



MORNING BOTTLED COCKTAILS

MIMOSA	24	BLOODY MARY	24
Montefresco Prosecco, Orange Juice		Grey Goose Vodka, Fontainebleau Signature Bloody Mary Mix	

COCKTAILS

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

IN ROOM CAFE

FRENCH PRESSED COFFEE	19	RISHI TEA	17
		English Breakfast, Earl Gray, Chamomile, Green Tea	
REGULAR BLEND OR	<i>1 liter</i> 29	FLAVOR SHOTS	4
DECAF COFFEE	<i>1/2 liter</i> 17	Vanilla, Caramel, Chocolate, or Hazelnut	
Medium Roast with notes of <i>Milk Chocolate, Graham Cracker, Black Cherry</i>		HOT CHOCOLATE	17
		Cocoa, Marshmallow	

SMOOTHIES

SUPERFOOD	17	CITRUS SUNRISE	17
Acai, Goji Berries, Blueberries, Bananas, Cherries, Pomegranate, Agave, Greek Yogurt, Orange Juice		Navel Oranges, Orange Juice, Nonfat Sherbet, Egg White Powder, Whole Milk, Heavy Cream	
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	15	THE EMERALD	15
Orange, Red Beet, Carrot, Lemon, Turmeric		Cucumber, Celery, Green Apple, Kale, Honey, Lemon, Parsley, Ginger	
FRESHLY SQUEEZED JUICE	13	JUICE	12
Orange, Grapefruit, or Carrot		Tomato, V8, Cranberry, or Apple	
ICED TEA OR LEMONADE	10		

BOTTLES / CANS

LARGE BOTTLED WATER	15	SMALL BOTTLED WATER	10
Fiji, Panna, San Pellegrino		Fiji, Smartwater, Perrier	
SODA	10	ENERGY DRINK	11
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	11		
Strawberry Kiwi, Tropical Punch			



ESSENTIAL START

FRESH FRUIT

Season's Finest Sliced Fruits and Berries

29

MIXED BERRY BOWL

Assortment of Strawberries, Blueberries, Blackberries, and Raspberries

18

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*

29

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

* Add Sliced Avocado 7

BASKET PASTRIES

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

Choice of One 10

Choice of Three 25

BAGELS

10

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

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

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

CONTINENTAL BREAKFAST

38

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

AVAILABLE 6AM - MIDNIGHT

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*	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 -

AVAILABLE 6AM - MIDNIGHT



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

36

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

CHEESE QUESADILLA

21

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

CHICKEN TENDERS

27

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

ADD

* Grilled Chicken	10
* Braised Short Rib	15
* Poached Lobster	18

OVEN ROASTED NACHOS

38

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

SPICY CHICKEN WONTONS

18

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

CHICKEN WINGS

27

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

POT STICKERS*

17

Chicken and Vegetable Filling, Scallion Ponzu, Garlic Chile Crisp

SHUMAI*

17

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

SOUP AND SALADS

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

MARGHERITA

24

San Marzano Tomato Sauce, Buffalo
Mozzarella, Parmesan, Basil

PROSCIUTTO BIANCA*

32

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	Sausage	5	Pepperoni	5
Onions	3	Mushrooms	3	Olives	3	Bell Peppers	3

DINNER

FILET MIGNON*

75

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

PAN-ROASTED JIDORI CHICKEN

36

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

WAGYU EYE OF RIB STEAK*

120

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

FAROE ISLAND SALMON*

44

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

SURF AND TURF*

155

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

SHRIMP AND LOBSTER BUCATINI*

39

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



LATE NIGHT MENU

TRADITIONAL AMERICAN	45	CHICKEN WINGS	27
Three Organic Eggs Prepared to Your Taste, Choice of Toast, Choice of Breakfast Meats, Breakfast Potato		With Carrot Sticks and Barbecue, Ranch, or Traditional Buffalo Sauce	
STEAK AND EGGS	52	CHICKEN TENDERS	27
8oz New York Strip and Two Organic Eggs Prepared to Your Taste, Breakfast Potato, Choice of Toast		With Carrot Sticks and Barbecue, Ranch, or Traditional Buffalo Sauce	
BUTTERMILK PANCAKES	25	BEEF BURGER	25
(Gluten-Free and Vegan Options Available)		½ Pound Char-Grilled to Your Taste with Red Onion, Lettuce, Tomato, Pickle, and Brioche Bun	
CHICKEN NOODLE	18	TRIPLE DECKER CLUB	26
Tender Chicken, Hearty Vegetables, Torchio Pasta		Oven-Roasted Turkey, Bibb Lettuce, Mayo, Tomato, Bacon, Toasted Milk Bread	
CLASSIC CAESAR SALAD	23	PEPPERONI PIZZA	27
Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Classic Dressing		San Marzano Tomato Sauce, Classic Pepperonis, Mozzarella, Parmesan Cheese	
Add Grilled Chicken	10	FRENCH FRIES	10

DESSERT

BISCOFF COOKIE CHEESECAKE	16
Biscoff Cookie-Crusted Cheesecake, Cookie Butter, Whipped Cream, Strawberries	
CLASSIC CHOCOLATE CAKE	18
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 **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	



- 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

160 / DOZEN

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
Crostoni (M/GF)

SMOKED SALMON GOUGÈRE

Chives, Dill Crème Fraîche, Capers

CHICKEN SALAD GOUGÈRE

Honeycrisp Apples, Red Grapes, Fine Herbs,
Smoked Paprika

KING CRAB TOAST

King Crab Salad, Avocado-Lime Mousse,
Mandarin Orange

HOT CANAPE

170 / DOZEN

MAC AND CHEESE BITES

Tomato Jam Aioli (VG)

GARLIC SHRIMP

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

STUFFED MEDJOL 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	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

AVAILABLE 24 HOURS

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

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

RED

PINOT NOIR, BERGSTROM "CUMBERLAND RESERVE,"	38
WILLAMETTE VALLEY, OREGON	
PINOT NOIR, BANSHEE	19
SONOMA COUNTY, CALIFORNIA	
MERLOT, DECOY "LIMITED"	21
ALEXANDER VALLEY, SONOMA, CALIFORNIA	
MALBEC, DIAMANDES DE UCO,	26
MENDOZA, ARGENTINA	
CABERNET SAUVIGNON, ROTH	28
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

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, 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

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



WINES BY THE BOTTLE

AMERICAN RED WINE

PINOT NOIR, HARTFORD COURT	100
RUSSIAN RIVER VALLEY, SONOMA, 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

PINOT NOIR, CLOUDY BAY MARLBOROUGH, NEW ZELAND	140
MALBEC, DIAMANDES DE UCO MENDOZA, ARGENTINA	75
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

TATENOKAWA "SEIRYU" JUNMAI DAIGINJO, 720ML	75
KIKUSUI JUNMAI DAIGINJO, 720ML	210

AVAILABLE 24 HOURS

BEER SELECTIONS

BOTTLED 11

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 11

NÜTRL SELTZER PINEAPPLE
NÜTRL SELTZER WATERMELON