



MORNING BOTTLED COCKTAILS

MIMOSA

Montefresco Prosecco, Orange Juice

BLOODY MARY

Grey Goose Vodka, Fontainebleau
Signature Bloody Mary Mix

COCKTAILS

OPULENT ELIXIR

Botanist Gin, Fever-Tree Mediterranean Tonic

SPARKLING YUZU

Casamigos Blanco, Fever-Tree Lime, and Yuzu

REFLECTION

Bombay Sapphire Gin, Suze, Bianco Vermouth

MIAMI SPLASH

Bacardi Superior Rum, Ripe Bajan Punch,
Pineapple Juice

IN ROOM CAFE

FRENCH PRESSED COFFEE

REGULAR BLEND OR DECAF COFFEE

Medium Roast with notes of
Milk Chocolate, Graham Cracker, Black Cherry

1 liter

1/2 liter

RISHI TEA

English Breakfast, Earl Gray,
Chamomile, Green Tea

FLAVOR SHOTS

Vanilla, Caramel, Chocolate,
or Hazelnut

HOT CHOCOLATE

Cocoa, Marshmallow

SMOOTHIES

SUPERFOOD

Acai, Goji Berries, Blueberries, Bananas,
Cherries, Pomegranate, Agave,
Greek Yogurt, Orange Juice

BLENDED BLEAU-BERRY

Blueberries, Banana, Greek Yogurt,
Butterfly Pea, Agave, Coconut Water

CITRUS SUNRISE

Navel Oranges, Orange Juice,
Nonfat Sherbet, Egg White Powder,
Whole Milk, Heavy Cream

SUPPLEMENTS

Vitamin Boost, Energy Boost, Protein Powder,
Vegan Protein Powder

BEVERAGE BAR JUICE

RUBY SUNRISE

Orange, Red Beet, Carrot, Lemon, Turmeric

FRESHLY SQUEEZED JUICE

Orange, Grapefruit, or Carrot

ICED TEA OR LEMONADE

THE EMERALD

Cucumber, Celery, Green Apple, Kale,
Honey, Lemon, Parsley, Ginger

JUICE

Tomato, V8, Cranberry, or Apple

BOTTLES / CANS

LARGE BOTTLED WATER

Fiji, Panna, San Pellegrino

SODA

Coke, Diet Coke, Caffeine-Free Diet Coke,
Sprite, Diet Sprite, Dr. Pepper,
Diet Dr. Pepper, Root Beer

BODYARMOR

Strawberry Kiwi, Tropical Punch

SMALL BOTTLED WATER

Fiji, Smartwater, Perrier

ENERGY DRINK

Red Bull, Red Bull Sugarfree,
Tropical Red Bull



ESSENTIAL START

FRESH FRUIT

Season's Finest Sliced Fruits and Berries

MIXED BERRY BOWL

Assortment of Strawberries, Blueberries, Blackberries, and Raspberries

HEALTHY START

GREEK YOGURT AND GLUTEN-FREE GRANOLA

Plain or Vanilla Yogurt, House-Made Granola, Mixed Berries

CLASSIC CEREALS

Cheerios, Corn Flakes, Frosted Flakes, Raisin Bran, Special K, Rice Krispies, Froot Loops

AVOCADO TOAST

Multigrain, Avocado Spread, Toy Box Tomatoes, Frisée Salad

- * Add Egg (Any Style)
- * Add Hickory Smoked Bacon
- * Add Smoked Salmon

SMOKED SALMON BAGEL*

Cucumbers, Shallots, Capers, Dill, Egg, Roasted Vine Tomatoes, Cream Cheese, Choice of Bagel

- * Add Sliced Avocado

BASKET PASTRIES

Croissant, Pain Au Chocolat, Cinnamon Roll, Cheese Danish, Blueberry Muffin, Maui Vegan Muffin, Ham & Cheese Croissant

Choice of One
Choice of Three

BAGELS

Served with Cream Cheese, Butter, Jams, and Jellies
Plain, Sesame Seed, or Everything

TOAST

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*

Three Organic Eggs Prepared to Your Taste, Choice of Toast, Choice of Breakfast Meats, Breakfast Potato

CONTINENTAL BREAKFAST

Greek Vanilla Bean Yogurt, House-Made Granola, Seasonal Mixed Berries, Choice of Breakfast Pastry, Toast, or Muffin

DIM SUM BREAKFAST*

Steamed Shumai, Chicken Pot Stickers, Pan-Fried Chive Dumplings, and Congee, Served with Traditional Toppings

AVAILABLE 6AM - MIDNIGHT

BREAKFAST

(Make Your Breakfast a Bleau Deluxe
to Include Your Choice of Juice and Coffee or Tea)

STEAK AND EGGS*

8oz New York Strip and Two Organic Eggs
Prepared to Your Taste, Breakfast Potato,
Choice of Toast

SHORT RIB CHILAQUILES

Two Organic Eggs, Avocado, Oaxaca and
Queso Fresco Cheese, Black Bean Purée,
Guajillo Salsa

BREAKFAST BURRITO*

Scrambled Eggs, Chorizo, Onions, Bell
Peppers, Avocado, Oaxaca Cheese Blend,
Flour Tortilla, Fire-Roasted Salsa

SMOKED SALMON BENEDICT*

Smoked Salmon, Poached Eggs, Red Onion,
Capers, English Muffin, Hollandaise

JUST EGG™ OMELET

Onions, Bell Peppers, Tomatoes,
Tuscan Kale, Cremini Mushrooms,
Violife™ Cheddar, Vegan Breakfast Potato

WESTERN OMELET*

Black Forest Ham, Onions, Bell Peppers,
Shredded Gouda and Cheddar Cheese,
Chives, Choice of Toast

CLASSIC EGGS BENEDICT*

Canadian Bacon, Poached Eggs, Chives,
English Muffin, Hollandaise

BREAKFAST SIDES

Black Forest Ham, Hickory Smoked Bacon,
Pork Sausage, Chicken Apple Sausage,
Canadian Bacon*, Breakfast Potatoes,
Impossible™ Sausage Patty
Avocado



FEATURING EL BAGEL SANDWICHES

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

BEC

Thick Cut Bacon, Two Fried Eggs,
American Cheese

SEC

Maple Sausage Patty, Two Fried Eggs,
American Cheese

ON THE GRIDDLE

BELGIAN WAFFLE

(Gluten-Free and Vegan Option Available)

BRIOCHE FRENCH TOAST

Cornflake Crunch, Powdered Sugar,
Maple Syrup

BUTTERMILK PANCAKES

(Gluten-Free and Vegan Option Available)

TOPPERS

Nutella, Strawberries, Banana, Blueberries,
Raspberries or Mixed Berries

- ALL DAY DINING -

AVAILABLE 6AM - MIDNIGHT



COLD APPETIZERS

TORTILLA CHIPS AND SALSA

Seasoned Tortilla Chips, Served with Guacamole and Fired-Roasted Salsa

MEAT AND CHEESES

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

JUMBO SHRIMP COCKTAIL*

Poached Shrimp, Fresh Lemon, Traditional American and English Cocktail Sauce

KING CRAB LEGS*

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

CAVIAR

OSETRA 30/50 GRAMS*

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*

Caramelized Onions, Dill Pickle Chip, Sharp Cheddar Cheese, Roasted Tomato Dijonnaise

CHICKEN TENDERS

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

OVEN ROASTED NACHOS

American Wagyu, Black Beans, Jalapeños, Pickled Onions, Sour Cream, Guacatillo, Queso Cheese Sauce

CHICKEN WINGS

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

CHEESE QUESADILLA

Oaxaca & Monterey Jack Cheese, Guacatillo, Sour Cream, Fire Roasted Salsa

ADD

- * Grilled Chicken
- * Braised Short Rib
- * Poached Lobster

SPICY CHICKEN WONTONS

Garlic Soy, Chile Oil, Sichuan Pepper, Scallions, Crisp Garlic

POT STICKERS*

Chicken and Vegetable Filling, Scallion Ponzu, Garlic Chile Crisp

SHUMAI*

Steamed Pork and Shrimp Dumplings, Scallion Ponzu, Garlic Chile Crisp

SOUP AND SALADS

TOMATO BISQUE

Tomato, Basil, Garlic Croutons

CHICKEN NOODLE

Tender Chicken, Hearty Vegetables,
Torchio Pasta

SWEET CORN BISQUE

English Peas, Roasted Corn, Chives

CRAB AND CORN BISQUE

King Crab Meat, English Peas,
Roasted Corn, Chives

CLASSIC CAESAR SALAD

Romaine Lettuce, Parmesan Cheese,
Garlic Croutons, Classic Dressing

ASIAN SALAD

Romaine Lettuce, Red and Napa Cabbage,
Mandarin Oranges, Green Onions, Cilantro,
Carrots, Crisp Wontons, Crisp Rice Sticks,
Sesame-Ginger Vinaigrette

BLEAU CHOPPED SALAD

Romaine, Mixed Greens, Cherry Tomatoes,
Green Beans, Marinated Artichokes, Chickpeas,
Avocado, Lemon-Poppyseed Dressing

COBB SALAD

Romaine Lettuce, Diced Chicken, Avocado,
Chopped Egg, Blue Cheese, Pork Belly,
Tomato, Blue Cheese Dressing

PROTEIN ENHANCEMENT

Grilled Chicken
Seared Salmon

Grilled Shrimp
Grilled 4oz New York

Sesame-Crusted Tuna

SANDWICHES AND BURGERS

TRIPLE DECKER CLUB

Oven Roasted Turkey, Bibb Lettuce, Mayo,
Tomato, Bacon, Toasted Milk Bread

MAINE LOBSTER ROLL*

Poached Lobster, Celery, Chive, Old Bay,
Mayonnaise, New England Style Bun

BEEF BURGER*

½ Pound Char-Grilled to taste, Choice of
Cheese, Red Onion, Lettuce, Tomato, Pickle,
Brioche Bun

SOUTHWEST BLACK BEAN BURGER

House Made Black Bean Patty, Cheddar
Cheese, Tobacco Onions, Barbecue Aioli,
Lettuce, Tomato, Pickle, Brioche Bun

TOPPINGS

Thick Cut Bacon Fried Egg
Sliced Cheese Avocado
Sauteed Mushrooms and Onions

SIDES

Fries

Garden Salad

Caesar Salad



WOOD STONE OVEN PIZZAS

MARGHERITA

San Marzano Tomato Sauce, Buffalo
Mozzarella, Parmesan, Basil

PROSCIUTTO BIANCA*

Fresh Garlic, Mozzarella, Prosciutto, Arugula,
Parmesan, Lemon Oil

PEPPERONI

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

ADDITIONAL TOPPINGS

Bacon Lardons
Onions

Chicken
Mushrooms

Sausage
Olives

Pepperoni
Bell Peppers

DINNER

FILET MIGNON*

8oz Beef Tenderloin, Choice of: Bordelaise,
Dijon-Peppercorn, Bearnaise Sauce

PAN-ROASTED JIDORI CHICKEN

Baby Dutch Potatoes, Green Beans,
Cipollini Onions, Preserved
Lemon-Caper Sauce

WAGYU EYE OF RIB STEAK*

8oz Snake River Farms Gold Grade Beef,
Hen-Of-The-Wood Mushrooms, Porcini
Mushroom Sauce

FAROE ISLAND SALMON*

Sweet Soy Glazed, Snow Pea Leaves,
Oyster Mushrooms, Ginger-Scallion Sauce

SURF AND TURF*

8oz Snake River Farms Domestic Wagyu
Eye of Rib, King Crab-Stuffed Florida
Lobster Tail, Bearnaise Sauce

SHRIMP AND LOBSTER BUCATINI*

Mexican Blue Shrimp, Florida Lobster,
Scampi Butter, Meyer Lemon Cream Sauce

DINNER SIDES

Fries
Mac and Cheese
Mushroom

Mash Potatoes
Baked Potato
Steamed Broccoli

Sautéed Garlic Spinach
Shrimp Scampi*
Florida Lobster Tail*

FAR EAST FLAVOR

TOM YUM GOONG (SHRIMP)

Oyster Mushroom, Bamboo Shoots, Onions,
Cherry Tomatoes, Thai Basil

KUNG PAO CHICKEN

Onions, Bell Peppers, Dried Chiles, Peanuts

DRUNKEN NOODLES (PAD KEE MAO)

Rice Noodles, Chile Peppers, Baby Corn,
Bamboo Shoots, Cherry Tomatoes, Thai Basil

PROTEIN ENHANCEMENT

Tofu	Beef
Shrimp	Barbecue Pork
Chicken	

CHINESE BROCCOLI

Fried Garlic, Oyster Sauce, Garlic Chile Crisp

MONGOLIAN BEEF*

Scallions, Bell Peppers, Onions

WOK-FRIED RICE

Eggs, Carrots, Snow Peas, Scallions

SWEET TREATS

CLASSIC CHOCOLATE CAKE

Layered Chocolate Cake, Crème Anglaise

VANILLA CRÈME BRULÉE

Creamy Vanilla Custard, Caramelized
Turbinado Sugar, Fresh Berries

ICE CREAM AND SORBET PINTS

Choose from a Selection of House-Made
Ice Creams and Sorbets

BISCOFF COOKIE CHEESECAKE

Biscoff Cookie Crusted Cheesecake,
Cookie Butter, Whipped Cream,
Strawberries

VEGAN CARROT CAKE

Vanilla Bean Cream Cheese Icing,
Carrot Sponge Pineapple Compote,
Candied Walnuts

HOUSE-MADE COOKIES

Choice of two of the following selections:
Oatmeal Raisin, Triple Chocolate,
Pecan and Pistachio Chocolate Chip,
White Chocolate Macadamia



LATE NIGHT MENU

TRADITIONAL AMERICAN

Three Organic Eggs Prepared to Your Taste,
Choice of Toast, Choice of Breakfast Meats,
Breakfast Potato

STEAK AND EGGS

8oz New York Strip and Two Organic Eggs
Prepared to Your Taste, Breakfast Potato,
Choice of Toast

BUTTERMILK PANCAKES

(Gluten-Free and Vegan Options Available)

CHICKEN NOODLE

Tender Chicken, Hearty Vegetables,
Torchio Pasta

CLASSIC CAESAR SALAD

Romaine Lettuce, Parmesan Cheese,
Garlic Croutons, Classic Dressing

Add Grilled Chicken

CHICKEN WINGS

With Carrot Sticks and Barbecue, Ranch,
or Traditional Buffalo Sauce

CHICKEN TENDERS

With Carrot Sticks and Barbecue, Ranch,
or Traditional Buffalo Sauce

BEEF BURGER

½ Pound Char-Grilled to Your Taste with
Red Onion, Lettuce, Tomato, Pickle, and
Brioche Bun

TRIPLE DECKER CLUB

Oven-Roasted Turkey, Bibb Lettuce, Mayo,
Tomato, Bacon, Toasted Milk Bread

PEPPERONI PIZZA

San Marzano Tomato Sauce, Classic
Pepperonis, Mozzarella, Parmesan Cheese

FRENCH FRIES

DESSERT

BISCOFF COOKIE CHEESECAKE

Biscoff Cookie-Crusted Cheesecake,
Cookie Butter, Whipped Cream, Strawberries

CLASSIC CHOCOLATE CAKE

Layered Chocolate Cake, Crème Anglaise

– GROUP DINING MENU –

For parties of 10-24 people. Includes 25% auto-service charge and sales tax.
Please allow 120 minutes for service.

COFFEE BREAK

La Colombe Coffee® and Rishi Teas, Sweeteners, Cream, and 2% Milk

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®

Selection of Hot Teas

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®

Selection of Hot Teas

COLD DISPLAYS (Small Serves 10)

MARKET VEGETABLES

Whipped Boursin and Dill Ranch

FRUIT PLATTER

Market Fruits, Melons, and Berries

INTERNATIONAL AND DOMESTIC CHEESE

Chef's Selection of Assorted Cheeses, Olives,
Cornichons, Fig Jam, House-Made Bread,
and Crackers

MEAT AND CHEESE

Select Dry Aged Meats and Cheeses,
Marinated Olives, Artisan Bread

HOT DISPLAYS (Per Dozen)

VEGETABLE SPRING ROLLS

Sweet Chile Dipping Sauce

WAGYU CHEESEBURGER SLIDERS

Caramelized Onions, Dill Pickle, Sharp
Cheddar Cheese, Roasted Tomato Dijonnaise

CHICKEN WINGS

Carrot and Celery Sticks, Barbecue,
Ranch, or Traditional Buffalo Sauce

CHICKEN TENDER PLATTER

Carrot and Celery Sticks, Barbecue,
Ranch, or Traditional Buffalo Sauce



- GROUP DINING MENU -

For parties of 10-24 people. Includes 25% auto-service charge and sales tax.
Please allow 120 minutes for service.

RECEPTION

COLD CANAPE

SPICY AHI TUNA

Crispy Wonton Shell, Calabrian Chile Aioli, Avocado Purée

COCTEL DE CAMARONES

Poach Shrimp, Cucumber, Spiced Tomato Broth (GF)

WILD MUSHROOM TART

Shallots, Chives, Truffle Creamed Cheese (VG)

AVOCADO PANI PURI

Charred Sweet Corn, Grilled Zucchini, Roasted Red Bell Pepper (V)

MUSHROOM ANTIPASTA SKEWER

Marinated Mushrooms, Roasted Tomato, Fontina Cheese, Castelvetrano Olives (VG, GF)

ANTIPASTA SKEWER

Soppressata, Marinated Mozzarella, Cherry Tomatoes, Castelvetrano Olives (GF)

HAND CUT STEAK TARTAR

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

SMOKED SALMON GOUGÈRE

Chives, Dill Crème Fraîche, Caper Berry

CHICKEN SALAD GOUGÈRE

Honeycrisp Apples, Red Grapes, Fine Herbs, Smoked Paprika

KING CRAB TOAST

King Crab Salad, Avocado-Lime Mousse, Mandarin Orange

HOT CANAPE

MAC AND CHEESE BITES

Tomato Jam Aioli (VG)

GARLIC SHRIMP

Old Bay And Garlic Spiced Shrimp, Cheddar Cheese And Jalapeno Grits

STUFFED MEDJOOL DATES

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

WILD MUSHROOMS ARANCINI

Truffle Aioli (VG)

CRISP VEGETABLE FRITTER

Zucchini, Potatoes, Tzatziki Sauce (VG, GF)

CROQUETTE AND CAVIAR

Panko-Crusted Chicken, Chive Crème Fraîche, Ossetra Caviar

– GROUP DINING MENU –

ADULT BEVERAGE PACKAGE

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

LUXURY BAR

CHOICE OF 3
CHOICE OF 4
CHOICE OF 5

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
CHOICE OF 4
CHOICE OF 5

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
KETEL ONE
KETEL ONE CITROEN
GREY GOOSE
GREY GOOSE WATERMELON BASIL
BELVEDERE
TITO'S
HARVEST

GIN

BEEFEATER
BOMBAY SAPPHIRE
TANQUERAY
THE BOTANIST
HENDRICK'S
FORDS

BOURBON / WHISKEY

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

RUM

BACARDI SUPERIOR
CAPTAIN MORGAN SPICED
MALIBU
DIPLOMÁTICO RESERVA EXCLUSIVA
MT. GAY BLACK BARREL
SANTA TERESA

WHISKY

CROWN ROYAL
CROWN ROYAL 18 YEAR
JAMESON

SCOTCH

JOHNNIE WALKER BLACK
JOHNNIE WALKER BLUE
CHIVAS REGAL 12 YEAR
GLENLIVET 12 YEAR
MACALLAN 12 YEAR
MACALLAN 18 YEAR
MACALLAN 25 YEAR
BALVENIE 12 YEAR DOUBLEWOOD

AVAILABLE 24 HOURS

BOTTLED SPIRITS

TEQUILA

PATRON SILVER
PATRON AÑEJO
PATRON REPOSADO
CASAMIGOS BLANCO
CASAMIGOS REPOSADO
CLASE AZUL REPOSADO
DON JULIO REPOSADO
DON JULIO 1942
FLECHA AZUL SILVER
FLECHA AZUL CRISTALINO

COGNAC

HENNESSEY VSOP
HENNESSEY XO
RÉMY VSOP
RÉMY XO
RÉMY LOUIS XIII

AMARO

FERNET-BRANCA
MONTENEGRO
NONINO

CORDIAL

BAILEY'S
GRAND MARNIER
KAHLÚA



WINES BY THE GLASS

SPARKLING

EXTRA DRY, MONTEFRESCO
PROSECCO, VENETO, ITALY NV 200 ML

BRUT, MOËT AND CHANDON "IMPERIAL"
CHAMPAGNE, FRANCE NV 187ML

WHITE

ROBERT WEIL, TRADITION
RHEINGAU, GERMANY

PINOT GRIGIO, ABBAZIA DI NOVACELLA
TRENTINO - ALTO ADIGE, ITALY

**SAUVIGNON BLANC,
FRANCK ET SYLVAIN GODON,**
SANCERRE, FRANCE

**SAUVIGNON BLANC,
MATANZAS CREEK**
SONOMA, CALIFORNIA

CHARDONNAY, PATZ AND HALL
SONOMA COAST, CALIFORNIA

**CHARDONNAY,
DUMOL WESTER REACH,**
RUSSIAN RIVER VALLEY, CALIFORNIA

ROSÉ

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

RED

**PINOT NOIR, BERGSTROM
"CUMBERLAND RESERVE,"**
WILLAMETTE VALLEY, OREGON

PINOT NOIR, BANSHEE
SONOMA COUNTY, CALIFORNIA

MERLOT, DECOY "LIMITED"
ALEXANDER VALLEY, SONOMA, CALIFORNIA

MALBEC, DIAMANDES DE UCO,
MENDOZA, ARGENTINA

CABERNET SAUVIGNON, ROTH
SONOMA COUNTY, CALIFORNIA

**CABERNET SAUVIGNON,
CROSSROADS BY RUDD**
OAKVILLE, NAPA VALLEY, CALIFORNIA

SAKE

DASSAI 39
JUNMAI DAIGINJO 300ML

WINES BY THE BOTTLE

SPARKLING

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

CHAMPAGNE

BRUT, MOËT & CHANDON "IMPÉRIAL" FRANCE
BRUT, LAURENT-PERRIER "LA CUVÉE" CHAMPAGNE, FRANCE
BRUT BLANC DE BLANCS, PERRIER-JOUET FRANCE
BRUT ROSÉ, G.H. MUMM "GRAND CORDON" FRANCE
BRUT ROSÉ, LAURENT-PERRIER FRANCE
BRUT ROSÉ, VEUVE CLICQUOT FRANCE
BRUT, PERRIER-JOUËT "BELLE EPOQUE" FRANCE
BRUT, DOM PERIGNON FRANCE
BRUT, KRUG "GRAND CUVÉE" FRANCE

AMERICAN WHITE WINE

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

INTERNATIONAL WHITE WINE

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



WINES BY THE BOTTLE

AMERICAN RED WINE

PINOT NOIR, HARTFORD COURT

RUSSIAN RIVER VALLEY, SONOMA, CALIFORNIA

PINOT NOIR, EN ROUTE "LE POMMIERS"

RUSSIAN RIVER VALLEY, SONOMA, CALIFORNIA

MERLOT, DUCKHORN NAPA VALLEY, CALIFORNIA

MALBEC/CABERNET SAUVIGNON, ROTH "HERITAGE"

SONOMA COUNTY, CALIFORNIA

CABERNET SAUVIGNON/MERLOT/CABERNET FRANC, RAMEY "CLARET"

NORTH COAST, CALIFORNIA

CABERNET SAUVIGNON, FAUST NAPA VALLEY, CALIFORNIA

CABERNET SAUVIGNON, SILVER OAK ALEXANDER VALLEY,

SONOMA, CALIFORNIA

CABERNET SAUVIGNON, CAYMUS NAPA VALLEY, CALIFORNIA

CABERNET SAUVIGNON, NICKEL & NICKEL "VACA VISTA"

RUTHERFORD, NAPA VALLEY, CALIFORNIA

BORDEAUX BLEND, KENZO ESTATE "RINDO" NAPA VALLEY, CALIFORNIA

BORDEAUX BLEND, OPUS ONE NAPA VALLEY, CALIFORNIA

INTERNATIONAL RED WINE

PINOT NOIR, CLOUDY BAY MARLBOROUGH, NEW ZELAND

MALBEC, DIAMANDES DE UCO MENDOZA, ARGENTINA

GRENACHE/SYRAH/MOURVÈDRE, E. GUIGAL, GIGONDAS

RHÔNE VALLEY, FRANCE

MERLOT/CABERNET FRANC, CHÂTEAU PAVIE "ESPRIT DE PAVIE"

BORDEAUX FRANCE

CABERNET SAUVIGNON/MERLOT, CHÂTEAU PICHON LONGUEVILLE

BARON "LES TOURELLES" PAUILLAC, BORDEAUX, FRANCE

CABERNET SAUVIGNON/SHIRAZ, PENFOLD'S "BIN 389"

SOUTHEAST AUSTRALIA

SAKE

TATENOKAWA "SEIRYU" JUNMAI DAIGINJO, 720ML

KIKUSUI JUNMAI DAIGINJO, 720ML

AVAILABLE 24 HOURS

BEER SELECTIONS

BOTTLED

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

CANS

NÜTRL SELTZER PINEAPPLE
NÜTRL SELTZER WATERMELON