

SNACKS

CAVIAR

Available in 1oz

Served with brioche toast, blinis, and accoutrements

GOLDEN KALUGA 150

GOLDEN OSETRA 200

PLATINUM OSETRA 250

GRANDEUR OSETRA 350

CAVIAR FLIGHT 625

1 oz of each

with traditional accoutrements

FLIGHT & BOTTLE OF DOM PÉRIGNON 1100

CHEESE & OLIVES 3 FOR 25 // 5 FOR 40 *v*

SOFT RIPENED

Jumpin Good Goat First Snow
Oma
Delice de Bourgogne

HARD

Mahon
Manchego
BeeHive Barely Buzzed

SHARP

Jasper Hills Bayley Hazen
Stilton

ORANGE & CHILI MARINATED OLIVES 9 *gf, v*

CHEF'S CHARCUTERIE BOARD 35*

Country Pâté, Foie Torchon,
La Quercia Prosciutto, Salumi,
Mustards, Cornichon, Filone

SEAFOOD BAR

*served with traditional
accompaniments*

HALF DOZEN OYSTERS 36

east or west

HALF DOZEN SHRIMP 30

TRUFFLE FRIES 19 *gf, v*

Parsley, Maldon Sea Salt, Aioli

WAGYU BEEF SLIDERS 21

Onion Jam, Cheddar, Pickle

SNACKS

*v : vegetarian | gf : gluten free | *contains nuts | please inform your server for severe allergies*

WINE BY THE GLASS

SPARKLING

Jean-Baptiste Adam, Pinot Noir	18/28/85
<i>Crémant d'Alsace Rosé NV, France</i>	
Alice, Glera	14/22/70
<i>Doro Nature, Valdobbiadene Prosecco Superiore, DOCG 2018</i>	
René Geoffroy, Meunier/Pinot/Chardonnay	29/46/145
<i>Little Nell Cuvée, Champagne, France NV</i>	
Krug, Pinot Noir/Chardonnay/Meunier	240/BTL
<i>Grande Cuvée NV, Champagne AOP</i>	

WHITE

Maximin Grünhaus, Reisling	12/18/55
<i>Monopol Feinherb, Mosel, Germany 2018</i>	
Columna Albariño	12/18/55
<i>Rías Baixas, Spain 2019</i>	
Château d'Epiré, Chenin Blanc	17/26/80
<i>Savennières AOP, Loire Valley, France 2018</i>	
Pascal Jolivet, Sauvignon Blanc	20/30/95
<i>Sancerre, France 2019</i>	
Veyder-Malberg Grüner-Veltliner	20*
<i>Liebedich, Wachau 2017</i>	
Dumol, Chardonnay	25/40/120
<i>Wester Reach, Russian River Valley, California 2016</i>	
Bénédicte et Stéphane Tissot Chardonnay	28*
<i>La Mailloche, Arbois AOP 2018</i>	

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WINE BY THE GLASS

ROSÉ

Château PigouDET, Grenache/Cinsault	16/25/80
<i>Rosé, Côteaux d'Aix-en-Provence, France 2019</i>	
Paolo Bea Grechetto/Malvasia/Chardonnay/Sauvignon/Garganega	28*
<i>Santa Chiara, Umbria IGT, Italy 2016</i>	

RED

Domaine du Pegau, GSM/BDX Blend	15/24/70
<i>Plan Pegau, Châteauneuf-du-Pape, MV</i>	
Felsina Sangiovese	16/25/80
<i>Chianti Classico, Italy 2018</i>	
Salem Wine Co., Pinot Noir	18/28/85
<i>Eola-Amity Hills, Willamette Valley, Oregon 2018</i>	
La Rioja Alta, Tempranillo	18/28/85
<i>Viña Alberdi, Rioja, Spain 2016</i>	
Sant'Elena Merlot	18*
<i>Friuli Isonzo 1999</i>	
Jean-René Germanier Pinot Noir/Gamay	18*
<i>Vetroz Dôle Grand Cru, Vaud, Switzerland 2017</i>	
Benoît Courault Cabernet Franc	20*
<i>Les Rouliers, Vin de France 2019</i>	
Clos Canarelli Niellucciu/Syrah/Sciaccarellu	20*
<i>Corse Figari, Corsica 2013</i>	
Vino di Anna Nerello Mascalese/Nerello Cappuccio/Alicante	25*
<i>Jeudi 15, Sicily IGT 2015</i>	
David Duband Pinot Noir	25/40/120
<i>Louis Auguste, Hautes Côtes de Nuits, Burgundy 2016</i>	
Lewis Cellars, Cabernet Sauvignon	35/55/175
<i>Mason's Cabernet, Napa Valley 2017</i>	

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OTHER BEVERAGES	
CRAFT COCKTAILS 30	
SUNSET DOVE Tequila, Grapefruit, Lime, Strawberry	
E.A.P. SPECIAL Rum, Lime, Maraschino Liqueur, Blackberry	
IRISH ESPRESSO MARTINI Irish Whiskey, Kahlúa, Espresso	
DREAMSICLE Citrus infused Gin, Lemon, Orange, House Made Ice Cream	
ALEX THE BRAT Brandy, Crème de Cacao, Heavy Cream	
SBAGLIATO Prosecco, Sweet Vermouth, Campari	
ELEVATED CLASSIC COCKTAILS	
THE LAST WORD 46 Ki No Bi Gin, Green V.E.P. Chartreuse., Luxardo Maraschino, Fresh Lime	
OWL MANHATTAN 72 Kentucky Owl Bourbon, Carpano Antica Formula	
VIEUX CARRÉ 80 Michter's Rye 10yr, Hennessy X.O, Carpano Antica Formula, Benedictine	
CORAVIN WINE TASTING 100	
4 Wines + Cheese Board + Guided Blind Tasting with a Sommelier	
INDULGE 49	
KALUGA CAVIAR SPOON La Adelita Black Añejo Cristalino	
 The Wine Bar	OTHER BEVERAGES

LIQUOR	
VODKA BELVEDERE\$15 CHOPIN\$18 GREY GOOSE\$15 LIFT.....\$14 TITO'S\$15	BOURBON ANGEL'S ENVY\$22 GEORGE T. STAGG\$42 KENTUCKY OWL 10YR.....\$150 MICTHER'S US*1 SOUR MASH\$22 MICTHER'S US*1\$24 MICTHER'S US*1 AMERICAN WHISKEY.....\$24 MICTHER'S 10YR\$100 MICTHER'S 20YR\$220 MICTHER'S SOUR MASH 1.5OZ.....\$800 WOODFORD RESERVE.....\$18
GIN HENDRICKS.....\$18 KI NO BI.....\$28 TANQUERAY\$14	SCOTCH AUCHTOSHAN - LOWLANDS.....\$20 GLENMORANGIE 10YR.....\$22 LAPHROAIG 10YR.....\$22 MACALLAN 12YR.....\$34 MACALLAN 18YR.....\$81
RUM FLOR DE CAÑA 25YR.....\$55 GOSLINGS PAPA SEAL.....\$74 RON ZACAPA 23YR.....\$20	JAPANESE WHISKEY AKASHI SINGLE MALT\$50 HIBIKI HARMONY\$26 ICHIRO'S MALT & GRAIN.....\$44 KAMIKI MALTAGE.....\$29 MARS-SHINSHU IWAI TRADITION\$26
TEQUILA CASA DRAGONES SILVER\$28 CASA DRAGONES JOVEN.....\$97 CASAMIGOS BLANCO.....\$20 CASAMIGOS REPOSADO.....\$22 CLASE AZUL PLATA\$36 CLASE AZUL REPOSADO.....\$48 CLASE AZUL ULTRA\$495 CÓDIGO AÑEJO\$50 DON JULIO 1942\$59 JOSÉ CUERVO LA FAMILIA\$60 VOLCÁN SILVER.....\$24 VOLCÁN AÑEJO.....\$37	COGNAC HENNESSY PARADIS 1.5OZ\$275 HENNESSY PARADIS IMPERIAL 1OZ.....\$330 HENNESSY PARADIS IMPERIAL 1.5OZ.....\$495 HENNESSY V.S.O.P\$22 REMY MARTIN LOUIS XIII 1.5OZ\$363
RYE ANGEL'S ENVY RYE\$29 KENTUCKY OWL 10YR "THE LAST RYE"\$150 MICTHER'S STRAIGHT RYE.....\$24 MICTHER'S US*1 RYE BARREL STRENGTH..\$88 MICTHER'S STRAIGHT RYE 10YR.....\$110	CORDIAL GRAND MARNIER\$15 GRAND MARNIER 1880.....\$135 GREEN V.E.P. CHARTREUSE\$40 YELLOW V.E.P. CHARTREUSE.....\$40
	
LIQUOR	