AVAILABLE 24 HOURS

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

REFLECTION
Bombay Sapphire Gin, Suze, Bianco Vermouth

SPARKLING YUZU
Casamigos Blanco, Fever-Tree Lime, Yuzu

MIAMI SPLASH
Bacardi Superior Rum, Ripe Bajan Punch, Pineapple Juice

IN-ROOM CAFÉ

FRENCH-PRESSED COFFEE

REGULAR BLEND OR DECAF COFFEE *1 liter* *1/2 liter*
Medium Roast with notes of
Milk Chocolate, Graham Cracker, Black Cherry

RISHI TEA
English Breakfast, Earl Gray, Chamomile, Green Tea

FLAVOR SHOTS
Vanilla, Caramel, Chocolate, or Hazelnut

HOT CHOCOLATE
Cocoa, Marshmallow

FONTAINEBLEAU
LAS VEGAS

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A $11 DINING CHARGE, 18% SERVICE CHARGE AND SALES TAX WILL BE INCLUDED IN FINAL CHARGE.

AVAILABLE 24 HOURS

SMOOTHIES

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

BLENDED BLEAU-BERRY
Blueberries, Banana, Greek Yogurt, Butterfly Pea, Agave, Coconut Water

PRETTY IN PINK
Strawberries, Banana, Almond Milk, Agave

GREEN WITH ENVY
Pistachio, Spinach, Banana, Strawberry, Almond Milk

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

BEVERAGE BAR JUICES

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
Coca-Cola, 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

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AVAILABLE 6AM - MIDNIGHT

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 Smoked Salmon

SMOKED SALMON BAGEL
Cucumbers, Shallots, Capers, Dill, Egg, Vine-Ripened Tomatoes, Cream Cheese, Choice of Bagel

Add Sliced Avocado

BASKET PASTRIES
Croissant, Pain Au Chocolat, Cinnamon Roll, Cheese Danish, Blueberry-Almond Crunch Muffin, Pumpkin Spiced Muffin

Choice of One
Choice of Three

TOAST
Choice of White, Wheat, Multigrain, Sourdough, English Muffin, Gluten-Free Toast
Served with Butter, Jams, and Jellies

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

BREAKFAST MEALS (Includes Fresh Juice and Coffee or Tea)

TRADITIONAL AMERICAN*
Three Organic Eggs Prepared Your Way, Choice of Toast, Choice of Breakfast Meats, Breakfast Potato

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

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

LAPIS SPA BREAKFAST
Egg Whites, Triple Batard 9-Grain Toast, Seasonal Fruit, Avocado, Red Leaf Lettuce

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AVAILABLE 6AM - MIDNIGHT

BREAKFAST

(Make your breakfast a Bleau Deluxe to include your choice of Juice and Coffee or Tea)

STEAK AND EGGS*
8 oz New York Strip and Two Organic Eggs Prepared Your Way, Breakfast Potato, Choice of Toast

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

ADD Protein
Chicken
Grilled 4 oz New York Strip

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

VEGAN OMELET
JUST EGG™, Onions, Bell Peppers, Tomatoes, Tuscan Kale, Cremini Mushrooms, Violife™ Cheddar, Vegan Breakfast Potatoes

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

KETO OMELET
Egg Whites, Spinach, Mushroom, Swiss Cheese, Sliced Avocado

CLASSIC EGGS BENEDICT*
Canadian Bacon, Poached Eggs, Chives, English Muffin, Hollandaise

BREAKFAST SIDES
Black Forest Ham, Hickory Smoked Bacon, Turkey Bacon, Pork Sausage, Chicken Apple Sausage, Canadian Bacon, Breakfast Potatoes, Impossible™ Sausage Patty

ADD 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)

PISTACHIO CREAM AND CRANBERRY FRENCH TOAST
Anglaise, Cran-Orange Compôte, Cornflake Crunch

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

FONTAINEBLEAU
LAS VEGAS

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– 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*
1 lb of King Crab Legs on the Half Shell Served with Lemons and Classic Cocktail Sauce

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, Thousand Island Dressing

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

CHICKEN QUESADILLA
Oaxaca and Monterey Jack Cheese, Guacatillo, Sour Cream, Fire-Roasted Salsa

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

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AVAILABLE 6AM - MIDNIGHT

SOUP AND SALADS

TOMATO BISQUE
Tomato, Basil, Garlic Croutons

CHICKEN NOODLE
Tender Chicken, Hearty Vegetables, Torchio Pasta

BUTTERNUT SQUASH BISQUE
Roasted Squash, Heavy Cream, Cinnamon, Pumpkin Seeds

CREAMY MUSHROOM SOUP
Mushrooms, Heavy Cream

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

BEET AND BURRATA SALAD
Heirloom Beets, Focaccia Crouton

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

CLASSIC CAESAR SALAD
Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Classic Dressing

PROTEIN ENHANCEMENT
Grilled Chicken
Grilled Salmon
Grilled Shrimp
Grilled 4 oz New York Strip
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 lb Char-Grilled to Taste, Red Onion, Lettuce, Tomato, Pickle, Potato Bun

CAPRESE PANINI
Fresh Mozzarella, Roma Tomatoes, Pesto Aioli, Triple Batard 9-Grain Bread

SOUTHWEST BLACK BEAN BURGER
House-Made Black Bean Patty, Cheddar Cheese, Tobacco Onions, Barbecue Aioli, Lettuce, Tomato, Pickle, Potato Bun

TOPPINGS
Bacon
Sliced Cheese
Sautéed Mushrooms and Onions
Fried Egg*
Avocado

SIDES
Fries
Garden Salad
Caesar Salad

FONTAINEBLEAU
LAS VEGAS

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WOOD-FIRED 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

MEAT LOVERS
Bacon, Sausage, Pepperoni, Mozzarella

ADDITIONAL TOPPINGS
Bacon Lardons
Chicken
Sausage
Pepperoni
Onions
Mushrooms
Olives
Bell Peppers

DINNER

FILET MIGNON*
8 oz Beef Tenderloin with Choice of Bordelaise, Dijon Peppercorn, or Bearnaise Sauce

PAN-ROASTED JIDORI CHICKEN
Season's Best Harvest Vegetables, Whipped Sweet Potato, Mustard, Chicken Jus

RIBEYE STEAK*
14 oz Ribeye with Choice of Bordelaise, Dijon-Peppercorn, or Bearnaise Sauce

FAROE ISLAND SALMON*
Sweet Soy Glaze, Cauliflower Purée, Garlic Roasted Rainbow Cauliflower

SURF AND TURF*
8 oz Beef Tenderloin, King Crab-Stuffed Florida Lobster Tail, Bearnaise Sauce

SHRIMP AND LOBSTER BUCATINI*
White Shrimp, Florida Lobster, Scampi Butter Sauce

DINNER SIDES
Fries
Mac and Cheese
Mushroom
Heirloom Carrots
Mash Potatoes
Baked Potato
Steamed Broccoli
Roasted Brussels Sprouts
Sautéed Garlic Spinach
Shrimp Scampi
Florida Lobster Tail

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ASIAN FLAVOR

THAI GREEN CHICKEN CURRY
Thai Eggplant, Basil, Tomato

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
Shrimp
Chicken
Beef
Barbecue Pork

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

THE BROWNIE
Pecan, Chocolate Caramel, Creamy Milk Chocolate

CHEESECAKE WITH GRAHAM CRACKER CRUST
Passion Fruit Curd, Vanilla Mascarpone Cream, Graham Cracker Crust

BANANA CARAMEL PIE
Vanilla Cream, Soft Banana Ganache, Cinnamon, Caramel

ICE CREAM AND SORBET PINTS
Choose from a Selection of House-Made Ice Creams and Sorbets

COFFEE CRÈME BRÛLÉE
Kahlúa, Whipped Cream

CRISPY LIME TART
Light Italian Meringue, Crispy Tart Shell

HOUSE-MADE COOKIES
Choice of Two:
Oatmeal Raisin, Triple Chocolate, Pecan and Pistachio Chocolate Chip, White Chocolate Macadamia

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LATE NIGHT MENU

TRADITIONAL AMERICAN*
Three Organic Eggs Prepared Your Way, Choice of Toast, Choice of Breakfast Meats, Breakfast Potato

STEAK AND EGGS*
8 oz New York Strip and Two Organic Eggs Prepared Your Way, 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 lb Char-Grilled to Your Taste with Red Onion, Lettuce, Tomato, Pickle, and Potato 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

CHEESECAKE WITH GRAHAM CRACKER CRUST
Passion Fruit Curd, Vanilla Mascarpone Cream, Graham Cracker Crust

THE BROWNIE
Pecan, Chocolate Caramel, Creamy Milk Chocolate

COFFEE CRÈME BRÛLÉE
Kahlúa, Whipped Cream

ICE CREAM SORBET PINTS
Choose from a Selection of House-Made Ice Creams and Sorbets

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– 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

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

WAGYU CHEESEBURGER SLIDERS
Caramelized Onions, Dill Pickle, Sharp Cheddar Cheese, Roasted Tomato Dijonnaise

CHICKEN TENDER PLATTER
Carrot and Celery Sticks, Barbecue, Ranch, or Traditional Buffalo Sauce

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– JUST LUNCH –

Serves 10 guests. Additional fees apply for larger parties.

DELI

Handmade Sandwiches on a French Baguette,
Served with Dill Pickles, Potato Chips, and Potato Salad
Ham and Swiss with Dijonnaise Roast Turkey and White Cheddar Herb Mayo
Mediterranean Vegetable and Feta Cheese, Served with Dill Pickles, Potato Chips, and Potato Salad

ASIAN

House-Made Shumai, Chicken Pot Sticker, Pan-Fried Chive Dumpling, Soy, and Garlic Chile Crisp
Mongolian Beef with Onions, Bell Peppers, and Scallions
Steamed Jasmine Rice

JUST PIZZAS Choice of 6

MARGHERITA
San Marzano Tomato Sauce, Buffalo Mozzarella, Parmesan, and Basil

PEPPERONI
San Marzano Tomato Sauce, Pepperoni, Mozzarella, and Parmesan

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

MEAT LOVERS
Bacon, Sausage, Pepperoni, Mozzarella

LUNCH BUFFET ENHANCEMENTS

TOMATO BISQUE

GARDEN SALAD

TRADITIONAL CAESAR SALAD

COBB SALAD

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BOTTLED SPIRITS

VODKA

ABSOLUTE ELYX
KETEL ONE
KETEL ONE CITROEN
GREY GOOSE
BELVEDERE
TITO'S HANDMADE
AMERICAN 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

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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

BAILEYS
GRAND MARNIER
KAHLÚA

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WINES BY THE GLASS

SPARKLING

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

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

ROSÉ

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

WHITE

ROBERT WEIL, TRADITION
RHEINGAU, GERMANY

PINOT GRIGIO, LIVIO FELLUGA
TRENTINO - ALTO ADIGE, ITALY

SAUVIGNON BLANC, MATANZAS CREEK
SONOMA, CALIFORNIA

CHARDONNAY, FRANK FAMILY
CARNEROS, CALIFORNIA

RED

PINOT NOIR, BANSHEE
SONOMA COUNTY, CALIFORNIA

MALBEC, DIAMANDES DE UCO
MENDOZA, ARGENTINA

CABERNET SAUVIGNON, BEZEL BY CAKEBREAD FAMILY,
PASO ROBLES, CALIFORNIA

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

SAKE

DASSAI 39
JUNMAI DAIGINJO 300 ML

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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, ROBERT WEIL "TRADITION," RHEINGAU, GERMANY
SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUGH, NEW ZEALAND
SAUVIGNON BLANC, JEAN-MAX ROGER, SANCERRE, LOIRE VALLEY, FRANCE
CHARDONNAY, BOUCHARD PÉRE ET FILS "LES CLOUS,"
MEURSAULT BURGUNDY, FRANCE

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WINES BY THE BOTTLE

AMERICAN RED WINE

PINOT NOIR, HARTFORD COURT,
RUSSIAN RIVER VALLEY, SONOMA, CALIFORNIA
PINOT NOIR, FREEMAN, RUSSIAN RIVER VALLEY, CALIFORNIA
MERLOT, DUCKHORN, NAPA VALLEY, CALIFORNIA
CABERNET SAUVIGNON, DAOU, PASO ROBLES, CALIFORNIA
CABERNET SAUVIGNON, FAUST, NAPA VALLEY, CALIFORNIA
CABERNET SAUVIGNON, SILVER OAK, ALEXANDER VALLEY,
SONOMA, CALIFORNIA
CABERNET SAUVIGNON, CAYMUS, NAPA VALLEY, CALIFORNIA
CABERNET SAUVIGNON, FAR NIENTE, 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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.
A $11 DINING CHARGE, 18% SERVICE CHARGE AND SALES TAX WILL BE INCLUDED IN FINAL CHARGE.

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

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