



CRAFTED COCKTAILS

LYCHEE MARTINI.....\$19.00
KETEL ONE BOTANICAL PEACH & ORANGE
BLOSSOM SOHO LIQUEUR, LYCHEE PURÉE,
LEMON JUICE

LAVENDER LEMON DROP\$21.00
GREY GOOSE CITRON, LEMON JUICE, TRIPLE SEC,
LAVENDER SYRUP

SNOWFLAKE MARTINI.....\$19.00
SMIRNOFF VANILLA, WHITE CHOCOLATE, HEAVY
CREAM, CRÈME DE CACAO

CUCUMBER MARTINI.....\$19.00
HENDRICK’S, TRIPLE SEC, FRESH SQUEEZED LIME
JUICE CUCUMBER, MINT

TEQUILA EASTSIDE\$19.00
CAZADORES BLANCO, CUCUMBER, MINT, FRESH
SQUEEZED LIME JUICE , SIMPLE SYRUP

AMBER MIRAGE.....\$69.00
CLASE AZUL REPOSADO, WHITE CRÈME DE
CACAO, AMARO MONTENEGRO, ANGOSTURA

SPICY FRAMBOISE MARGARITA\$19.00
SPICY TEQUILA HABANERO, FRESH RASPBERRIES,
TRIPLE SEC, CHAMBORD, FEVER-TREE MARGARITA
Mix

FRENCH MARTINI\$19.00
VODKA, CHAMBORD, PINEAPPLE

ESPRESSO MARTINI.....\$19.00
GREY GOOSE VODKA, KAHLÚA COFFEE LIQUEUR,
JULIUS MEINL ESPRESSO

WHITE COSMOPOLITAN.....\$19.00
VODKA, ST. GERMAIN, WHITE CRANBERRY JUICE

MONSIEUR.....\$19.00
GOOSE PEAR, ST- GERMAIN, CHAMPAGNE

MADAME.....\$19.00
GIN, ST - GERMAIN, GRAPEFRUIT JUICE,
CHAMPAGNE

CRAFTED MOCKTAILS

BERRY BREEZE.....\$15.00
FRESH RASPBERRIES, MINT LEAVES, LEMON JUICE,
SIMPLE SYRUP, STILL WATER

TROPICAL GARDEN MULE.....\$15.00
FRESHLY SQUEEZED CUCUMBER JUICE,
PINEAPPLE JUICE, LIME JUICE, FRESH MINT,
FEVER – TREE GINGER BEER

CITRUS HERB REFRESHER.....\$17.00
SEEDLIP GARDEN NON - ALCOHOLIC SPIRIT,
FRESH LEMON JUICE, SIMPLE SYRUP,
FRESH MINT LEAVES, CUCUMBER SLICES, BASIL
LEAVES.

BROUGHT IN WINE IS NO LONGER ALLOWED



CHAMPAGNE

3 LAURENT PERRIER GRAND SIECLE \$ 495.00
4 LOUIS ROEDERER–CRISTAL..... \$ 695.00
8 MOËT & CHANDON SPLIT..... \$ 33.00
11 VEUVE CLIQUOT YELLOW LABEL.....\$145.00
12 MOËT & CHANDON BRUT ROSE IMPERIA \$125.00
13 DOM PERIGNON CHAMPAGNE \$599.00

WHITE WINE

102 FAR NIENTE ESTATE CHARDONNAY \$ 135.00
110 DOMAINE DU COLOMBIER CHABLIS
GRAND CRU BOUGROS \$150.00
111 LOUIS LATOUR PULIGNY MONTRACHET
SOUS Puits \$ 295.00
118 ROMBAUER CHARDONNAY.....\$ 89.00
120 SANCERRE \$21.00 \$ 84.00
124 LE G DE CHATEAU GUIRAUD
(WHITE BORDEAUX) \$ 75.00
126 CHATEAU CARBONNIEUX PESSAC-LEOGNAN
(WHITE BORDEAUX) \$155.00
129 LOIS LATOUR MONTAGNY 1ER CRU
LA GRAND LAROCHE \$140.00
131 DOMAINE CHABLIS..... \$21.00 \$ 84.00
132 CHABLIS 1ER CRU MONTMAINS \$105.00
141 LOUIS LATOUR CORTON CHARLEMAGNE
..... \$ 595.00
148 DUCKHORN CHARDONNAY \$23.00 \$92.00

PINOT NOIR

201 ELOUAN PINOT NOIR BY CAYMUS
..... \$19.00 \$76.00
203 BELLA GLOSS PINOT NOIR \$85.00
207 SUMMER DREAMS STARGAZING \$150.00

CABERNET

501 DECOY CABERNET BY DUCKHORN
..... \$ 21.00 \$84.00
502 DARIOUSH CABERNET..... \$275.00
504 SINEGAL ESTATE \$120.00
510 CAYMUS CABERNET \$195.00
515 ABACUS XXIIXXII \$1100.00
525 HEITZ CELLAR NAPA VALLEY
CABERNET SAUVIGNON \$ 150.00
900 DOUBLE DIAMOND CABERNET OAKVILLE
NAPA VALLEY..... \$ 170.00

BLEND & MERITAGE

303 PRISONER..... \$85.00
311 PAHLMAYER RED WINE \$450.00
312 QUINTESSA RED WINE \$450.00
314 ORIN SWIFT EIGHT YEARS IN THE DESERT
..... \$95.00

ROSE

700 Mi- Mi COTES DE PROVENCE \$15 \$60.00
705 DOMAINES OTT CHATEAU ROMASSAN.
..... \$130.00
709 PALE COTES DE PROVENCE \$15 \$60.00



BORDEAUX

604 CHATEAU LAFITE ROTHSCHILD PAUILLAC	\$2,950.00
605 CHATEAU LATOUR PAUILLAC	\$2,950.00
606 CHATEAU AUSONE GR.CRU CLASSE ST'EMILLION	\$1500.00
607 CHATEAU CHEVAL BLANC GRAND CRU CLASSE	\$1900.00
608 CHATEAUX ST'PIERRE-ST'JULIEN	\$210.00
613 CHATEAU LA LAGUNE GR.CRU HAUT-MEDOC	\$175.00
614CLOS DU MARQUIS- ST'JULIEN GRAND CRU	\$235.00
617 CHATEAU CORBIN GRAND CRU ST'EMILION	\$275.00
624 PRELUDE A GRAND PUY DUCASSE	\$210.00
628 CHATEAU ROT VALENTIN GRAND CRU ST'EMILION	\$195.00
634 HAUTS DE PONTET-CANET	\$255.00
647 SILVER BELL ST EMILION GRAND CRU	\$120.00
648 CHATEAU CHEVAL BRUN SAINT EMILION GRAND CRU	\$110.00
651 DOMAINE DE CHEVALIER GRAND CRU PESSAC LEOGNAN	\$300.00
652 LA CLOSERIE DE FOURTET ST.EMILION GRAND CRU	\$175.00
653 DOMAINE DU PERE CABOCHE CHATEAUNEUF DU PAPE.....	\$110.00
655 LATOUR MARTILLAC PESAC LEOGNAN GRAND CR.....	\$190.00
658 ECHO LYNCH BAGES PAUILLAC	\$159.00
659 CHATEAU FORTIA CHATEAUNEUF DU PAPE.....	\$130.00
675 BOUCHARD PERE & FILS- MONTHELIE.	\$135.00
903 CHATEAU GAZIN	\$300.00
905 CHATEAU ANGELUS ST EMILION GRAND CRU	\$1500.00
906 CHATEAU BRAINERE DUCRU ST JULIEN GRAND CRU	\$350.00
911 CHATEAU CROIX DE LABRIE CHAPELLE	\$149.00
915 GRAND CORBIN DESPAGNE ST EMILION GRAND CRU	\$195.00

BURGUNDY

664 CHATEAU DE MARSANNAY	\$135.00
669 ROUX PERE & FILS SANTENAY 1ER CRU	\$125.00
671 FREDERIC MAGNIEN CHAMBOLLE MUSIGNY 1ER CRU.....	\$270.00
677 CLOS DE VOUGET MUSIGNI GRAND CRU	\$495.00
680 FREDERICK MAGNIEN MOREY ST'-DENIS 1ER CRU.....	\$190.00
699 DOMAINE BORIS CHAMPY POMARD EN BOEUF.....	\$250.00



BAR MENU

CAVIAR SERVICE

TRADITIONAL ACCOUTREMENTS PRUNIER OSCIETRA	\$140.00
KALUGA	\$130.00

FRESH OYSTERS

A HALF DOZEN OYSTERS ON A HALF SHELL, HORSERADISH, COCKTAIL SAUCE, CHAMPAGNE MIGNONETTE SAUCE	\$29.00
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TUNA SASHIMI

YELLOWTAIL TUNA, CUCUMBER, RED ONION, SPICY PONZU, AND JALAPENOS.....	\$40.00
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AHI TUNA TARTARE

YELLOWTAIL TUNA, AVOCADO, MANGO, JALAPEÑO, PONZU, SESAME SEEDS AND CRISPY CROSTINI.....	\$45.00
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BEEF TARTARE

FINELY CHOPPED RAW BEEF, EGG YOLK, CARAMELIZED HAZELNUTS, CORNICHONS, AND CAPERS.....	\$45.00
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SHRIMP CEVICHE

JALAPEÑO, TOMATO, RED ONION, CUCUMBER, AVOCADO, LEMON OIL SAUCE AND TOUCH OF CILANTRO	\$35.00
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LOBSTER ROLL

LOBSTER MEAT SALAD, CELERY, MAYONNAISE, GREEN ONION SERVED ON BRIOCHE BUN WITH POTATO CHIPS	\$45.00
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JUMBO SHRIMP COCKTAIL

3 JUMBO SHRIMPS (U -12), AVOCADO AND HOMEMADE COCKTAIL SAUCE.....	\$30.00
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VITELLO TONNATO

THIN-SLICED VEAL, TUNA, CAPERS, ANCHOVY, AND MAYONNAISE	\$45.00
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HOUSE SALAD

SPICY HAZELNUTS, BLUE CHEESE CRUMBLE, APPLE, GRAPES AND POPPY SEEDS ORANGE DRESSING.....	\$20.00
ADD GRILLED SALMON.....	\$18.00
ADD GRILLED CHICKEN.....	\$15.00
ADD GRILLED SHRIMP (4).....	\$18.00

BURRATA AND FIG SALAD

FRESH BURRATA, MIXED GREENS, CHERRY TOMATOES, SWEET PECANS, FRESH FIGS, AND HONEY MUSTARD SAUCE	\$30.00
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TUNA ROLL SALAD

TUNA SALAD, MAYONNAISE, CELERY, NAAN BREAD AND POTATO CHIPS.....	\$35.00
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SEAFOOD SALAD

SHRIMP, CALAMARI, OCTOPUS WITH LEMON OIL, CELERY AND CAPERS.....	\$45.00
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VEAL MILANESE

ARUGULA, GRAPES, CHERRY TOMATOES WITH LEMON REDUCTION.....	\$45.00
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CHEESE PLATE

A BRIE CHEESE, GORGONZOLA, SMOKED GOUDA, MIXED HARD SALAMI.....	\$35.00
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* Consumer advisory
Consuming raw or undercooked meats, eggs, seafood and shellfish may increase
your risk of food borne illness, especially if you have certain medical
conditions. * If unsure of your risk,
consult a physician.