

**FRENCH ONION SOUP \$21** *ALLERGENS: ALLIUMS, GLUTEN, DAIRY*  
Sourdough, gruyère cheese, onion compote, house-made onion stock

**CAULIFLOWER SOUP \$18** *ALLERGENS: ALLIUMS, GLUTEN, DAIRY*  
Creamy cauliflower soup, house-made truffle crouton, comte cheese

**CHICKEN NOODLE SOUP \$18** *ALLERGENS: EGG, ALLIUMS, GLUTEN*  
House-made chicken broth, carrots, celery, chicken breast, pasta, quail eggs

**TRUFFLE CAESAR SALAD \$16** *ALLERGENS: DAIRY, ALLIUMS, GLUTEN*  
Baby romaine lettuce, caesar dressing, rosemary brioche croutons, comte cheese, truffle oil  
Add Ons: Organic Grilled Chicken \$16, 3 Blackened Shrimp \$15, Atlantic Salmon \$21

**NICOISE SALAD \$21** *ALLERGENS: EGG, ALLIUMS*  
Torch'd baby gem lettuce, soft boiled quail eggs, preserved tuna loin in olive oil, kalamata olives purée, kumato tomatoes, artichoke purée, steamed green beans

**GREEN SALAD WITH ROASTED BEETS \$22** *ALLERGENS: ALMOND, DAIRY*  
Mixed greens, roasted baby heirloom beets, whipped ricotta, honey mustard dressing, toasted almonds, fried quinoa crumble

**HOUSE CURED NORWEGIAN SALMON CARPACCIO \$30** *ALLERGENS: EGG, ALLIUMS*  
Hard boiled quail egg, chives, shallots, baby arugula, herbs & lemon vinaigrette, lavash cracker

**BLACKENED SOUTH AFRICAN PRAWNS \$36** *ALLERGENS: ALLIUMS, DAIRY, SHELLFISH*  
Three grilled u-3 prawns, cauliflower purée, cherry tomatoes, parsley, avocado- lemon drizzle, rice

**WILD CAUGHT BRANZINO FILET \$45** *ALLERGENS: DAIRY, ALLIUMS, CAPERS*  
Whole buttered wild caught branzino, meuniere sauce, steamed baby vegetables

**ROASTED ORGANIC CHICKEN BREAST \$33** *ALLERGENS: ALLIUMS, MUSHROOMS, DAIRY*  
Chicken breast, red wine & mushrooms sauce, pickled pearl onion, sautéed asparagus, duxelles, celery root purée, goat cheese, black garlic syrup

**STEAK ET FRITES \$42** *ALLERGENS: DAIRY, GLUTEN, ALLIUMS, SOY*  
8 oz Grilled snake river flat iron, fries, cafe de paris butter

**NEW YORK STRIP \$80** *ALLERGENS: DAIRY, GLUTEN, ALLIUMS, SOY*  
12 oz Grilled snake river ny strip, fries, cafe de paris butter and steamed veggies

**100% BEEF BURGER \$26** *KIDS FRIENDLY ALLERGENS: GLUTEN, DAIRY*  
6 oz Blend of grind brisket & coulotte grass fed angus beef, potato roll with sesame & seeds, american cheese, crispy shallots, chipotle & avocado mayo, bacon, tomato

**100% VEGAN BURGER \$26** *KIDS FRIENDLY*  
6 oz Impossible meat, vegan multigrain brioche, vegan cheddar, onion compote, mustard, pickles

**SMOKED TURKEY CLUB SANDWICH \$28** *ALLERGENS: GLUTEN, EGG, DAIRY, PORK*  
House smoked turkey breast, tomato, lettuce, turkey deviled ham, cotto ham, dijon mustard, mayonnaise, egg, bacon, white bread, fries

**HOUSE PIZZA \$22/\$25/\$25** *ALLERGENS: GLUTEN, DAIRY, PORK, ALLIUMS*  
Margherita or Pepperoni or Bianca

**VEAL RAGU RIGATONI \$26** *KIDS FRIENDLY ALLERGENS: ALLIUMS, GLUTEN*  
Cooked to order Italian rigatoni, house-made veal ragù **Choice Of: Gluten Free Rigatoni**

**18 MONTH AGED COMTÉ CREAM BUCATINI \$21** *KIDS FRIENDLY ALLERGENS: DAIRY, GLUTEN*  
Cooked To Order Italian bucatini, house-made comté cream

**CHARCUTERIE BOARD \$55**  
1 Oz Iberico Shoulder Ham “Black Acorns”, Chorizo, House Made Sobrasada, Cornichons, Dried Apricot, Ficelle Bread. Cured Meat From Iberico “Black Acorns” Fed Pigs. Iberico “Black Acorns” Shoulder By The Oz. \$22/Oz

**CHEESE BOARD \$28**  
Selection of the day, onion jam, fig jam, grapes, smoked almonds  
*ALLERGENS: DAIRY, ALLIUMS, GLUTEN*

**TEQUEÑOS \$25**  
Swiss gruyère, buttered dough, fried, spicy mixed-berry jam, 5 per order  
*ALLERGENS: GLUTEN, DAIRY*

## SIDES

Joël Robouchon Mashed Potato \$12  
Parmesan & Truffle Potato Fries \$12  
Steam Baby Veggies \$10  
Pilaf Rice \$8

## DESSERTS

**OPERA \$15**  
Almond sponge cake, coffee syrup, chocolate ganache, french buttercream  
*ALLERGENS: ALMOND, DAIRY, CHOCOLATE*

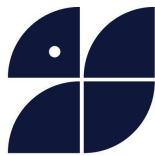
**CREME BRÛLÉE \$13**  
Vanilla bean custard, caramel, mixed berries  
*ALLERGENS: DAIRY, BERRIES*

**APPLE COBBLER \$14**  
Streusel, spiced apples, lemon ginger toffee, vanilla ice cream  
*ALLERGENS: DAIRY, GLUTEN*

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Consumer advisory consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase risk of foodborne illness especially if you have underlying medical conditions.

A 22% service fee will be added to every check. tips are not required, but always welcome.



QUADRANT

# SURREAL

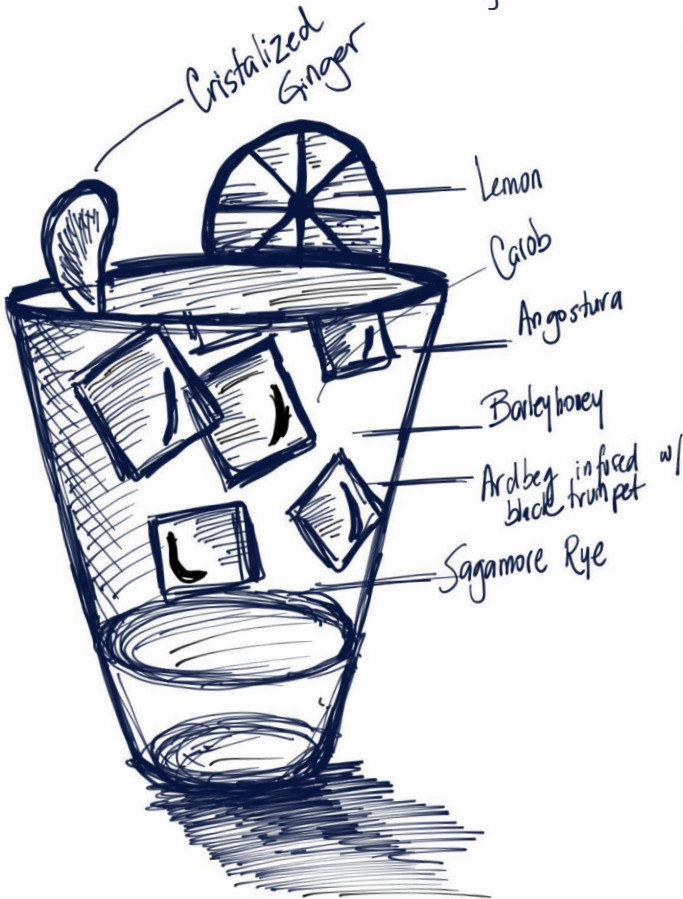
\$21

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## Shaken

SAGAMORE RYE AND ARDBEG INFUSED WITH BLACK TRUMPET | LEMON | ORANGE | GINGER  
CAROB | BARLEY HONEY | ANGOSTURA

"surrealism is based on the belief in the omnipotence of dreams, in the undirected play of thought"



# MARGARET

\$20

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Shaken

PATRON REPOSADO | SOTOL | ESTREGA | ELDERFLOWER | APRICOT  
PINK PEPPERCORNS | LIME | HERBS DE PROVENCE

"According to cocktail historian David Wondrich, the margarita is related to the brandy daisy (margarita is spanish for "daisy"), remade with tequila instead of brandy"



# ROSE'S NEGRONI

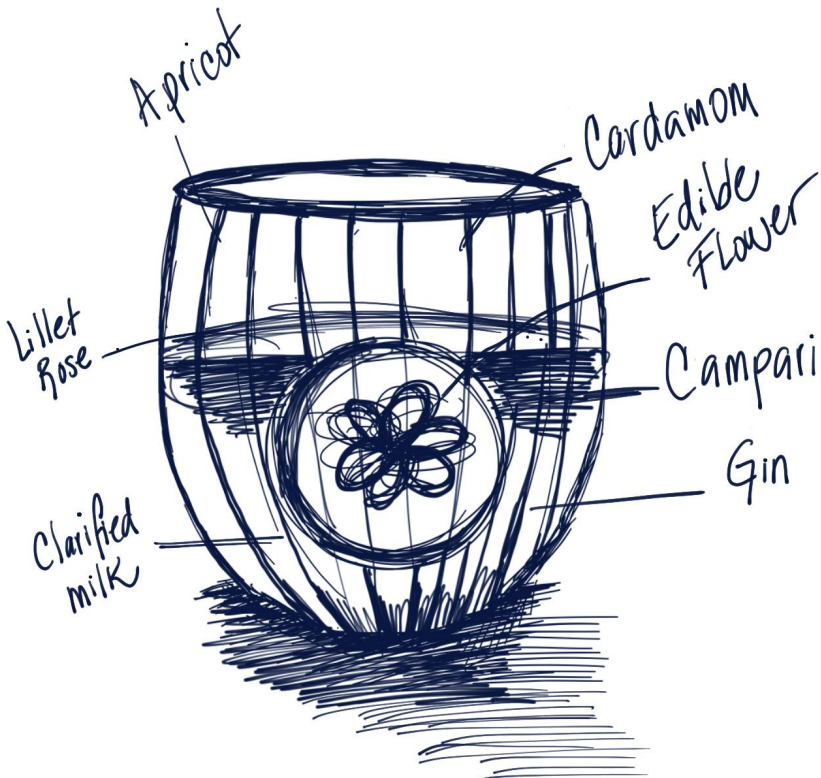
\$22

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**Stirred**

ROKU GIN | CAMPARI | LILLET ROSE | APRICOTS | LEMON | PRICKLY PEARS | ROSES  
MILK CLARIFIED | CARDAMOM

"It's created through a sort of alchemy; Milk is prompted to curdle, binding certain particles in the punch, which are strained away, leaving a translucent liquid"



# CALL MY LAWYER

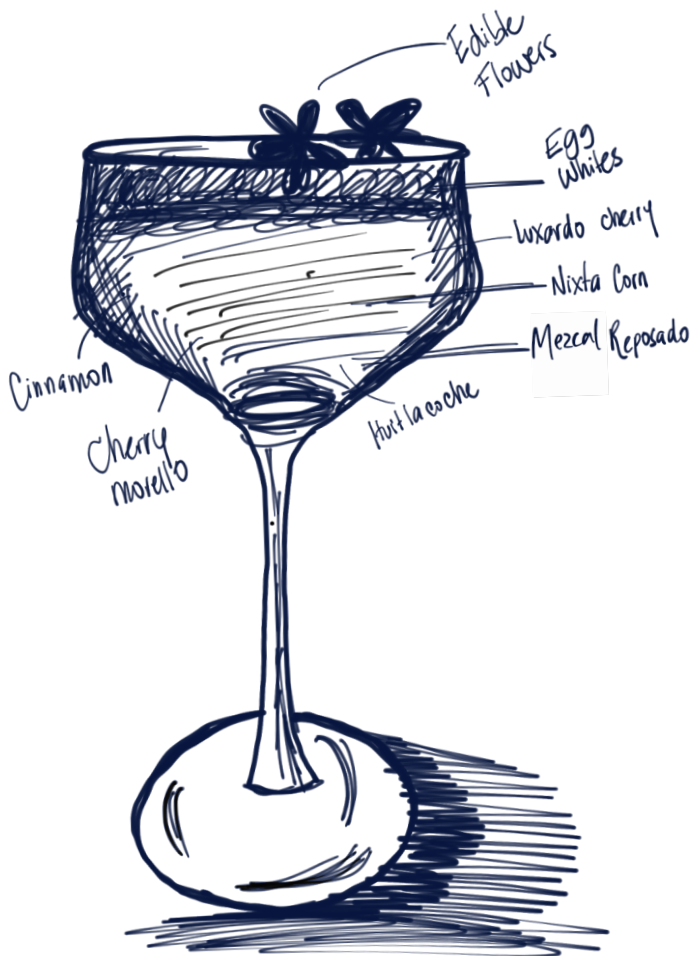
\$19

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Shaken

SIETE MISTERIOS | CORN | LUXARDO CHERRY | HUITLACOCHÉ | CHERRY MORELLO  
EGG WHITES | LEMON BITTERS | CINNAMON | EPAZOTE

"Don't raise your voice, improve your argument"



# SHADES OF RED

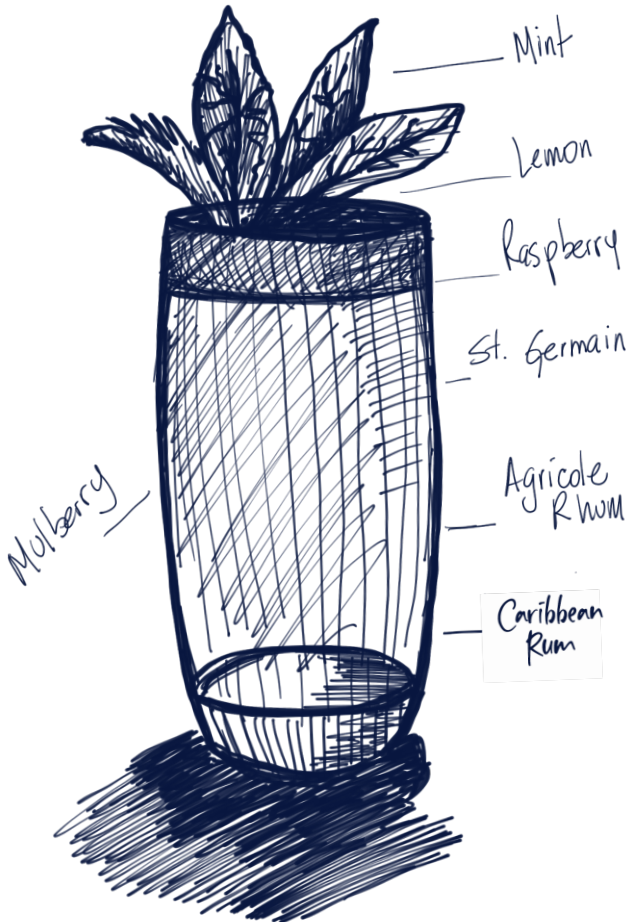
\$19

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Shaken

SANTA TERESA 1796 | AGRICOLE RHUM | PASTIS | ELDERFLOWER | LEMON  
RASPBERRY MULBERRY | MINT

"Somewhere between living and dreaming, there's the Caribbean"



# A FRENCH SIP

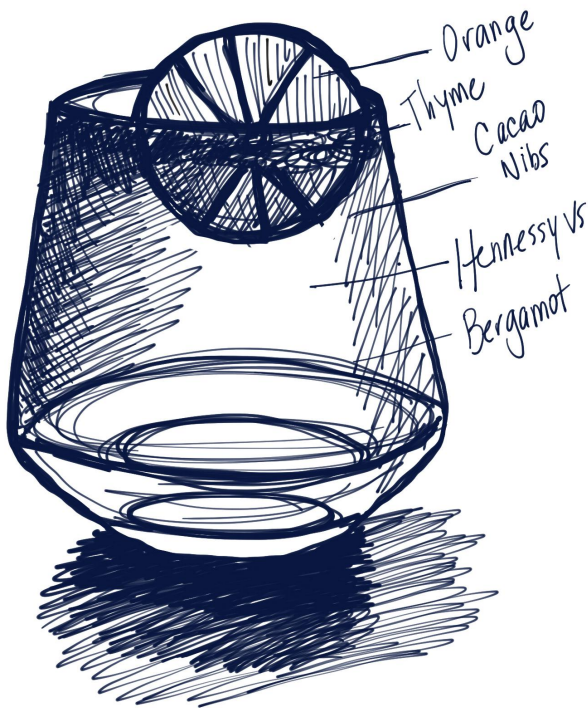
\$23

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Shaken

HENNESSY VS | ORANGE | BERGAMOT | CACAO NIBS | THYME

*À vaillant coeur rien d'impossible*  
(For a brave heart nothing is impossible)





# Q OLD FASHIONED

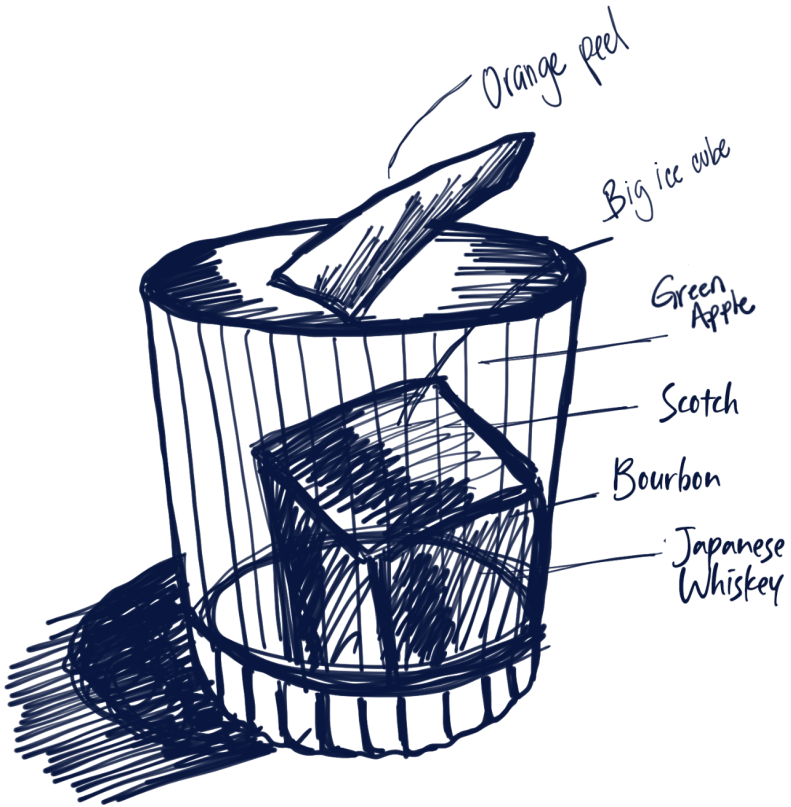
\$25

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Stirred

TOKI | GLENMORANGIE X | ELIJAH CRAIG | CALVADOS | CLOVES | BYRRH  
GREEN APPLE | ANISE

"The World's First Classic Cocktail"



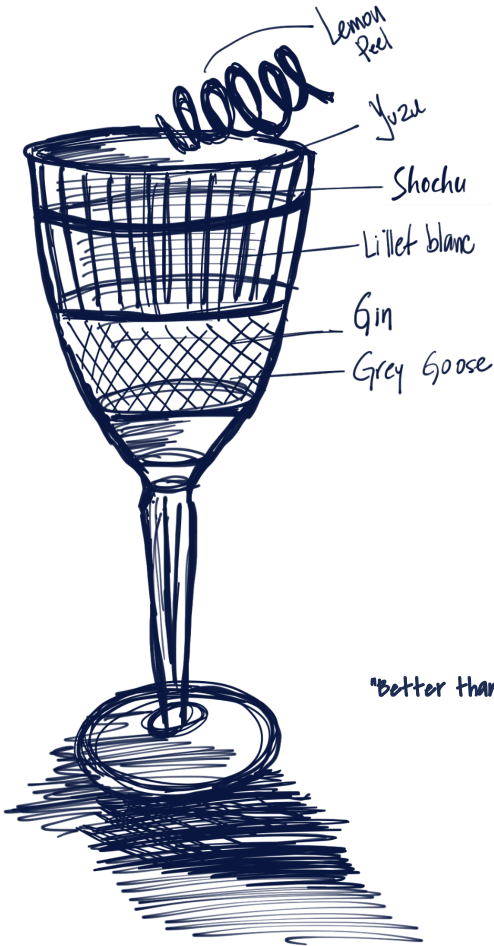
# NIGHTCAP

\$21

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Shaken

GREY GOOSE | NOLET'S GIN | YOKKA KOJI | CUCUMBER | LIME  
BLACK PEPPER | HUACATAY



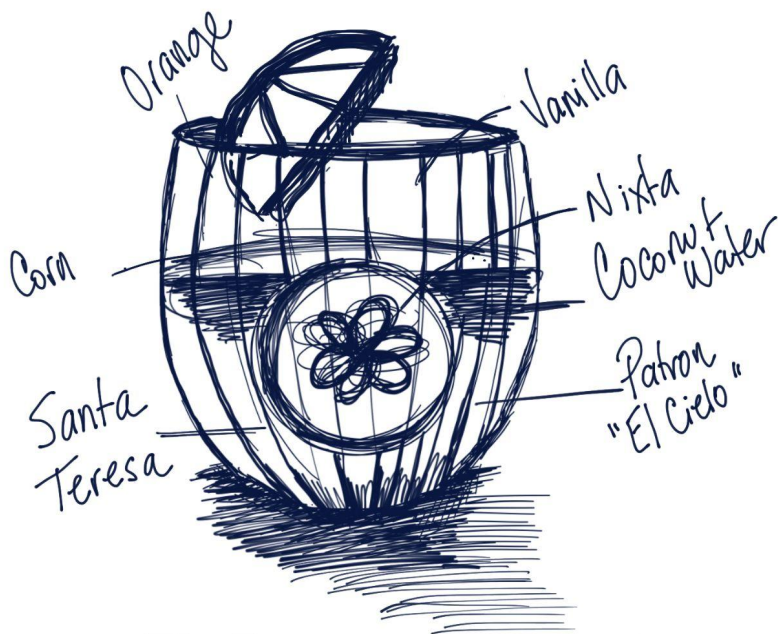
# SIPPING IN THE SKY

\$45

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Stirred

PATRÓN "EL CIELO" | SANTA TERESA 1796 | NIXTA | COCONUT WATER | ORANGE |  
CORN | VANILLA | CINNAMON | AROMATIC BITTERS



"closer to the stars"

# ZERO PROOF \$15

## Red Diamonds

SEEDLIP | RASPBERRY | LEMON | BARLEY | CLUB SODA

## Ces't la Vie

SEEDLIP | LIME | MULBERRIES | GRAPES | VEGAN FOAM

# “TIME GOES BY AND STILL HERE”

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ASK YOUR SERVER FOR DETAILS ABOUT SPIRITS WE USE

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## Intense Character

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Old Fashioned	\$18
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Boulevardier	\$18
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Sazerac	\$18
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Negroni	\$17
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Sidecar	\$20
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## Alluring and Mysterious

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Naked and Famous	\$18
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Penicillin	\$18
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Vieux Carre	\$18
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Corpse Reviver #2	\$17
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Last Word	\$17
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# “TIME GOES BY AND STILL HERE”

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ASK YOUR SERVER FOR DETAILS ABOUT SPIRITS WE USE

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## Sophisticated and Charming

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Manhattan	\$18
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Martini	\$17
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Vesper	\$20
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## Feeling like going out

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Gimlet	\$18
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Cosmo	\$18
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## Sours

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Pisco	\$17
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Whiskey Sour	\$17
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New York Sour	\$17
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Margarita	\$17
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# Beer

Guinness Extra Stout <i>{Stout}</i>	\$12
Kona Big Wave <i>{Golden Ale}</i>	\$9
Stella Artois <i>{Euro Pale Lager}</i>	\$9
Devils Backbone <i>{Toasted Lager}</i>	\$9
Allagash “Curieux” <i>{Triple}</i>	\$15
Chimay Blue Grande Reserva <i>{Dark Trappist beer}</i>	\$15
Flying Dog “The Truth” <i>{IPA}</i>	\$9
Heineken “0.0” <i>{Non Alcoholic}</i>	\$7

# Wine

## BY THE GLASS

### CHAMPAGNE & SPARKLING

Laurent-Perrier, 'La Cuvée', Brut, Tours-sur-Marne, Champagne, France NV {Chardonnay + Pinot Noir + Pinot Meunier}	\$30
Albert Bichot, Crémant de Bourgogne, Brut Rosé, Burgundy, France NV {Pinot Noir + Chardonnay + Gamay}	\$16
Moët & Chandon, Rosé, Champagne, France, NV {Pinot Noir}	\$38
La Grand Dame, Veuve Clicquot Brut, Champagne, France 2012 {Pinot Noir + Chardonnay}	\$75
La Grand Dame, Veuve Clicquot, Rosé Brut, France {Pinot Noir+Chardonnay}	\$170

### WHITE

Flowers Vineyards, Sonoma Coast, CA, United States 2022 {Chardonnay}	\$26
Louis Moreau Chablis, Burgundy, France 2022 {Chardonnay}	\$25
Terlato Family Vineyards, Friuli, Italy, 2021 {Pinot Grigio}	\$17
Hillick&Hobbs, Finger Lakes, New York 2020 {Riesling}	\$18
Domaine Hubert Brochard, Sancerre, France 2022 {Sauvignon Blanc}	\$22

### ROSÉ

Domaine Lafage, Côtes du Roussillon Miraflores Rosé, France 2021 {Grenache, Mourvèdre, Grenache Gris}	\$17
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### RED

Argyle Reserve, Willamette Valley, Oregon, United States 2022 {Pinot Noir}	\$23
Château Respide-Medeville, Graves, Bordeaux, France 2019 {Cabernet Sauvignon + Merlot}	\$22
Clos Du Val, Napa Valley, CA 2019 {Cabernet Sauvignon}	\$25
Bodegas Norton "Privada", Mendoza, Argentina 2019 {Malbec + C. Sauvignon + Merlot}	\$18
Domaine Les Aphyllanthes, 'Cuvée Des Galets', Côtes du Rhône, France 2019 {Grenache + Syrah + Mourvèdre}	\$17
Penfolds Bin 389, Adelaide, Australia 2020 {Cabernet Shiraz}	\$35

# Wine

BY THE BOTTLE

## CHAMPAGNE

Laurent-Perrier, 'La Cuvée', Brut, Tours-sur-Marne, Champagne, France NV {Chardonnay + Pinot Noir + Pinot Meunier}	\$119
Vazart-Coquart&Fils, Grand Cru, Blanc de Blancs, Champagne, France 2002 {Chardonnay}	\$450
Taittinger Comtes De Champagne, France 2005 {Chardonnay}	\$630
La Grand Dame, Veuve Clicquot, Rosé Brut, France {Pinot Noir + Chardonnay}	\$768
La Grand Dame, Veuve Clicquot, Brut, Champagne France, 2012 {Pinot Noir + Chardonnay}	\$325
Krug, "Grande Cuvée- 170eme edition", Brut, Reims {Chardonnay + Pinot Noir + Pinot Meunier}	\$464
Dom Pérignon, Brut Rosé, Épernay 2006 {Pinot Noir + Chardonnay}	\$780
Dom Pérignon, Brut 2012 {Pinot Noir + Chardonnay}	\$630

## WHITE / FRANCE

Domaine Hubert Brochard, Sancerre, France 2022 {Sauvignon Blanc}	\$88
Louis Moreau Chablis, Burgundy, France 2022 {Chardonnay}	\$100
Domaine de Montille, Chassagne Montrachet, Burgundy, France, 2020 {Chardonnay}	\$295
Rotem & Mounir Saouma, Inopia, Côtes du Rhône, France, 2019 {Grenache Blanc + Roussanne + Marsanne + Bourboulenc + Clairette + Viognier}	\$125
Louis Moreau Chablis 'Grand Cru Valmur', Burgundy, France 2019 {Chardonnay}	\$255
Domaine Vincent Carême, 'Les Clos', Vouvray, Loire, 2019 {Chenin Blanc}	\$125
Benjamin Leroux Puligny-Montrachet, France 2021 {Chardonnay}	\$210
Didier Dagueneau, 'Pur Sang,' Pouilly-Fumé, Loire, 2018 {Sauvignon Blanc}	\$260
Domaine Huet, Le Haut Lieu, Vouvray, Loire, 2021 {Chenin Blanc}	\$110
Philippe Colin, Chassagne-Montrachet 1er Cru, 'Les Chaumées', Burgundy, 2020 {Chardonnay}	\$325
Château Malartic Lagravière, Pessac-Léognan, Grand Cru Classé, Bordeaux, 2018 {Sauvignon Blanc + Sémillon}	\$240
Domaine Faury, Saint Joseph, Rhone Valley, 2019 {60% Marsanne + 40% Roussanne}	\$80



# Wine

## BY THE BOTTLE

### WHITE / USA

Kosta Browne, 'One Sixteen' Russian River Valley, 2017 {Chardonnay}	\$287
Gundlach Bundschu, Estate Vineyard, Sonoma County, CA 2020 {Chardonnay}	\$100
Peay, Sonoma Coast, CA 2020 {Chardonnay}	\$145
Mc Price Myers, ' Beautiful Earth', Paso Robles, CA 2018 {Riesling}	\$92
MacRostie, Sonoma Coast, Sonoma County, CA 2020 {Chardonnay}	\$63
Merry Edwards, Russian River Valley, Sonoma, CA 2020 {Sauvignon Blanc}	\$150

### OTHER WHITES

Pieropan, 'La Rocca', Soave, Classico, Veneto, Italy 2020 {Garganega}	\$132
Adegas, "Gran Vinum", Selección Especial, Rías Baixas, Spain 2018 {Albariño}	\$100
Oremus, 'Mandolas', Dry Furmint, Hungary 2018 {Furmint}	\$108
Badenhorst, 'Family white blend', Swartland, South Africa 2019 {Chenin Blanc + Semillon + Roussanne + Viognier + Grenache Blanc+ Palomino}	\$90
Marques de Casa Concha, Limari, Chile 2018 {Chardonnay}	\$76

### ROSÉ

Château d'Esclans, "Les Clans", Côtes de Provence, France 2019 {Grenache + Vermentino + Syrah}	\$235
Pinea, 'Korde', Ribera del Duero, Spain 2019 {Tempranillo}	\$200
Domaine Clair-Daü, Louis Jadot, Marssanay, France, 2022 {Pinot Noir}	\$120
Domaine Lafage, Côtes du Roussillon Miraflores Rosé, France 2021 {Grenache, Mourvèdre, Grenache Gris}	\$60
Flowers, Vineyards & Winery, Sonoma Coast, CA 2021 {Pinot Noir}	\$100
Cenyth Rose, Sonoma County, CA 2022 {Cabernet Franc}	\$110

# Wine

BY THE BOTTLE

## RED / FRANCE

### Alsace

Trimbach "Reserve", Alsace, France 2019  
{*Pinot Noir*} \$92

### Burgundy - Côte de Nuits

Domaine Michel Juillot, 'Le Meix Juillot,' Mercurey 2018  
{*Pinot Noir*} \$130

Domaine Armelle et Rion, 'Marcel Heritage',  
Nuits-Saint-Georges 1er Cru 2016 {*Pinot Noir*} \$266

Domaine Du Clos Des Poulettes, Nuits Saint Georges, Bourgogne, France 2019  
{*Pinot Noir*} \$185

Domaine Coffinet-Duvernay Chassagne-Montrachet, Bourgogne, France 2017  
{*Pinot Noir*} \$215

### Bordeaux - Left Bank Bordeaux

Château Respide-Medeville, Graves 2019  
{*Cabernet Sauvignon + Merlot*} \$87

Château Pontet-Canet, Pauillac 1999  
{*Merlot + Cabernet Sauvignon + Cabernet Franc + Petit Verdot*} \$715

Château Margaux, Margaux, Premier Grand Cru Classé 2008  
{*Cabernet Sauvignon + Merlot*} \$2,184

### Bordeaux - Right Bank Bordeaux

Lassègue, Saint Emilion Grand Cru, 2018  
{*Merlot + Cabernet Franc + Cabernet Sauvignon*} \$130

Lassègue, Saint Emilion Grand Cru, Bordeaux, France 2012  
{*Merlot, Cabernet Franc, Cabernet Sauvignon*} \$140

Château Cheval Blanc, Saint-Émilion, Premier Grand Cru Classé 2009  
{*Merlot + Cabernet Sauvignon + Cabernet Franc*} \$3,220

### Northern Rhône Valley

François Villard, 'Le Gallet Blanc', Côte-Rôtie 2019  
{*Syrah + Viognier*} \$260

M. Chapoutier, 'Petite Ruche Rouge', Crozes-Hermitage 2019  
{*Syrah*} \$200

### Southern Rhône Valley

Domaine Les Aphilanthos, 'Cuvée Des Galets', Côtes du Rhône, France  
2020 {*Grenache + Syrah + Mourvèdre*} \$86

Domaine du Pégau, 'Cuvée- Réservee,' Châteauneuf-du-Pape 2019  
{*Grenache + Syrah + Mourvèdre*} \$240

Rotem & Mounir Saouma, Inopia, Côtes du Rhône, France, 2020  
{*Grenache + Mourvèdre + Counoise + Syrah + Cinsault*}. \$125

# Wine

## BY THE BOTTLE

### RED / USA

Colene Clemens, 'Margo', Chehalem Mts., Oregon 2019 { <i>Pinot Noir</i> }	\$120
The Butler, Single Vineyard, Mendocino County, CA 2020 { <i>Syrah, Petite Sirah, Mouvedre</i> }	\$140
Anakota, Knights Valley, Sonoma County, CA 2019 { <i>Cabernet Sauvignon</i> }	\$315
Dumol, Wester Reach, Russian River Valley, Sonoma County, CA 2020 { <i>Pinot Noir</i> }	\$265
Dariouish Signature, Napa Valley, CA 2019 { <i>Merlot</i> }	\$210
Pym-Rae, Tesseran Estate, Napa Valley, 2018 { <i>Cabernet Sauvignon, Merlot, Cabernet Franc</i> }	\$755
Clos Du Val, Napa Valley, CA 2019 { <i>Cabernet Sauvignon</i> }	\$96
Magna Carta, Napa Valley, CA 2014 { <i>Cabernet Sauvignon</i> }	\$255
Ridge, 'Pagani Ranch', Sonoma County, CA 2016 { <i>Zinfandel, Petite Syrah, Alicante Bouschet</i> }	\$140
Clos Du Vals Yetail, Napa Valley, CA 2019 { <i>Cabernet Sauvignon</i> }	\$560
Axios, Napa Valley, CA 2016 { <i>Cabernet Sauvignon</i> }	\$290
Peay, 'La Bruma,' Sonoma Coast, CA 2018 { <i>Syrah</i> }	\$172
Caymus, Napa Valley, CA 2021 { <i>Cabernet Sauvignon</i> }	\$266
Opus One, Napa Valley, California, 2019 { <i>Cabernet Sauvignon + Petit Verdot + Merlot + Cabernet Franc + Malbec</i> }	\$817
Overture, Opus One, Napa Valley, California, NV { <i>Cabernet Sauvignon + Petit Verdot + Merlot + Cabernet Franc + Malbec</i> }	\$417

### OTHER REDS

Pinea, '17', Ribera del Duero, Spain 2019 { <i>Tempranillo</i> }	\$130
Bodegas Norton "Privada", Mendoza, Argentina 2019 { <i>Malbec + C. Sauvignon + Merlot</i> }	\$67
Alta Vista, Terroir Selection, Mendoza Argentina, 2020 { <i>Malbec</i> }	\$90
Don Melchor, Puente Alto, Chile 2019 { <i>Cabernet Sauvignon</i> }	\$350
Montes Folly, Montes Wines, Colchagua Valley, Chile, 2019 { <i>Syrah</i> }	\$310
Montes Wines, 'Icon Series Montes Alpha M', Colchagua Valley, Chile 2018 { <i>Cabernet Sauvignon + Cabernet Franc + Merlot + Petit Verdot</i> }	\$210
San Polo, Amphora Vignamasso, Toscana, Italy 2020 { <i>Sangiovese</i> }	\$210
Penfolds Bin 389, Adelaide, Australia 2020 { <i>Cabernet Shiraz</i> }	\$140

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# Wine

## SWEET & DESSERT STYLE WINE

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Château Les Justices, Sauternes, Bordeaux, France 2017 (750ml) { <i>Sémillon + Sauvignon Blanc + Muscadelle</i> }	\$18/\$110
M.Chapoutier, Banyuls, Roussillon, France NV (500ml) { <i>Grenache</i> }	\$50/\$200
Inniskillin, Vidal Pearl Icewine, Niagara Peninsula, Canada 2019 (350ml) { <i>Vidal Blanc</i> }	\$22/\$125
Taylor Fladgate, 20 year Tawny Port, Douro Valley, Portugal NV (750ml) { <i>Touriga Nacional + Touriga Franca + Tinta Barroca</i> }	\$45/\$179
Taylor Fladgate, 10 year Tawny Port, Douro Valley, Portugal NV (750ml) { <i>Touriga Nacional + Touriga Franca + Tinta Barroca</i> }	\$15/\$80
Taylor Fladgate, Vintage Port, Douro Valley, Portugal NV (750ml) { <i>Touriga Nacional + Touriga Franca + Tinta Barroca</i> }	\$75

# SPIRITS

## BOURBON

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Angel's Envy Finished in Port Wine Barrels	\$19
Barrel Craft Dovetail	\$25
Barrel Craft Vantage	\$25
Basil Hayden's	\$19
Black Maple Hill	\$28
Blade and Bow	\$19
Blanton's	\$35
Blue Run Reflection Bourbon	\$32
Blue Run High Rye Bourbon	\$32
Buffalo Trace	\$13
Bulleit	\$18
Eagle Rare	\$18
Elijah Craig Small Batch	\$14
Elijah Craig Private Barrel	\$23
Elijah Craig Ryder Cup	\$35
Few	\$17
Four Roses Single Barrel	\$21
Four Roses Small Batch	\$16
Four Roses Yellow	\$13
George Dickel 8 Yr	\$14
Isaac Bowman's Bourbon Single Barrel	\$17
John Bowman's Bourbon Port	\$17
Knob Creek "Smoked Maple"	\$18
Knob Creek Single Barrel Reserve 9 yr	\$19
Larceny	\$13
Laws Four Grain Bonded	\$29
Laws Four Grain Cask Strength	\$29
Laws Four Grain Straight Bourbon	\$25
Laws Wheated Whiskey	\$29
Legent	\$15
Michter's Small Batch	\$19
Michter's 10 Year Bourbon	\$35/ \$70
Maker's Mark Bourbon	\$13
Maker's Mark 46	\$14
Maker's Mark Strength Cask	\$15

## BOURBON

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Old Bardstown 101	\$15
Old Forester	\$13
Old Fitzgerald 10 Years Old	\$50 / \$100
Old Fitzgerald 19 Years Old	\$75 / \$150
Parker's Heritage Double Barreled	\$50 / \$100
Van Winkle 12 Yr Special Reserve Lot B	\$75 / \$150
Widow Jane 10 Yr	\$28
Willett Pot Still	\$19
Willett 8 Yr	\$55/\$110
Woodford Reserve Distiller's Select	\$18
Woodford Reserve Double Oaked	\$23

## IRISH WHISKEY

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Jameson	\$18
Jameson Limited Reserve 18 year	\$65
Redbreast 12 year	\$25
Redbreast 15 year	\$45
Redbreast 21 year	\$128
Teeling Single Malt	\$23
Teeling Small Batch	\$16

## RYE WHISKEY

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Angel's Envy Rye	\$32
Barrel Craft Seagrass	\$25
Basil Hayden Dark Rye	\$19
Blue Run Golden Rye	\$36
Bulleit Straight Rye	\$18
Elijah Craig Rye	\$14
Knob Creek	\$19
Jefferson Ocean aged at Sea	\$29
Laws San Luis Four Grain	\$29
Laws San Luis Straight Rye	\$25
Michter's Straight Rye US No 1 Single Barrel	\$18
Michter's 10 Yr Rye	\$35/\$70
Sagamore Double Oak	\$23
Sagamore Signature Rye	\$15
Sazerac	\$15
Widow Jane Applewood	\$18
Widow Jane Paradigm	\$17
Whistle Pig SmokeStock	\$28
Whistle Piggyback 6 Yr	\$16
WhistlePig 10 Yr	\$32
WhistlePig 12 Yr	\$55
WhistlePig 15 Yr	\$106
WhistlePig 18 Yr	\$145
WhistlePig The Boss Hog IV "The Black Prince"	\$190
WhistlePig The Boss Hog IX "Siren's Song"	\$190



## SCOTCH

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Balvenie 12 Yr	\$27
Balvenie 14 Yr Caribbean Cask	\$35
Balvenie 21 Yr Port	\$85
Bowmore 12 Yr	\$22
Bowmore 15 Yr "Darkest"	\$32
Bowmore 18 Yr	\$49
Buchanan's Pineapple	\$18
Bruichladdich "The Classic Laddie"	\$23
Clyside Stobcross	\$22
Dalwhinnie 15 Yr	\$32
Dewar's White Label	\$14
Dewar's Blended	\$16
Glenlivet 12 Yr	\$26
Glenlivet 15 Yr	\$35
Glenlivet 18 Yr	\$53
Glenlivet Nàdurra 16 Yr	\$26
Glenmorangie "Nectar d'Or"	\$31
Glenmorangie 10 Yr	\$23
Glenmorangie "LaSanta" 12 Yr	\$19
Glenmorangie "Quinta Ruban" 14 Yr	\$21
Glenmorangie 15 Yr	\$29
Glenmorangie 18 Yr	\$52
Glenmorangie Signet	\$78
Glenmorangie X	\$16
Highland Park 12 Yr	\$23
Johnnie Walker Black Label 12 Yr	\$22
Johnnie Walker Blended Green Label 15 year	\$25
Johnnie Walker Blended Platinum Label 18 year	\$34
Johnnie Walker Blended Red Label	\$15
Johnnie Walker Blue Label 25 Yr	\$95
Johnnie Walker Blue Label "Umami"	\$130
Johnnie Walker Casks Rye 10 year	\$19
Johnnie Walker Gold Label 18 year	\$29

## SCOTCH

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Laphroaig Single Malt 10 Yr	\$22
Laphroaig Single Malt Quarter Cask	\$32
Laphroaig Single Malt 16 Yr	\$35
Lochlea	\$26
Macallan "Harmony"	\$60
Macallan "Rare Cask"	\$175
Macallan 12 Yr	\$30
Macallan 15 Yr	\$59
Macallan 18 Yr Sherry Oak	\$125
Macallan Sherry Oak 18 Yr	\$123
Monkey Shoulder	\$14
Oban 14 Yr	\$30
Oban Distillers Editions	\$55
Springbank 15 Yr	\$51
Talisker 10 Yr	\$20
Talisker 12 Yr	\$27
Talisker 18 Yr	\$55
Talisker Storm	\$27
The Dalmore 12 Yr	\$27
The Dalmore 15 Yr	\$45

## WHISKEYS AROUND THE WORLD

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Akashi Eigashima (Japan)	\$57
Akeshi "Daikin" (Japan)	\$55
Akeshi "Seimei" (Japan)	\$65
Akeshi "Taisho" (Japan)	\$45
Breene Single Malt (France)	\$22
Fuji Single Grain (Japan)	\$37
Hakushu 12 Yr (Japan)	\$50
Ichiro's Chichibu 2021 Edition (Japan)	\$121
Ichiro's Malt & Grain Chichibu (Japan)	\$36
Kavalan Concertmaster (Taiwan)	\$38
Kavalan Solist Vinho (Taiwan)	\$91
Kanosuke First Edition 2021 (Japan)	\$65
Kanosuke Limited Edition 2022 (Japan)	\$55
Hibiki Harmony	\$45
Kurayoshi 18 Yr (Japan)	\$150
Mars Iwai 45 Green (Japan)	\$15
Mars Komagatake 2022 (Japan)	\$55
Mars Komagatake IPA Cask (Japan)	\$65
Mars "Lucky Cat Luna" (Japan)	\$50
Nikka "Yoichi" (Japan)	\$36
Nikka "Taketsuru" (Japan)	\$30
Nomad Outland (Spain)	\$18
Suntory Toki (Japan)	\$20
Suntory World Ao (Japan)	\$21
Takamine 8 Yr (Japan)	\$36
Yamazaki 12 Yr (Japan)	\$59

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## COGNAC AND BRANDY

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Bourgoin Cognac VSOP	\$19
Bourgoin Cognac XO	\$33
Courvoisier VS	\$21
Courvoisier XO Imperial	\$38
Delamain Vesper Grande Champagne	\$34
Delamain XO Pale & Dry Grande Champagne	\$75
D'usse VSOP	\$17
Grand Marnier Cordon Rouge	\$18
Hennessy Paradis Extra	\$238
Hennessy VS	\$17
Hennessy VSOP	\$32
Hennessy XO	\$66
Larressingle VSOP, Armagnac	\$21
Remy Martin VSOP	\$29
Remy Martin XO	\$73
Torres 15 Yr	\$15
Torres 20 Yr	\$26
Torres Jaime	\$59

## RUM

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Bacardi 8 Yr	\$16
Bacardi 10 Yr	\$17
Bacardi Superior Light	\$13
Cachaça Leblon	\$17
Carupano 6 Yr	\$13
Carupano 12 Yr	\$15
Carupano XO	\$65
Clairin "Vaval"	\$19
Clement Blanc Agricole	\$14
Diplomatico Ambassador	\$65
Diplomatico Exclusiva	\$18

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Diplomatico Kettle N 1	\$35
Diplomatico Barbet N 2	\$35
Diplomatico Pot Still N 3	\$35
Diplomatico Single Vintage 2005	\$55
El Dorado 15 Yr	\$19
Ron Zacapa Solera 23 años	\$21
Ron Zacapa XO	\$48
Santa Teresa 1796	\$18

## GIN

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Aczu	\$17
Alkkemist	\$15
Astobiza	\$19
Aviation	\$13
Barr Hill	\$16
Barr Hill Tom Cat	\$20
Bombay Sapphire	\$16
Bombay Sapphire Dry	\$16
Bombay Sapphire Premier Cru Murcian Lemon	\$16
Citadelle	\$13
Farmer's Organic	\$14
Hapusa	\$16
Hendrick's	\$18
Hendrick's Adora	\$18
Ki No Bi	\$25
Ki No Bi "Green Tea"	\$31
Ki No Bi "Edition G"	\$60
Komasa	\$23
McClintock Forager	\$13
McClintock Gardener	\$18
McClintock Reserve	\$23
Monkey 47	\$26
Monti	\$21
Nolet's Silver	\$18
Nordes	\$14

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Plymouth Dry	\$15
Plymouth Sloe	\$15
Roku	\$14
St George "Terroir"	\$13
Tanqueray	\$18
Tanqueray No Ten	\$26
The Botanist	\$21
Xoriguer De Mahon	\$14
Vanagandr	\$22

## VODKA

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Belvedere	\$17
Fair Trade Quinoa	\$14
Grey Goose	\$18
Haku	\$13
Ketel One	\$17
Stoli "Elit"	\$27
Tito's	\$14
Unkkoded	\$14
Wheatley	\$14

## TEQUILA

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Casa Dragones Anejo	\$65
Casa Dragones Blanco	\$36
Casa Dragones Reposado	\$58
Casa Dragones Joven	\$124
Casamigos Anejo	\$30
Casamigos Blanco	\$22
Casamigos Reposado	\$24
Casamigos Cristalino	\$24
Clase Azul Anejo	\$155
Clase Azul Gold	\$100
Clase Azul Plata	\$35
Clase Azul Reposado	\$47

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Clase Azul Ultra	\$380
Clase Azul Dia de los Muertos	\$175/\$350
Don Julio Anejo	\$28
Don Julio Añejo 1942	\$65
Don Julio Blanco	\$23
Don Julio Primavera	\$41
Don Julio Rosado	\$41
Don Julio Reposado	\$25
El Corazon Blanco	\$13
El Tesoro Platinum	\$24
G4 Blanco	\$22
G4 Reposado	\$24
Komos Anejo Cristalino	\$45
Komos Extra Anejo	\$115
Komos Reposado Rosa	\$55
Patron “Ahumado” Silver	\$23
Patron “Ahumado”Reposado	\$27
Patron “El Alto”	\$53
Patron “Cielo”	\$43
Patron Anejo	\$25
Patron Extra Anejo	\$35
Patron Reposado	\$23
Patron Silver Platinum “Gran Patron”	\$67
Patron Silver	\$21
Por Siempre Teq Sotol	\$15
Volcan Blanco	\$19
Volcan Cristalino	\$25
Volcan XA Mi Tierra	\$65

## MEZCAL

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Clase Azul Guerrero	\$90
Clase Azul Durango	\$90
Ilegal Anejo Mezcal	\$34
Ilegal Joven	\$15
Ilegal Reposado	\$21
Rey Campero Madrecuishe	\$28
Rey Campero Tepextate/Cuishe/Espadin	\$38
Los Siete Misterios Doba Yej	\$14
Los Siete Misterios Espadin Olla de Barro	\$30
Los Siete Misterios Coyote	\$45
Los Siete Misterios Pechuga	\$60
Los Siete Misterios Mexicanito	\$30
Los Vecinos	\$16
Macurichos Espadin Pechuga	\$33
Rezpiral Chico Verde	\$47
Rezpiral "Madre Cuishe & Coyote"	\$45
Rezpiral Santiago "Espadin Capon"	\$37
Rezpiral Martinez "Espadin Capon"	\$33
Rezpiral Hernandez "Espadin Capon"	\$35
Sombra Joven	\$17
Sombra Reposado	\$21
Yuu Baal Pechuga	\$22
Yuu Baal Anejo	\$24
Vago Ensemble	\$27
Vago Elote	\$24



## AFTER DINNER

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Absinthe St George Verte Alameda	\$21
Amaro Nonino Quintessentia	\$18
Amarula Cream	\$13
Baileys Irish Cream	\$13
Byrrh Grand Quinquina	\$13
Caffe Amaro	\$13
Campari	\$17
Carpano Antica Vermouth	\$16
Chartreuse Green	\$22
Chartreuse Yellow	\$21
Cynar	\$13
Disaronno Amaretto	\$21
Dom Benedictine	\$18
Fernet-Branca	\$18
Frangelico	\$16
Galliano L'Autentico	\$14
Italicus Rosolio Bergamoto	\$14
Jagërmeister	\$14
Kahlúa Coffee	\$13
Kleos Mastiha	\$15
Lillet Blanc	\$13
Lillet Rose	\$13
Lillet Rouge	\$13
Luxardo Maraschino Cherry	\$15
Montenegro Amaro	\$15
Nixta Licor De Elote	\$13
Pastis	\$14
Pernod Absinthe	\$20
Pimm's No 1 Cup	\$14
Romana Sambuca	\$14
Romana Sambuca Black	\$13
St Elizabeth Allspice Dram	\$13
St Germaine	\$13

# VAULT

## SCOTCH

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Ardbeg '25 Years Old'	\$290 / \$580
Balvenie Tun 1509	\$65/ \$130
Bowmore 30 Yr	\$225/\$450
Strathmill '25 Years Old'	\$43 / \$ 86
Johnnie Walker & Sons Private Collection	\$149 / \$298
Johnnie Walker & Sons Odyssey	\$875 / \$1750
The Dalmore '35 Years Old'	\$913 / \$1827
The Last Drop '56 Years Old' Blended	\$911 / \$1825
The Macallan Rare Cask	\$87 / \$175
The Macallan Double Oak '25 Years Old'	\$250 / \$500
The Macallan Reflexion, Single Malt	\$287 / \$577
The Macallan Sherry Oak '30 Years Old'	\$665 / \$1329
The Macallan Double Oak '30 Years Old'	\$620 / \$1240
The Macallan N6, Single Malt	\$854 / \$1708
The Macallan M, Single Malt	\$1139 / \$2277
The Macallan '72 Years Old	\$250000 Bottle

## BOURBON & RYE

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Willett '6 Family Estate Single Barrel Bourbon	\$75 / \$150
Willett '7 Family Estate Single Barrel, Bourbon	\$150 / \$300
Willett '7 Family Estate Single Barrel, Rye	\$150 / \$300
Willett '9 Family EstateSingle Barrel Rye	\$175 / \$350
Angel's Envy Bourbon Cask Strength	\$43 / \$85

# VAULT

## IRISH WHISKEY

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Teeling Irish Whiskey '34 Years Old'

\$847 / \$1694

## EXCLUSIVE SELECTION

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Nolet's Reserve, Gin

\$85 / \$170

Fuenteseca Tequila '18 Years Old'

\$127 / \$264

Fuenteseca Tequila '21 Years Old'

\$170 / \$345

Louis Xiii The Classic Decanter, Cognac

\$450 / \$900

## AROUND THE WORLD

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Yamazaki 12 Yr "100th Anniversary"

\$95/\$190

Yamazaki 18 Yr

\$110/\$220

Hakushu 18 Yr "100th Anniversary"

\$300/\$600

**seven** *Reasons* **group**

**CHICKEN NOODLE SOUP \$18**

*ALLERGENS: EGG, ALLIUMS, GLUTEN*

Housemade Chicken Broth, Carrots, Celery, Chicken Breast, Pasta, Quail Eggs

**100% BEEF BURGER \$20**

*ALLERGENS: GLUTEN, DAIRY*

4oz American Wagyu Burger, Potato roll, Cheddar Cheese, Fries

**100% VEGAN BURGER \$20**

*ALLERGENS: GLUTEN, DAIRY*

6oz Impossible Meat, Vegan Multigrain Brioche, Vegan Cheddar Cheese, Fries

**VEAL RAGU RIGATONI \$16**

*ALLERGENS: ALLIUMS, GLUTEN*

Cooked To Order Italian Rigatoni, House-Made Veal Ragú, Parmigiano Reggiano  
Choice Of: Gluten Free Rigatoni

**CHEESE CREAM BUCATINI \$14**

*ALLERGENS: DAIRY, GLUTEN*

Cooked To Order Italian Bucatini, Comté Cheese Cream

**CHICKEN TENDERS \$16 GF**

*GLUTEN FREE*

Choice Of: Fries, Mashed Potatoes, Steamed Vegetables

**GRILLED WILD SALMON \$18**

*ALLERGENS: GLUTEN, DAIRY*

Choice Of: Fries, Mashed Potatoes, Steamed Vegetables

**MAC & CHEESE \$16**

*ALLERGENS: DAIRY, GLUTEN*

**DESSERTS**

**HOUSE SPECIAL CHOCOLATE CHIP COOKIES (2) \$8**

*ALLERGENS: GLUTEN, DAIRY*

**ICE CREAMS & SORBETS \$13 (3) / \$5 ea**

French Chocolate Ice Cream

Mexican Vanilla Ice Cream

Raspberry Sorbet

Mango-Passion Fruit Sorbet

# Desserts

## **CREME BRÛLÉE \$17**

Vanilla Bean Custard, Caramel, Mixed Berries

*ALLERGENS: DAIRY, BERRIES*

## **APPLE COBBLER \$17**

Streusel, Spiced Apples, Lemon Ginger

Toffee, Vanilla Soft Serve

*ALLERGENS: DAIRY, GLUTEN*

## **OPERA \$18**

Almond Sponge Cake, Coffee Syrup, Chocolate Ganache,

French Buttercream, Chocolate Glaze

*ALLERGENS: ALMONDS, DAIRY, GLUTEN*

## **SOFT SERVE \$13**

Vanilla / Blood Orange / Swirl

*ALLERGENS: DAIRY, GLUTEN*



QUADRAN*Tea*

# Hot Tea

## BLACK TEAS

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### BIG BEN

English breakfast blend of Yunnan and Assam, both mild and invigorating, round and spicy. It is a successful blend of the main characteristics of both teas.

### CARAMEL

Sweet afternoon blend of black Assam tea and caramel pieces.

## GREEN TEAS

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### SENCHA ARIAKE

The most traditional Japanese green tea. Sweet and yet invigorating.

### THÉ DU HAMMAM

Inspired by a traditional Turkish recipe, this sweet and fruity green tea combines green dates, orange blossoms, roses and berries.

## CAFFEINE FREE & HERBAL

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### ENGLISH GARDEN

Spearmint, lemongrass and yellow fruits blend.

### CHAMOMILE FLOWERS

Whole and pure chamomile flowers buds.

### ROOIBOS DES VAHINÉS

A delicious pairing of vanilla and almond against a delicate Rooibos backdrop, for a warm and sophisticated blend.

## OOLONG

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### DONG DING

One of the most prestigious Taiwanese Oolong, flowery, fruity, and woody.

## WHITE TEA

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### BAI MU DAN

The most traditional and well-known Chinese white tea.

## CHAMPAGNE

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### LAURENT-PERRIER, "LA CUVÉE" \$119

Brut, Tours-sur-Marne, Champagne, France NV

### LAURENT-PERRIER, "LA CUVÉE ROSÉ" \$215

Brut rosé, Tours-sur-Marne, Champagne, France NV

# Food



## SAVORY

Savory profiterole, ōra king salmon parfait  
mini quiche, sofrito, lomo iberico  
mini caprese danish  
brioche bread, lobster salad

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## SWEET

Yuzu matcha white chocolate truffle,  
milk chocolate chip cookies,  
passion fruit mousse,  
dulce de leche mini roll

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## SCONES

Apple, cranberry, pistachio,  
pumpkin spice

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## MARMALADES

Apricot,  
Wild blueberry

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