

Food

Black Angus Beef Sliders (3) \$21

Fontina cheese, arugula, plum tomato

Cold Poached Lobster Slider (3) \$25

Thai Chicken Kabobs (6) \$20

Peppadews, shishito peppers, satay peanut sauce

Margherita Flatbread \$18

Fresh mozzarella, San Marzano 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

Guacamole Tradicional \$16

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

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

Colony Club

Código 1530 Blanco Tequila, Ancho Reyes Chile
Liqueur, pineapple, lime, Tajin rim

Strawberry Rebel

Codigo 1530 Blanco Tequila, Cointreau, strawberry,
lemon, sugar, Bodvar rose' wine

Bellini Basil Smash

Tanqueray, Peach Liqueur, lemon, Santa Marina
Prosecco, muddled basil

Earl Grey Old Fashioned

Earl Grey-infused Bulleit, sugar, angostura bitters, orange
bitters

Paloma Passion

Codigo 1530 Rosa Tequila, agave, grapefruit, lime, soda

Sangria

Red Room Sangria

Diora Pinot Noir, Bulleit Bourbon, Hennessy VSOP, orange, pomegranate, honey

Peach Rosé Sangria

Baron Herzog Rosé, Creme de Peche, white peach puree, sugar

Margarita Sangria

Baron Herzog Sauvignon Blanc, Codigo 1530 Blanco, agave, pineapple, lime

Mimosa Sangria

Paul de Coste Blanc de Blanc Brut, Chambord, orange, pineapple

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

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