



A 3% CULINARY SURCHARGE WILL BE ADDED TO EACH BILL TO COVER INCREASING COSTS AND IN SUPPORT OF INCREASED WAGES FOR ALL OF OUR DEDICATED TEAM MEMBERS.

WINE BY THE GLASS

SPARKLING WINE

NV *LUCIEN ALBRECHT*, BRUT ROSÉ, ALSACE, FRANCE 12

NV *HENRIOT*, BRUT, CHAMPAGNE, FRANCE 20

WHITE WINE

2019 *PINE RIDGE*, CHENIN BLANC/VIOGNIER, CA 11

2018 *KETTMEIR*, PINOT GRIGIO, ALTO ADIGE, ITALY 14

2019 *NANCLARES Y PRIETO*, ALBARIÑO, RÍAS BAIXAS, ES 13

2018 *M VATTAN*, SAUVIGNON BLANC, SANCERRE, FRANCE 15

2018 *TYLER*, CHARDONNAY, SANTA BARBARA, CALIFORNIA 14

ROSÉ AND ORANGE WINE

2019 *GASSIER*, ROSE, CÔTES DE PROVENCE, FR 14

2019 *JOLIE-LAIDE*, ORANGE-STYLE PINOT GRIS, SONOMA COUNTY, CA 16

RED WINE

2018 *STOLLER*, PINOT NOIR, WILLAMETTE, OR 17

2019 *ST COSME*, SYRAH, CÔTES DU RHÔNE, FR 13

2019 *TREDIBERRI*, BARBERA D'ALBA, PIEDMONT, IT 14

2016 *LESSEGUE*, "LES CADRANS," BORDEAUX, FR 15

2017 *ALEXANDER VALLEY*, CABERNET SAUVIGNON, SONOMA, CA 16

SPECIALTY COCKTAILS 12

WHITE WALKER

GREEN TEA-INFUSED GIN, APRICOT LIQUEUR, LEMON CORDIAL, BLUE "BUTTERFLY" ICE

SEXI PLEXI

MADAGASCAR VANILLA VODKA, ST. GERMAIN, PASSIONFRUIT, COCONUT TINCTURE

MEEMAW'S PALOMA

GRAPEFRUIT VODKA, ARETTE REPOSADO TEQUILA, GRAPEFRUIT CORDIAL, LIME

KINGSTON TOWN

CARIBBEAN TWIST ON A NEGRONI. SMITH AND CROSS RUM,
CAMPARI, GIFFARD BANANA, CHOCOLATE BITTERS

CHINGÓN

ARETTE AÑEJO TEQUILA, COCCHI TORINO VERMOUTH, ST. GERMAIN, GRAPEFRUIT TWIST

OLD AND IN THE WAY

A NEW SCHOOL TAKE ON A CLASSIC VIEUX CARRÉ COCKTAIL.
RITTENHOUSE RYE, COGNAC, HONEY, COCOA, BENEDICTINE

NEW FASHIONED

BUFFALO TRACE BOURBON, CARPANO ANTICA VERMOUTH, ORANGE, HONEY, BITTERS

MAUI WOWIE

HOUSE RUM BLEND, PASSIONFRUIT, BITTERS, ST. ELIZABETH'S ALLSPICE DRAM, MINT, CBD

SON OF A PEACH

BAR HILL HONEY GIN, SINGANI 63 PERUVIAN GRAPE SPIRIT,
PEACH PUREE, YELLOW CHARTREUSE, FRESH THYME, CBD

BEER

COORS LIGHT, LAGER, COORS BREWING CO, GOLDEN, CO 7

PILSGNAR, PILSNER, MELVIN BREWING, ALPINE, WY 7

PUMPKIN ALE, ALE, UPSLOPE BREWING, BOULDER, CO 7

OBERON, AMERICAN WHEAT ALE, BELL'S BREWERY, COMSTOCK, MI 7

MAHARAJA, IMPERIAL INDIA PALE ALE, AVERY BREWING, BOULDER, CO 8

LA FIN DU MONDE, TRIPEL, UNIBROUE, CHAMBLY, QUEBEC, CA 9

TROIS-PISTOLES, BELGIAN DARK, UNIBROUE, CHAMBLY, QUEBEC, CA 9

ERDINGER N/A, WEISSBIER, ERDINGER WEISSBRAU, ERDING, GERMANY 7

APPETIZERS

FRESH BAKED LA BREA BREAD 6

FRENCH BAGUETTE, ROSEMARY-OLIVE OIL LOAF, AND PECAN-RAISIN BREAD
FRESH RICOTTA CHEESE, RED HAWAIIAN SALTED BUTTER, FRENCH MARINATED OLIVES

OYSTERS ON THE HALF SHELL* GF/DF

30-YEAR-OLD SHERRY VINEGAR MIGNONETTE:

SELECT EAST COAST OYSTERS 19 PREMIUM WEST COAST OYSTERS 29

HIBACHI BBQ OYSTERS 16 GF

BUTTER, GARLIC, PARSLEY, BACON, PARMIGIANO-REGGIANO, LEMON

SEARED FOIE GRAS 28 CGF

VOL AU VENT, WILD BERRY COMPOTE, NUTELLA-FOIE BUTTER

WILD BURGUNDY ESCARGOTS 16 CGF

SAUCE PERSILLÉE, FRENCH BAGUETTE

CHEESE PLATE PECAN-RAISIN BREAD, BAGUETTE, ORANGE HONEY, WALNUTS

ONE OUNCE EACH: PICK ONE 7, PICK TWO 14, PICK THREE 21 CGF

“PURPLE HAZE,” CYPRUS GROVE, CA, GOAT’S MILK, LAVENDER & FENNEL

“ROQUEFORT,” FROMAGERIES PAPILLON, FR, SHEEP’S MILK, BLUE CHEESE

“BOSCHETTO AL TARTUFO,” IT, COW-SHEEP MILK, RARE WHITE TRUFFLE

SOUP

TRUFFLE FRENCH ONION SOUP CGF/CDF 16

BRAISED BEEF SHORT RIB, TRUFFLE CHEESE GRATINÉED

MAINE LOBSTER BISQUE 16

PUFF PASTRY FLEURON, FINES HERBES

SALAD

CAESAR SALAD CGF 14

ROMAINE LETTUCE, PARMIGIANO-REGGIANO, WHITE ANCHOVIES, CROUTONS

ARTISAN GREENS & PANKO CRUSTED GOAT CHEESE CGF/CDF 14

CHERRY TOMATOES, PINE NUTS, CRANBERRIES, WHOLE GRAIN MUSTARD VINAIGRETTE

TONIGHT'S ENTRÉE SPECIAL

BISON RIBEYE 45

ROASTED CARROTS, ACORN & BUTTERNUT SQUASHES,
SWEET POTATO FRITTER, PEANUT SAUCE, CRISPY PROSCIUTTO

ENTRÉES

PORTOBELLO MUSHROOM WELLINGTON VEG 27

PUFF PASTRY, CHARRED VEGETABLE DUXELLE, ASPARAGUS, COGNAC CREAM

CRISPY PANKO CHICKEN PAILLARD 28

CRÈME FRAÎCHE POTATO PURÉE, ASPARAGUS, CHERRY TOMATOES,
CAPERS, LEMON BEURRE BLANC

PAN ROASTED ORGANIC SCOTTISH SALMON* 29

SWEET SOY GLAZE, PORK BELLY, PEANUTS, BRUSSELS SPROUTS, MUSHROOMS,
HOUSE-MADE SRIRACHA, LEMONGRASS VINAIGRETTE

BLACK TRUFFLE & MISO-MARINATED ALASKAN HALIBUT GF 37

ASPARAGUS, CREAMER POTATOES, PICKLED RADISH, SEAWEED SALAD,
BLACK TRUFFLE BEURRE BLANC

IMPORTED DOVER SOLE MEUNIÈRE 49

HARICOTS VERTS, YUKON GOLD POTATOES, LEMON-BROWN BUTTER SAUCE

BLACK ANGUS 7 oz MANHATTAN STEAK* GF 34

KING TRUMPET MUSHROOMS, PERNOD CREAMED SPINACH,
LOADED SCALLOP POTATOES, BACON, MADEIRA SAUCE

SEARED DUCK BREAST* GF 36

FRENCH GREEN LENTILS, BRUSSELS SPROUTS, ORANGE-DATE CHUTNEY

SIDES

CRÈME FRAICHE POTATO PUREE	8	PERNOD CREAMED SPINACH	9
LOBSTER MASHED POTATOES	15	HARICOTS VERTS PROVENCAL	10
SAUTÉED EXOTIC MUSHROOMS	9	FRENCH MARINATED OLIVES	7
LEMONGRASS-PORK BELLY BRUSSELS SPROUTS	11		

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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

DESSERTS

CRÈME BRÛLÉE FLAMBÉE 13 GF

GRAND MARNIER, MACERATED BERRIES

WINE PAIRING: 2013 TOKAJI AZSU "5 PUTTONYOS" 19

BOURBON CHOCOLATE MOUSSE CAKE 14 GF

PISTACHIO ICE CREAM, BOURBON SAUCE

WINE PAIRING: TAYLOR FLADGATE, 10 YEAR TAWNY PORT 12

WARM APPLE-DATE CAKE 13

HOT BUTTER COGNAC SAUCE, PECAN TUILE, CRÈME CHANTILLY

WINE PAIRING: BODEGAS DIO BACO, PEDRO XIMENEZ 11

PISTACHIO CHEESECAKE 14 GF

LEMON CURD, PISTACHIO CRUNCH, LEMON SORBET

WINE PAIRING: 2015 LIONS DE SUDUIRAUT SAUTERNES 13

CHEESE PLATE CGF

ONE OUNCE EACH: PICK ONE 7, PICK TWO 14, PICK THREE 21

PECAN RAISIN BREAD, BAGUETTE, ORANGE HONEY, CANDIED WALNUTS

"PURPLE HAZE," CYPRUS GROVE, CA, GOAT'S MILK, LAVENDER & FENNEL

"ROQUEFORT," FROMAGERIES PAPILLON, FR, SHEEP'S MILK, BLUE CHEESE

"BOSCHETTO AL TARTUFO," IT, COW-SHEEP MILK, RARE WHITE TRUFFLE

DESSERT TRIO 16

MINI CRÈME BRÛLÉE, DARK CHOCOLATE TRUFFLES,

WARM MADELEINES WITH LEMON CURD

ICE CREAMS AND SORBETS CGF/CDF

CHOCOLATE, VANILLA, PISTACHIO, OR STRAWBERRY ICE CREAM

MANGO, LEMON, OR RASPBERRY SORBET

HOUSE-MADE WAFFLE CONE, FRESH BERRIES

ONE SCOOP 6, TWO SCOOPS 12, THREE SCOOPS 15.5

KITCHEN DESSERT 10

ROUND OF BEERS FOR THE KITCHEN!

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DESSERT WINE

CHATEAU SUDUIRAUT, 375ML 80 GLASS 13

2015 "LIONS" SAUTERNES

ROYAL TOKAJI WINE CO, 375ML 95 GLASS 19

2013 TOKAJI ASZU "5 PUTTONYOS"

DUMANGIN RATAFIA, GLASS 18

VIN DE LIQUEUR CHAMPENOIS

INNISKILLIN "GOLD," 375ML 175

ICEWINE, "VIDAL" 2017

MARCEL DIESS, 750ML 100

2009 LATE HARVEST RIESLING

KIRALYUDVAR, 500ML 295

2003 TOKAJI ASZU "6 PUTTONYOS"

ROYAL TOKAJI WINE CO, 500ML 950

1999 TOKAJI ASZU "TRUE ESSENCIA"

DESSERT FLIGHT 1 OZ EACH

DUMANGIN RATAFIA, ROYAL TOKAJI "5 PUTTONYOS" & KOPKE 1985 COLHEITA PORT 26

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AFTER DINNER DRINKS 12

ALMOND JOY

GODIVA CHOCOLATE LIQUEUR, FRANGELICO, COCONUT RUM

THE DUDE

VANILLA BEAN VODKA, KAHLUA, HALF N 1/2 ICE CUBE

B•F•F•

BECHEROVKA, BRANCA MENTA, CHAI, MAPLE, NUTMEG

PEANUT BUTTER CUP

SCREWBALL PEANUT BUTTER WHISKY, MILK CHOCOLATE

DIGESTIF COCKTAILS 12

THE BITTER TRUTH NEGRONI

UNCLE VAL'S GIN, APEROL, CARPANO ANTICA, AVERNA

ANGRY PALOMA

CYNAR, GRAPEFRUIT JUICE, GRAPEFRUIT BITTERS, MINT

MONTE CRISTO

MONTENEGRO, CARPANO BIANCO, LEMON TWIST

BLACK AND TAN

COCCHI TORINO, SUZE, COCCHI AMERICANO

GRANDMARO

GRAND MARNIER, FERNET, AMARO NONINO, FRESH ORANGE

PORT & MADEIRA

TAYLOR FLADGATE,

GLASS 12

10 YEAR TAWNY PORT

RAMOS PINTO,

GLASS 18

20 YEAR TAWNY PORT

H & H MADEIRA,

GLASS 16

2001 SINGLE HARVEST, SERCIAL

KOPKE,

375ML 105, GLASS 20

1985 SINGLE HARVEST, COLHEITA PORT

VAIL MOUNTAIN COFFEE & TEA

COFFEE 5 ESPRESSO 4 LATTE/CAPPUCCINO 6

COLD COMFORT HERBAL TEA

CHAMOMILE, ECHINACEA, ELDERFLOWER, PEPPERMINT 7

CHINA KEEMUN BLACK TEA

ANHWEI PROVINCE. SUPERB BOUQUET, RICH RED LIQUOR 7

EARL GREY BLACK TEA

SCENTED WITH THE OIL OF BERGAMOT 7

LUNG CHING GREEN TEA

ZHEJIANG PROVINCE, VEGETATIVE, CHESTNUT AROMA 7

PHOENIX DRAGON PEARL JASMINE TEA

DELICATE, HAND-ROLLED INTO A PEARL 8.5

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