

# Food

## Smoked Salmon \$18

Cream Cheese, tomatoes and peppers

## Margarita Flatbread \$18

San Marazano tomatoes, fresh mozzarella, sweet basil

## Fresh Fruits Plate \$14

Assorted fresh fruit

## Truffled Grilled Cheese \$21

Hudson Valley 3 yr aged cheddar, sourdough bread

## Hummus Zaatar \$18

Tricolor carrots, cucumber, olives, Marcona almonds, grilled pita

## Burrata & Poached Beets \$22

Seasonal heirloom tomatoes, balsamic reduction & toasted baguette

## Bluefin Tuna Tartare \$21

Sesame, soy citrus mojo, avocado, fresh herbs, hot house cucumber

## Guacamole Tradicion \$16

Avocado, jalapenos, cilantro, lime and organic corn tortilla chips

## Molten Chocolate Lava Cake \$12

Fresh whipped cream, seasonal berries

# Cocktails

\$18

## Elsie De Wolfe

Ketel One Cucumber and Mint, lemon, rose water, Chandon sparkling rosé

## Colony Club

Patrón Reposado, Ancho Reyes verde, pineapple, lime, agave, habañero

## Elisabeth

Grey Goose, orange marmalade, lemon, orange bitters

## Versailles

Elijah Craig, Domaine de Canton, lemon, rosemary, agave

## The Duchess

Bombay Sapphire, pomegranate, sparkling blood orange, tonic

## The Duke

Bombay Dry, St. Germain, cucumber, lemon, soda

## Adelaide

Bacardi, Domaine de Canton, lemon, pomegranate syrup

## London Society

Bulleit Rye, Montenegro, black tea, honey, lemon

## Sir Charles

Codigo 1530 Reposado, Montenegro, Campari

## Drina

Hennessy XO, Kahlua, Dark Creme de Cacao, cream, nutmeg

## In Good Taste

Belvedere, Cointreau, raspberry jam, lime, Santa Marina Prosecco

# Wines

## Prosecco

La Marca Prosecco, Veneto Italy \$14/70

## Sparkling

Chandon, Napa Valley, California \$19/90

Chandon Rosé, Napa Valley, California \$19/90

## Champagne

Veuve Clicquot Cuvée, Reims, France \$22

Veuve Clicquot Cuvée Rosé, Reims, France \$24

## Rosé

Quinn Rose', Provence (VAR) \$16/90

Quinn Rose', Provence (VAR) 3L Jeroboam \$485

Fleur De Mer Rose', Cotes de Provence \$15/75

Coeur de Rose' Reserve, Cotes de Provence \$18/\$120

## White

Chardonnay \$21/100

Newton Skyside 2016

Sonoma, California

Sauvignon Blanc \$17/80

2017 Cape Mentelle

Sauvignon Blanc/  
Semillon, Australia

Pinot Grigio \$16/75

Luna Di Luna, Trentino

Alto-Adige, Italy

## Red

Cabernet Sauvignon \$17/80

Terrazas de los Andes 2016

Mendoza, Argentina

Pinot Noir \$17/80

Saget La Petite Perrière 2016

France

Malbec \$19/90

Crocus L'Atelier 2014

Cahors, France

# Beers

Amstel Light \$9

Blue Moon \$9

Corona \$9

Heineken \$9

Brooklyn IPA \$9

Peroni \$9