



MORNING BOTTLED COCKTAILS

MIMOSA Montefresco Prosecco, Orange Juice	24	BLOODY MARY Grey Goose Vodka, Fontainebleau Signature Bloody Mary Mix	24
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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	19	RISHI TEA English Breakfast, Earl Gray, Chamomile, Green Tea	17
REGULAR BLEND OR DECAF COFFEE	<i>1 liter</i> 29 <i>1/2 liter</i> 17	FLAVOR SHOTS Vanilla, Caramel, Chocolate, or Hazelnut	4
Medium Roast with notes of <i>Milk Chocolate, Graham Cracker, Black Cherry</i>		HOT CHOCOLATE Cocoa, Marshmallow	17

SMOOTHIES

SUPERFOOD Acai, Goji Berries, Blueberries, Bananas, Cherries, Pomegranate, Agave, Greek Yogurt, Orange Juice	17	CITRUS SUNRISE Navel Oranges, Orange Juice, Nonfat Sherbet, Egg White Powder, Whole Milk, Heavy Cream	17
BLENDED BLEAU-BERRY Blueberries, Banana, Greek Yogurt, Butterfly Pea, Agave, Coconut Water	17	SUPPLEMENTS Vitamin Boost, Energy Boost, Protein Powder, Vegan Protein Powder	3

BEVERAGE BAR JUICE

RUBY SUNRISE Orange, Red Beet, Carrot, Lemon, Turmeric	15	THE EMERALD Cucumber, Celery, Green Apple, Kale, Honey, Lemon, Parsley, Ginger	15
FRESHLY SQUEEZED JUICE Orange, Grapefruit, or Carrot	13	JUICE Tomato, V8, Cranberry, or Apple	12
ICED TEA OR LEMONADE	10		

BOTTLES / CANS

LARGE BOTTLED WATER Fiji, Panna, San Pellegrino	15	SMALL BOTTLED WATER Fiji, Perrier	10
SODA Coke, Diet Coke, Caffeine-Free Diet Coke, Sprite, Diet Sprite, Dr. Pepper, Diet Dr. Pepper, Root Beer	10	ENERGY DRINK Red Bull, Red Bull Sugarfree, Tropical Red Bull	11
BODYARMOR Strawberry Kiwi, Tropical Punch	11		



ESSENTIAL START

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

GREEK YOGURT AND GLUTEN-FREE GRANOLA Plain or Vanilla Yogurt, House-Made Granola, Mixed Berries	22	AVOCADO TOAST Multigrain, Avocado Spread, Toy Box Tomatoes, Frisée Salad	23
CLASSIC CEREALS Cheerios, Corn Flakes, Frosted Flakes, Raisin Bran, Special K, Rice Krispies, Froot Loops	12	* Add Egg (Any Style) 6 * Add Hickory Smoked Bacon 5 * Add Smoked Salmon 17	
		SMOKED SALMON BAGEL* Cucumbers, Shallots, Capers, Dill, Egg, Roasted Vine Tomatoes, Cream Cheese, Choice of Bagel	29
		* Add Sliced Avocado 7	

BREAKFAST BREADS

BASKET PASTRIES Croissant, Pain Au Chocolat, Cinnamon Roll, Cheese Danish, Blueberry Muffin, Maui Vegan Muffin, Ham & Cheese Croissant		BAGELS Served with Cream Cheese, Butter, Jams, and Jellies Plain, Sesame Seed, or Everything	10
Choice of One 10 Choice of Three 25			
TOAST Served with Butter, Jams, and Jellies White, Wheat, Multigrain, Sourdough, English Muffin, Gluten-Free Toast	9		

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	45	CONTINENTAL BREAKFAST Greek Vanilla Bean Yogurt, House-Made Granola, Seasonal Mixed Berries, Choice of Breakfast Pastry, Toast, or Muffin	38
DIM SUM BREAKFAST* Steamed Shumai, Chicken Pot Stickers, Pan-Fried Chive Dumplings, and Congee, Served with Traditional Toppings	45		



BREAKFAST

(Make Your Breakfast a Bleau 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*	36	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



FEATURING
EL BAGEL
SANDWICHES

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

BEC	16
Thick Cut Bacon, Two Fried Eggs, American Cheese	
SEC	16
Maple Sausage Patty, Two Fried Eggs, American Cheese	

ON THE GRIDDLE

BELGIAN WAFFLE	25	BUTTERMILK PANCAKES	25
(Gluten-Free and Vegan Option Available)		(Gluten-Free and Vegan Option Available)	
BRIOCHE FRENCH TOAST	25	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	16	FLORIDA STONE CRAB CLAWS*	40
Seasoned Tortilla Chips, Served with Guacamole and Fired-Roasted Salsa		1 lb Stone Crab Harvested from Fontainebleau's Exclusive Fishing Vessel, Served with Creamy Mustard Sauce	
MEAT AND CHEESES	38	KING CRAB LEGS*	175
Chef's Selection of Artisanal Dry-Cured Meats and Cheeses, Marinated Olives, Table Grapes, House-Made Breadsticks and Crackers		1lb King Crab Legs on the Half Shell with Choice of Preparation. Served with Lemons, Classic Cocktail Sauce, and Clarified Butter	
JUMBO SHRIMP COCKTAIL*	36		
Poached Shrimp, Fresh Lemon, Traditional American and English Cocktail Sauce			



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	LOBSTER QUESADILLA*	32
Caramelized Onions, Dill Pickle Chip, Sharp Cheddar Cheese, Roasted Tomato Dijonnaise		Florida Lobster, Green Onions, Oaxaca and Monterey Jack Cheese, Tropical Salsa, Chipotle-Lime Crema	
CHICKEN TENDERS	27	SPICY CHICKEN WONTONS	18
Served with Celery and Carrot Sticks Choice of Ranch or Traditional Buffalo Sauce		Garlic Soy, Chile Oil, Sichuan Pepper, Scallions, Crisp Garlic	
OVEN ROASTED NACHOS	38	POT STICKERS*	17
American Wagyu, Black Beans, Jalapeños, Pickled Onions, Sour Cream, Guacatillo, Queso Cheese Sauce		Chicken and Vegetable Filling, Scallion Ponzu, Garlic Chile Crisp	
CHICKEN WINGS	27	SHUMAI*	17
Served with Celery and Carrot Sticks Choice of Ranch or Traditional Buffalo Sauce		Steamed Pork and Shrimp Dumplings, Scallion Ponzu, Garlic Chile Crisp	

SOUP AND SALADS

TOMATO BISQUE	16	CLASSIC CAESAR SALAD	23
Tomato, Basil, Garlic Croutons		Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Classic Dressing	
CHICKEN NOODLE	18	ASIAN SALAD	23
Tender Chicken, Hearty Vegetables, Torchio Pasta		Romaine Lettuce, Red and Napa Cabbage, Mandarin Oranges, Green Onions, Cilantro, Carrots, Crisp Wontons, Crisp Rice Sticks, Sesame-Ginger Vinaigrette	
		BLEAU CHOPPED SALAD	23
		Romaine, Mixed Greens, Cherry Tomatoes, Green Beans, Marinated Artichokes, Chickpeas, Avocado, Lemon-Poppyseed Dressing	
		COBB SALAD	29
		Romaine Lettuce, Diced Chicken, Avocado, Chopped Egg, Blue Cheese, Pork Belly, Tomato, Blue Cheese Dressing	

PROTEIN ENHANCEMENT

Grilled Chicken	10	Grilled Shrimp	18	Sesame-Crusted Tuna	16
Seared Salmon	16	Grilled 4oz New York	30		



SANDWICHES AND BURGERS

TRIPLE DECKER CLUB	26	BEEF BURGER*	25
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	
MAINE LOBSTER ROLL*	33	SOUTHWEST BLACK BEAN BURGER	27
Poached Lobster, Celery, Chive, Old Bay, Mayonnaise, New England Style Bun		House Made Black Bean Patty, Cheddar Cheese, Tobacco Onions, Barbecue Aioli, Lettuce, Tomato, Pickle, Brioche Bun	
TOPPINGS			
Thick Cut Bacon	5	Fried Egg	6
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	PROSCIUTTO BIANCA*	32
San Marzano Tomato Sauce, Buffalo Mozzarella, Parmesan, Basil		Fresh Garlic, Mozzarella, Prosciutto, Arugula, Parmesan, Lemon Oil	
PEPPERONI	27		
San Marzano Tomato Sauce, Classic Pepperoni, Mozzarella, Parmesan Cheese			
ADDITIONAL TOPPINGS			
Bacon Lardons	7	Chicken	7
Onions	3	Mushrooms	3
Sausage	5	Pepperoni	5
Olives	3	Bell Peppers	3

DINNER

FILET MIGNON*	75	PAN-ROASTED JIDORI CHICKEN	36
8oz Beef Tenderloin, Choice of: Bordelaise, Dijon-Peppercorn, Bearnaise Sauce		Baby Dutch Potatoes, Green Beans, Cipollini Onions, Preserved Lemon-Caper Sauce	
WAGYU EYE OF RIB STEAK*	120	FAROE ISLAND SALMON*	44
8oz Snake River Farms Gold Grade Beef, Hen-Of-The-Wood Mushrooms, Porcini Mushroom Sauce		Sweet Soy Glazed, Snow Pea Leaves, Oyster Mushrooms, Ginger-Scallion Sauce	
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
Mac and Cheese	10	Baked Potato	10
Mushroom	10	Steamed Broccoli	10
Sautéed Garlic Spinach	10	Shrimp Scampi*	28
		Florida Lobster Tail*	46



FAR EAST FLAVOR

TOM YUM GOONG (SHRIMP) 35 Oyster Mushroom, Bamboo Shoots, Onions, Cherry Tomatoes, Thai Basil	CHINESE BROCCOLI 18 Fried Garlic, Oyster Sauce, Garlic Chile Crisp
KUNG PAO CHICKEN 32 Onions, Bell Peppers, Dried Chiles, Peanuts	MONGOLIAN BEEF* 34 Scallions, Bell Peppers, Onions
DRUNKEN NOODLES (PAD KEE MAO) 27 Rice Noodles, Chile Peppers, Baby Corn, Bamboo Shoots, Cherry Tomatoes, Thai Basil	WOK-FRIED RICE 22 Eggs, Carrots, Snow Peas, Scallions
PROTEIN ENHANCEMENT	
Tofu 9	Beef 13
Shrimp 13	Barbecue Pork 11
Chicken 10	

SWEET TREATS

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

- JUNIOR MENU -

BREAKFAST MEALS

JUNIOR FRENCH TOAST 14 Choice of Seasonal Fruit Cup, Apple, Orange, or Banana Slices	SILVER DOLLAR PANCAKES 14 (Gluten-Free and Vegan Option Available) Choice of Seasonal Fruit Cup, Apple, Orange, or Banana Slices
PB&J WAFFLE SANDWICH 14 (Gluten-Free and Vegan Option Available)	

ALL DAY DINING MEALS

CHEESEBURGER SLIDERS 16 Choice of French Fries, Sautéed Broccolini, or Veggie Sticks	GRILLED HAM AND CHEESE SANDWICH 16 Choice of French Fries, Sautéed Broccolini, or Veggie Sticks
MACARONI AND CHEESE 16 Choice of French Fries, Sautéed Broccolini, or Veggie Sticks	CHICKEN TENDERS 16 Choice of French Fries, Sautéed Broccolini, or Veggie Sticks
CHICKEN QUESADILLA 16 Choice of French Fries, Sautéed Broccolini, or Veggie Sticks	



- 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

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	



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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 MEDJOL 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

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 PROSECCO, VENETO, ITALY NV 200 ML	19
BRUT, MOËT AND CHANDON "IMPERIAL" CHAMPAGNE, FRANCE NV 187ML	43

ROSÉ

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

ROBERT WEIL, TRADITION RHEINGAU, GERMANY	19
PINOT GRIGIO, ABBAZIA DI NOVACELLA TRENTINO - ALTO ADIGE, ITALY	21
SAUVIGNON BLANC, FRANCK ET SYLVAIN GODON, SANCERRE, FRANCE	34
SAUVIGNON BLANC, MASSEY DACTA NEW ZEALAND	19
CHARDONNAY, PATZ AND HALL SONOMA COAST, CALIFORNIA	23
CHARDONNAY, DUMOL WESTER REACH, RUSSIAN RIVER VALLEY, CALIFORNIA	38

RED

PINOT NOIR, BERGSTROM "CUMBERLAND RESERVE," WILLAMETTE VALLEY, OREGON	38
PINOT NOIR, BANSHEE SONOMA COUNTY, CALIFORNIA	19
MERLOT, DECOY "LIMITED" ALEXANDER VALLEY, SONOMA, CALIFORNIA	21
MALBEC, DIAMANDES DE UCO, MENDOZA, ARGENTINA	26
CABERNET SAUVIGNON, ROTH SONOMA COUNTY, CALIFORNIA	43
CABERNET SAUVIGNON, CROSSROADS BY RUDD OAKVILLE, NAPA VALLEY, CALIFORNIA	55

SAKE

DASSAI 39 JUNMAI DAIGINJO 300ML	40
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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

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-JOUET 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



WINES BY THE BOTTLE

AMERICAN WHITE WINE

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

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 PÈRE ET FILS "LES CLOUS" MEURSAULT BURGUNDY, FRANCE	200

AMERICAN RED WINE

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

INTERNATIONAL RED WINE

PINOT NOIR, CLOUDY BAY MARLBOROUGH, NEW ZEALAND	140
MALBEC, DIAMANDES DE UCO MENDOZA, ARGENTINA	75
GRENADE/SYRAH/MOURVÈDRE, E. GUIGAL, GIGONDAS RHÔNE VALLEY, FRANCE	110
MERLOT/CABERNET FRANC, CHÂTEAU PAVIE "ESPRIT DE PAVIE" BORDEAUX FRANCE	85
CABERNET SAUVIGNON/MERLOT, CHÂTEAU PICHON LONGUEVILLE BARON "LES TOURELLES" PAUILLAC, BORDEAUX, FRANCE	200
CABERNET SAUVIGNON/SHIRAZ, PENFOLD'S "BIN 389" SOUTHEAST AUSTRALIA	115



SAKE

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 PINEAPPLE
NÜTRL SELTZER WATERMELON