

Food

Black Angus Beef Sliders (3) 21

Fontina cheese, arugula, plum tomato

*individual slider 8

Cold Poached Lobster Slider (3) 25

*individual slider 10

Thai Chicken Kabobs (6) 20

Peppadews, shishito peppers, satay peanut sauce

*individual serving 7

Margherita Flatbread 18

Fresh mozzarella, san marizano tomatoes, sweet basil

Truffled Grilled Cheese 21

3 yr aged cheddar, gruyere, black truffle, sourdough bread

Red Pepper Hummus 18

Tricolor baby carrots, cucumber, olives, grilled pita

*individual portion 7

Guacamole Tradicional 16

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

*individual portion 6

Molten Chocolate Lava Cake 14

Fresh-whipped cream, seasonal berries

Tiramisu 15

Espresso glazed ladyfingers, fresh marscapone cream, dark chocolate drizzle

Cocktails

\$18

Elsie De Wolfe

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

The Sunset

Tanqueray, strawberry, lemon, sugar, soda

Adelaide

Bacardi, Domaine de Canton, lemon, pomegranate

Campfire

House-infused marshmallow Grey Goose, Drambuie, Bailey's Irish Cream, chocolate

Calavera

Código 1530 Blanco tequila, ginger, apricot, lime

Apple Orchard

Woodinville bourbon, amaretto, apple cider, orange, bitters

Penicillin

Johnnie Walker Black, Lagavulin 8yr, lemon, ginger, honey

Mulekick

Ketel One, thyme, cranberry, ginger

Tea-Infused Cocktails

single serving | \$18

teapot for two | \$34

Spiced Pear Toddy

Assam Black Tea-infused Spiced Captain Morgan, Spiced Pear Liqueur, Cinnamon, Cardamom, Sugar *served hot*

Jasmine Kiss

Jasmine Petal-infused Grey Goose, Pomegranate Juice, Honey, Lime

Earl Grey Old Fashioned

Earl Grey-infused Bulleit, Sugar, Angostura Bitters, Orange Bitters

Peach Green Tea

Tamaypkucha Green Tea-infused Old Forrester, Peach Schnapps, House-made Lemonade

Wines

Prosecco

Santa Marina, *Friuli Venezia Giulia, Italy* 16/90

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 Rosé, *Provence (VAR)* 16/90

Quinn Rosé, *Provence (VAR) 3L Jeroboam* 360

Coeur Clémentine, *Cotes de Provence* 16/90

Coeur de Rosé Reserve, *Cotes de Provence* 18/120

White

Chardonnay 21/100
Newton Skyside 2016
Sonoma, California

Sauvignon Blanc 17/80
2017 Cape Mentelle
Semillon, Australia

Pinot Grigio 16/75
Luna Di Luna, *Trentino*
Alto-Adige, Italy

Sancerre 19/85
Domaine Gerard Millet
Upper Loire, France

Red

Cabernet Sauvignon 17/80
Terrazas de los Andes 2016
Mendoza, Argentina

Pinot Noir 17/80
Diora La Petite Grace 2017
Monterey, California

Malbec 19/90
Crocus L'Atelier 2014
Cahors, France

Medoc 21/100
Chateau La Tour de By
Bordeaux, France

Beers

\$9

Amstel Light

Heineken

Heineken Light

Pilsner Urquell

Voodoo Ranger IPA

Blue Moon

Corona

Magner's Hard Cider

Peroni

Bottle Service

Vodka

- Smirnoff \$425
- Grey Goose \$450
- Grey Goose 1.5L \$950
- Ketel One \$450
- Ketel One Botanicals \$450
- Belvedere \$450
- Belvedere 1.5L \$950

Gin

- Tanqueray 10 \$450
- Hendricks \$450
- Fords \$450

Rum

- Bacardi \$450
- Brugal Anejo \$550
- Ron Zacapa 23 \$495

Tequila & Mezcal

- Casamigos Blanco \$495
- Casamigos Repo \$550
- Casamigos Anejo \$600
- Casamigos Mezcal \$600
- Don Julio Blanco \$550
- Don Julio Repo \$550
- Don Julio Anejo \$650
- Don Julio 1942 \$950
- Montelobos \$495
- Código 1530 Blanco \$500
- Código 1530 Rosa \$550
- Patrón Silver \$450
- Gran Patrón Platinum \$950
- Gran Patrón Platinum Magnum \$2,250
- Don Julio 1942 Magnum \$2,350

Scotch & Whiskey

- Bulleit Bourbon \$450
- Bulliet Rye \$450
- Johnnie Walker Black \$450
- Johnnie Walker Blue \$950
- Glenmorangie 10 \$450
- Glenmorangie 18 \$550
- Macallan Rare Cask \$1450

Cognac

- Hennessy VS \$450
- Hennessy XO \$850
- Remy Martin Louis XIII \$4500