

SNACKS

CAVIAR

*Available in 1oz
Served with brioche toast, blinis, and accoutrements*

KALUGA 210

NELL WHITE STURGEON 210

OSCIETRA 230

CAVIAR FLIGHT 625

*kaluga, nell white sturgeon, oscietra,
with traditional accoutrements*

CHEESE & OLIVES 3 FOR 25 // 5 FOR 40

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

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

HALF DOZEN MAINE SCALLOP CRUDO 42

GRAND PLATEAUX 160

*Dozen Oysters, Half Dozen Shrimp,
Half Dozen Maine Scallop Crudo*

TRUFFLE FRIES 19 *gf, v*

Parsley, Maldon Sea Salt, Aioli

PORK BELLY LETTUCE WRAPS 21 *gf*

*Sweet Potato, Cucumber,
Red Onion & Cilantro Salad*

WAGYU BEEF SLIDERS 21

Onion Jam, Cheddar, Pickle

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>	

**These select bottles are currently featured in our Wineemotion machine, and are subject to regular rotation*

WINE BY THE GLASS

ROSÉ

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

RED

- Domaine du Pegau, **GSM/BDX Blend** 15/24/70
Plan Pegau, Châteauneuf-du-Pape, MV
- Felsina **Sangiovese**..... 16/25/80
Chianti Classico, Spain 2018
- Salem Wine Co., **Pinot Noir** 18/28/85
Eola-Amity Hills, Willamette Valley, Oregon 2018
- La Rioja Alta, **Tempranillo** 18/28/85
Viña Alberdi, Rioja, Spain 2014
- Sant'Elena **Merlot**..... 18*
Friuli Isonzo 1999
- Jean-René Germanier **Pinot Noir/Gamay**..... 18*
Vetroz Dôle Grand Cru, Vaud, Switzerland 2017
- Benoît Courault **Cabernet Franc**..... 20*
Les Rouliers, Vin de France 2019
- Clos Canarelli **Niellucciu/Syrah/Sciaccarellu**..... 20*
Corse Figari, Corsica 2013
- Vino di Anna **Nerello Mascalese/Nerello Cappuccio/Alicante**.....25*
Jeudi 15, Sicily IGT 2015
- David Duband **Pinot Noir**..... 25/40/120
Louis Auguste, Hautes Côtes de Nuits, Burgundy 2016
- Lewis Cellars, **Cabernet Sauvignon** 35/55/175
Mason's Cabernet, Napa Valley 2017

**These select bottles are currently featured in our Wineemotion machine, and are subject to regular rotation*

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

LIQUOR

VODKA

BELVEDERE	\$15
CHOPIN	\$18
GREY GOOSE	\$15
LIFT	\$14
TITO'S	\$15

GIN

HENDRICKS	\$18
KI NO BI	\$28
TANQUERAY	\$14

RUM

FLOR DE CAÑA 25YR	\$55
GOSLINGS PAPA SEAL	\$74
RON ZACAPA 23YR	\$20

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

RYE

ANGEL'S ENVY RYE	\$29
KENTUCKY OWL 10YR "THE LAST RYE"	\$150
MICHTER'S STRAIGHT RYE	\$24
MICHTER'S US*1 RYE BARREL STRENGTH	\$88
MICHTER'S STRAIGHT RYE 10YR	\$110

BOURBON

ANGEL'S ENVY	\$22
GEORGE T. STAGG	\$42
KENTUCKY OWL 10YR	\$150
MICHTER'S US*1 SOUR MASH	\$22
MICHTER'S US*1	\$24
MICHTER'S US*1 AMERICAN WHISKEY	\$24
MICHTER'S 10YR	\$100
MICHTER'S 20YR	\$220
MICHTER'S SOUR MASH 1.5OZ	\$800
WOODFORD RESERVE	\$18

SCOTCH

AUCHTOSHAN - LOWLANDS	\$20
GLENMORANGIE 10YR	\$22
LAPHROAIG 10YR	\$22
MACALLAN 12YR	\$34
MACALLAN 18YR	\$81

JAPANESE WHISKEY

AKASHI SINGLE MALT	\$50
HIBIKI HARMONY	\$26
ICHIRO'S MALT & GRAIN	\$44
KAMIKI MALTAGE	\$29
MARS-SHINSHU IWAI TRADITION	\$26

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

CORDIAL

GRAND MARNIER	\$15
GRAND MARNIER 1880	\$135
GREEN V.E.P. CHARTREUSE	\$40
YELLOW V.E.P. CHARTREUSE	\$40