUNA POKE

Kukui Nut, Taro Chip, Avocado Cream (GF)

SMOKED SALMON GOUGÈRE

Chives, Dill Crème Fraiche, Caper Berry

AQUA CHILE HAMACHI TARTAR

Avocado Cream, Macha Sauce, Ninja Radish (GF)

COCTEL DE CAMARONES

Poach Shrimp, Cucumber,
Spiced Tomato Broth (GF)

WILD MUSHROOM TART

Shallots, Chives, Truffle Creamed Cheese (VG)

GRILLED VEGETABLE TOSTADA

Grilled Squash, Roasted Corn, Avocado Mash,
Oaxaca Cheese (VG) (M/V)

WATERMELON "POKE"

Compressed Watermelon, Cucumber,
Kukui Nut (GF, V)

CAPRESE SKEWER

Ciliegine Mozzarella, Aged Balsamic, Arugula
Pesto (GF, VG)

ANTIPASTO SKEWER

Salami, Mozzarella, Roasted Tomato, Olive (GF)

HAND CUT STEAK TARTAR

Traditional Trimmings, Egg York Sauce, Toasted
Crostoni (M/GF)

CHICKEN SALAD GOUGÈRE

Rotisserie Chicken, Apples, Smoked Paprika

MAINE LOBSTER SALAD

Celery, Chive, Meyer Lemon Aioli, Toasted
Baguette (M/GF)

HOT CANAPE

155 / DOZEN

MAC AND CHEESE BITES

Tomato Jam Aioli (VG)

GARLIC SHRIMP

Ancho Chile & Garlic Marinated Shrimp,
Cheesy Jalapeno Grits

STUFFED MEDJOOL DATES

Tender Pork Belly, Applewood Smoked Bacon,
Blue Cheese Fondue (GF)

WILD MUSHROOMS ARANCINI

Truffle Aioli (VG)

POTATO CROQUETTE

Manchego Cheese, Guacatillo (VG)

VEGAN "CRABCAKE"

Hearts of Palm, Artichokes, Meyer Lemon Aioli (V)



- ADULT BEVERAGE PACKAGE -

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

LUXURY BAR

| | |
|--------------------|------------|
| CHOICE OF 3 | 640 |
| CHOICE OF 4 | 860 |
| CHOICE OF 5 | 980 |

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 | 780 |
| CHOICE OF 4 | 1,010 |
| CHOICE OF 5 | 1,120 |

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 12 Year

RUM

Captain Morgan Spiced / Santa Teresa



BOTTLED SPIRITS

VODKA

| | |
|-----------------------------|-----|
| ABSOLUTE ELYX | 210 |
| KETEL ONE | 170 |
| KETEL ONE CITROEN | 170 |
| GREY GOOSE | 220 |
| GREY GOOSE WATERMELON BASIL | 220 |
| BELVEDERE | 230 |
| TITO'S | 170 |
| HARVEST | 170 |

GIN

| | |
|-----------------|-----|
| BEEFEATER | 140 |
| BOMBAY SAPPHIRE | 190 |
| TANQUERAY | 170 |
| THE BOTANIST | 200 |
| HENDRICK'S | 210 |
| FORDS | 160 |

BOURBON / WHISKEY

| | |
|----------------|-----|
| JACK DANIEL'S | 170 |
| MAKER'S MARK | 175 |
| OLD FORESTER | 170 |
| BULLEIT | 210 |
| KNOB CREEK RYE | 210 |

RUM

| | |
|-------------------------------|-----|
| BACARDI SUPERIOR | 130 |
| CAPTAIN MORGAN SPICED | 145 |
| MALIBU | 125 |
| DIPLOMÁTICO RESERVA EXCLUSIVA | 185 |
| MT. GAY BLACK BARREL | 165 |
| SANTA TERESA | 130 |

WHISKY

| | |
|---------------------|-----|
| CROWN ROYAL | 210 |
| CROWN ROYAL 18 YEAR | 745 |
| JAMESON | 230 |

SCOTCH

| | |
|-----------------------------|-------|
| JOHNNIE WALKER BLACK | 265 |
| JOHNNIE WALKER BLUE | 860 |
| CHIVAS REGAL 12 YEAR | 230 |
| GLENLIVET 12 YEAR | 285 |
| MACALLAN 12 YEAR | 485 |
| MACALLAN 18 YEAR | 1,090 |
| MACALLAN 25 YEAR | 7,000 |
| BALVENIE 12 YEAR DOUBLEWOOD | 325 |



BOTTLED SPIRITS

TEQUILA

| | |
|------------------------|-----|
| PATRON SILVER | 285 |
| PATRON AÑEJO | 325 |
| PATRON REPOSADO | 285 |
| CASAMIGOS BLANCO | 285 |
| CASAMIGOS REPOSADO | 325 |
| CLASE AZUL REPOSADO | 795 |
| DON JULIO REPOSADO | 285 |
| DON JULIO 1942 | 795 |
| FLECHA AZUL SILVER | 285 |
| FLECHA AZUL CRISTALINO | 400 |

COGNAC

| | |
|-----------------|--------|
| HENNESSEY VSOP | 400 |
| HENNESSEY XO | 860 |
| RÉMY VSOP | 375 |
| RÉMY XO | 975 |
| RÉMY LOUIS XIII | 10,000 |

AMARO

| | |
|---------------|-----|
| FERNET-BRANCA | 140 |
| MONTENEGRO | 185 |
| NONINO | 235 |

CORDIAL

| | |
|---------------|-----|
| BAILEY'S | 140 |
| GRAND MARNIER | 185 |
| KAHLÚA | 235 |



WINES BY THE GLASS

SPARKLING

| | |
|--|-----------|
| EXTRA DRY, MONTEFRESCO | 19 |
| PROSECCO, VENETO, ITALY NV 200 ML | |
| BRUT, MOËT AND CHANDON "IMPERIAL" | 43 |
| CHAMPAGNE, FRANCE NV 187ML | |

ROSÉ

| | |
|---|-----------|
| GRENACHE/SYRAH, CHÂTEAU D'ESCLANS "WHISPERING ANGEL" | 20 |
| CÔTES DE PROVENCE, FRANCE | |

WHITE

| | |
|---|-----------|
| RIESLING, AUGUST KESSELER "R" | 19 |
| RHEINGAU, GERMANY | |
| PINOT GRIGIO, ABBAZIA DI NOVACELLA | 21 |
| TRENTINO - ALTO ADIGE, ITALY | |
| SAUVIGNON BLANC, MASSEY DACTA | 19 |
| NEW ZEALAND | |
| CHARDONNAY, PATZ AND HALL | 23 |
| SONOMA COAST, CALIFORNIA | |

RED

| | |
|---|-----------|
| PINOT NOIR, BANSHEE | 19 |
| SONOMA COUNTY, CALIFORNIA | |
| MERLOT, DECOY "LIMITED" | 21 |
| ALEXANDER VALLEY, SONOMA, CALIFORNIA | |
| CABERNET SAUVIGNON, ROTH | 43 |
| SONOMA COUNTY, CALIFORNIA | |
| CABERNET SAUVIGNON, CROSSROADS BY RUDD | 55 |
| OAKVILLE, NAPA VALLEY, CALIFORNIA | |

SAKE

| | |
|-----------------------|-----------|
| DASSAI 39 | 40 |
| JUNMAI DAIGINJO 300ML | |



WINES BY THE BOTTLE

SPARKLING

| | |
|---|----|
| BRUT, DOMAINE CHANDON CALIFORNIA | 85 |
| BRUT, ROEDERER ESTATE, ANDERSON VALLEY CALIFORNIA | 90 |
| BRUT ROSÉ, MIRABELLE BY SCHRAMSBERG CALIFORNIA | 95 |

CHAMPAGNE

| | |
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| BRUT, NICOLAS FEUILLETE "RÉSERVE EXCLUSIVE" FRANCE | 110 |
| BRUT, MOËT & CHANDON "IMPÉRIAL" FRANCE | 140 |
| BRUT, LAURENT-PERRIER "LA CUVÉE" CHAMPAGNE, FRANCE | 120 |
| BRUT BLANC DE BLANCS, PERRIER-JOUËT FRANCE | 285 |
| BRUT ROSÉ, G.H. MUMM "GRAND CORDON" FRANCE | 145 |
| BRUT ROSÉ, NICOLAS FEUILLETE "RÉSERVE EXCLUSIVE" FRANCE | 140 |
| BRUT ROSÉ, PERRIER-JOUËT "BLASON" FRANCE | 240 |
| BRUT ROSÉ, LAURENT-PERRIER FRANCE | 200 |
| BRUT ROSÉ, VEUVE CLICQUOT FRANCE | 255 |
| BRUT, PERRIER-JOUËT "BELLE EPOQUE" FRANCE | 670 |
| BRUT, DOM PERIGNON FRANCE | 945 |
| BRUT, KRUG "GRAND CUVÉE" FRANCE | 715 |

AMERICAN WHITE WINE

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| SAUVIGNON BLANC, MATANZAS CREEK SONOMA, CALIFORNIA | 79 |
| SAUVIGNON BLANC, KENZO ESTATE "ASATSUYU" NAPA VALLEY | 255 |
| CHARDONNAY, CHALK HILL RUSSIAN RIVER VALLEY, SONOMA, CALIFORNIA | 79 |
| CHARDONNAY, FRANK FAMILY, CARNEROS NAPA VALLEY | 105 |
| CHARDONNAY, CAKEBREAD NAPA VALLEY | 125 |
| CHARDONNAY, FAR NIENTE NAPA VALLEY | 165 |

INTERNATIONAL WHITE WINE

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| PINOT GRIGIO, LIVIO FELLUGA, COLLIO ORIENTALI FRIULI, ITALY | 80 |
| RIESLING KABINETT, KOEHLER-RUPRECHT PFALZ, GERMANY | 79 |
| SAUVIGNON BLANC, CLOUDY BAY MARLBOROUGH, NEW ZEALAND | 105 |
| SAUVIGNON BLANC, JEAN-MAX ROGER "VIEILLES VIGNES" SANCERRE, LOIRE VALLEY, FRANCE | 130 |
| CHARDONNAY, ALAIN ET ADRIAN GAUTHERIN "VIEILLES VIGNES" CHABLIS, BURGUNDY, FRANCE | 100 |
| CHARDONNAY, BOUCHARD PÉRE ET FILS "LES CLOUS" MEURSAULT BURGUNDY, FRANCE | 200 |



WINES BY THE BOTTLE

AMERICAN RED WINE

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| PINOT NOIR, ETUDE "GRACE BENOIST RANCH" | 100 |
| CARNEROS, NAPA VALLEY, CALIFORNIA | |
| PINOT NOIR, EN ROUTE "LE POMMIERS" | 115 |
| RUSSIAN RIVER VALLEY, SONOMA, CALIFORNIA | |
| MERLOT, DUCKHORN NAPA VALLEY, CALIFORNIA | 130 |
| MALBEC/CABERNET SAUVIGNON, ROTH "HERITAGE" | 90 |
| SONOMA COUNTY, CALIFORNIA | |
| CABERNET SAUVIGNON/MERLOT/CABERNET FRANC, RAMEY "CLARET" | 125 |
| NORTH COAST, CALIFORNIA | |
| CABERNET SAUVIGNON, FAUST NAPA VALLEY, CALIFORNIA | 140 |
| CABERNET SAUVIGNON, SILVER OAK ALEXANDER VALLEY, | 255 |
| SONOMA, CALIFORNIA | |
| CABERNET SAUVIGNON, CAYMUS NAPA VALLEY, CALIFORNIA | 285 |
| CABERNET SAUVIGNON, NICKEL & NICKEL "VACA VISTA" | 290 |
| RUTHERFORD, NAPA VALLEY, CALIFORNIA | |
| BORDEAUX BLEND, KENZO ESTATE "RINDO" NAPA VALLEY, CALIFORNIA | 325 |
| BORDEAUX BLEND, OPUS ONE NAPA VALLEY, CALIFORNIA | 1,050 |

INTERNATIONAL RED WINE

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| PINOT NOIR, CLOUDY BAY MARLBOROUGH, NEW ZELAND | 140 |
| MALBEC, ACHAVAL FERRER MENDOZA, ARGENTINA | 85 |
| GRENACHE/SYRAH/MOURVÈDRE, E. GUIGAL, GIGONDAS | 110 |
| RHÔNE VALLEY, FRANCE | |
| MERLOT/CABERNET FRANC, CHÂTEAU PAVIE "ESPRIT DE PAVIE" | 85 |
| BORDEAUX FRANCE | |
| CABERNET SAUVIGNON/MERLOT, CHÂTEAU PICHON LONGUEVILLE | 200 |
| BARON "LES TOURELLES" PAUILLAC, BORDEAUX, FRANCE | |
| CABERNET SAUVIGNON/SHIRAZ, PENFOLD'S "BIN 389" | 115 |
| SOUTHEAST AUSTRALIA | |

SAKE

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| NANBU BIJIN "TOKUBETSU" JUNMAI, 720ML | 135 |
| DAIGINJO, TATENOKAWA "SEIRYU" JUNMAI DAIGINJO, 720ML | 75 |
| KIKUSUI JUNMAI DAIGINJO, 720ML | 210 |
| DAISHICHI "MINOWAMON" JUNMAI DAIGINJO, 720ML | 320 |



BEER SELECTIONS

BOTTLED 11

BUD LIGHT
BUDWEISER
GOOSE ISLAND IPA
HOEGAARDEN BELGIAN WHITE
MICHELOB ULTRA
STELLA LAGER
CORONA EXTRA
MODELO ESPECIAL
HEINEKEN LAGER
HEINEKEN SILVER
COORS LIGHT
MILLER LITE
SIERRA NEVADA PALE ALE
SAPPORO
TSINGTAO
HEINEKEN 0.0

CANS 11

NÜTRL SELTZER
NÜTRL SELTZER