

## APPETIZERS

<b>Tiger Shrimp Cocktail</b> Yuzu & Wasabi Cocktail Sauce (GF)(DF)	24
<b>Crispy Calamari</b> Spicy Mayo	18
<b>Steamed Edamame</b> Maldon Salt (GF) (V) (DF)	14
<b>Vegetable Gyoza</b> Chili Sauce, Soy Sauce (VG)	18
<b>Shishito Peppers</b> Grilled Shishitos, Extra Virgin Olive Oil, Bonito Flakes, Lime (GF) (DF)	16
<b>Chicken Wings</b> Choice of: BBQ, Honey & Garlic, Spicy Buffalo	21
<b>Burrata Toast</b> Artisan Bread, Burrata, Prosciutto, Pesto, Heirloom Tomato, Arugula, Balsamic Glaze (VG)	28
<b>Cheese &amp; Charcuterie Board (for two)</b> Fig Jam, Grissini, Grain Mustard, Crackers, Mixed Nuts (N)	45

## SALADS

<b>Organic Greens</b> Grape Tomatoes, Carrots, Radishes, Cucumber Choice of: Oriental or Carrot Ginger Vinaigrette (GF) (V) (DF)	22
<b>Caesar Salad</b> Traditional Caesar Salad, Focaccia Croutons	21
<b>Salad Enhancements from the Grill</b>	
Chicken Breast (GF)	9
Shrimp Skewer (GF)	15
Atlantic Salmon* (GF)	16
Skirt Steak* (GF)	17

(GF) Gluten Free (V) Vegan (VG) Vegetarian (DF) Dairy Free (N) Contains Nuts

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All our coffee, tea, cocoa, and seafood are responsibly sourced and hotel-verified sustainable.  
For your convenience, an 18% gratuity will be added to your check.

## SANDWICHES

Spicy Tuna Bao*	23
Avocado Aioli, Crispy Onion, Togarashi, Spicy Mayo	
Crab Sliders*	24
Crab Meat, Lemon & Orange Zest, Kewpie Mayo, Chives, Avocado, Béarnaise Sauce, Baby Greens	
Angus Beef Sliders*	19
Asian Slaw, Brioche Bun	
MO Turkey Club	25
Multigrain Artisan Bread, Roasted Turkey Breast, Smoked Bacon, Bibb Lettuce, Heirloom Tomatoes, Avocado Aioli.	
Served with Green Salad or Fries	
add Egg*	5
add Avocado	8
Vegetable Wrap	18
Hummus, Avocado, Red Peppers, Tomatoes, Carrots, Radishes, Bibb Lettuce, Crispy Onions, Herb Citrus Dressing, Spinach Wheat Wrap.	
Served with Green Salad or Fries (V)	
Angus Beef Burger*	26
Angus Beef, Brioche Bun, Sun-Dried Tomato Paste, Homemade Ranch, Deep-Fried Potato Straws. Served with Green Salad or Fries	

### Truffle Honey Grilled Cheese 24

Artisan Bread, Comté & Aged Cheddar, Truffle Honey, Arugula, Basil (VG)

*A portion of the proceeds from this dish will go to support the efforts for His House Children's Home. Founded in 1987, His House establishes "a place to call home" for children who cannot safely live with their parents.*

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## FROM THE SUSHI BAR

Anticucho Roll*	26	Tuna Poke Bowl*	34
Crab Meat, Hamachi, Avocado, Red Onion, Tomato, Sweet Potato, Anticuchera Sauce (GF)		Spicy Mayo, Tuna, Sushi Rice, Cucumber, Mango, Wakame, Avocado, Edamame, Nori, Spring Onion, Togarashi & Plantain Chips	
Ceviche Roll*	25	Seaweed Salad	18
Shrimp, Tuna, Avocado, Red Onion, Aji Amarillo Sauce, Micro Cilantro (GF)		Wakame Seaweed, Rice Wine Vinegar, Ginger, Sesame Seeds (V)	
Steak Tartare Roll*	23	Tuna Tataki*	20
Beef Tenderloin, Portobello Mushroom, Scallions, Potato Strings		Yuzu Kosho, Daikon	
Salmon & Cream Cheese Roll*	22	Nigiri* (per piece)	8
Salmon, Avocado, Cream Cheese (GF)		Hamachi/Salmon/Tuna (GF)	
Crunchy Spicy Tuna Roll*	22	Sashimi* (4 pieces)	20
Tuna, Cucumber, Scallions, Tempura Flakes, Sesame Seeds		Hamachi/Salmon/Tuna (GF)	
Lobster Roll*	38	<b>DESSERTS</b>	
Lobster Tail, Masago, Asparagus, Avocado (GF)		Chocolate Pistachio Tart	16
Red Eel Roll*	23	Flourless Biscuit, Sicilian Pistachio Crunch & Vanilla Ice Cream (N)	
Salmon, Seared Eel, Avocado, Sriracha, Red Tobiko		Mixed Berry Cheesecake Bowl	16
California Roll*	21	Hazelnut Crumble & Fresh Berries (N)	
Crab Meat, Masago, Avocado, Cucumber (GF)		Key Lime Pie	15
Vegetable Roll	19	Vanilla Tart Shell, Fresh Key Lime Cream & Italian Meringue	
Cucumber, Asparagus, Avocado, Carrot, Sesame Seeds (GF) (V)			

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## BY THE GLASS

### SPARKLING

Taittinger, NV 30/132  
Reims, France

Moët & Chandon, Rosé, NV 38/188  
Epernay, France

Santa Margherita, Prosecco 19/80  
Valdobbiadene, Italy

### WHITE

ZD, Chardonnay 24/118  
Napa Valley, CA

Craggy Range, S. Blanc 18/70  
Martinborough, NZ

Pighin, Pinot Grigio 17/70  
Friuli, Italy

Jacques Dumont, Sancerre 23/110  
Loire Valley, Italy

### RED

Quilt, C. Sauvignon 24/96  
Napa Valley, CA

Boen, Pinot Noir 21/88  
Russian River Valley, CA

Matanzas Creek, Merlot 17/70  
Sonoma County, CA

Marques de Murrieta “Reserva” 22/88  
Rioja, Spain

Alta Vista “Estate”, Malbec 17/70  
Mendoza, Argentina

### ROSE

Whispering Angel 18/85  
Côtes de Provence, France

### BEER

La Rubia, Pale Ale 11

The Wizard, Wit

Floridian, Hefeweizen

Pop's Porter, Robust porter

Dogfish Head 90 Min, IPA

Lagunitas, IPA

Stella Artois

Sapporo

Corona Extra

Heineken

Heineken, 0.0

Miller Lite 9

Bud Light 9

# BY THE BOTTLE

## NEW WORLD REDS

Opus One 2018, Napa Valley, CA	850
The Prisoner, Zinfandel '21, Napa Valley, CA	145
Stag's Leap "Artemis", Cab. Sauvignon '20, Napa Valley, CA	280
Caymus "Special Selection", Cab. Sauvignon '18, Napa Valley, CA	550
Jordan, Cab. Sauvignon '18, Alexander Valley, CA	225
Catena "Historic Rows", Malbec, Mendoza, Argentina	185
Siduri, Pinot Noir, Willamette Valley, OR	120
Saintsbury, Pinot Noir, Carneros, CA	135
Mt Veeder, C. Sauvignon, Napa Valley, CA	166

## OLD WORLD REDS

Pertimali Sassetti, Brunello di Montalcino '17, Tuscany, Italy	290
Tenuta di Arceno Chianti Classico, Tuscany, Italy	80
Tenuta dell'Ornellaia "Le Serre Nuove" '20, Tuscany, Italy	175
Biondi Santi "Riserva", Brunello di Montalcino '99, Tuscany, Italy	1050
Domaine de la Romanée Conti Échézeaux '12, Burgundy, France	1100
Gianni Gagliardo Barolo 'La Morra' '17, Piedmont, Italy	200
Antinori Tignanello '19, Tuscany, Italy	360
Finca "La Capilla" Crianza '17, Ribera del Duero, Spain	115
Cune "Gran Reserva" '16, Rioja, Spain	130

# BY THE BOTTLE

## CHAMPAGNE BRUT

Louis Roederer, Reims, France	210
Charles Heidsieck, Reims, France	160
Veuve Cliquot 'Yellow Label', Reims, France	265
Ruinart Blanc de Blancs, Reims, France	290
Krug Grand Cuvée, Reims, France	560
Dom Perignon 2012, Épernay, France	600
Cristal 2014, Reims, France	825

## CHAMPAGNE ROSÉ

Taittinger, Reims, France	220
Veuve Cliquot, Reims, France	290
Ruinart, Reims, France	250
Laurent Perrier, Tours-Sur-Marne, France	330
Billecart Salmon, Vallee de la Marne, France	300
Dom Perignon 2008, Épernay, France	900
Cristal 2012, Reims, France	1500

## SPARKLING

Ca'del Bosco Franciacorta Brut, Lombardy, Italy	140
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# BY THE BOTTLE

## NEW WORLD WHITES

Far Niente Chardonnay, Napa Valley, CA	215
Merry Edwards Sauvignon Blanc, Russian River Valley, CA	135
Frog's Leap Sauvignon Blanc, Napa Valley, CA	100
Cloudy Bay Sauvignon Blanc, Marlborough, NZ	115

## OLD WORLD WHITES

Ladoucette Pouilly Fume, Loire Valley, France	150
Servin, 'Les Pargues' '22, Chablis, France	105
Savary, Chablis, France	86

## SAKE (Rice Wine)

Wakatake Daiginjo (720ml)	16/128
Yuki No Bosha Ginjo (300ml)	52
Sayuri (Cloudy) (300ml)	24
MIO (Sparkling) (300ml)	26

# SPIRITS

## THE MACALLAN COLLECTION

Macallan 12	29
Macallan 15	44
Macallan 18	80
Macallan 25	395
Macallan Estate	62
Macallan Rare	105
Macallan A Night on Earth	30
Macallan Harmony	65
<i>Macallan M Black (1oz)</i>	<i>550</i>

## BLENDED

Baller St. George Distiller	21
Buchanan's 12	21
Buchanan's 18	32
Chivas 12	21
Chivas 18	27
Dewar's Special Reserve12	16
Johnnie Walker Black	21
Johnnie Walker Blue	82

## SINGLE MALTS

Ardberg 10	23
Dalmore 15	35
Dalmore 18	74
Dalwhinnie 15	27
Glenlivet 12	22
Glenlivet 18	51
Glenrothes 25	55
Glenmorangie 14	20
Highland Park 21	89
Oban 14	29
Talisker 10	24
Lagavulin 16	35
Laphroaig 10	21
Glenfiddich 12	20
Glenfiddich 21	65



# SPIRITS

## BOURBON WHISKEY

Angel's Envy	22
Basil Hayden	24
Bulleit Bourbon	18
Knob Creek 9 year	19
Maker's Mark	17
Michter's 10 year	34
Woodford Reserve	21

## RYE WHISKEY

Angel's Envy	33
Knob Creek	21
Michter's	23
Whistle Pig 10 year	26

## JAPANESE WHISKEY

Nikka From The Barrel	33
Nikka Coffey Single Malt	43
Hibiki Harmony	45
Nikka Single Malt Miyagikyo	50

## IRISH WHISKEY

Jameson	17
Redbreast 12	23
Redbreast 15	38

## GIN

Beefeater	17
Bombay Sapphire	18
Brockman's	17
Hendrick's	19
Mahon (Xoriguer)	18
Monkey 47	25
Nolet's	19
Oxley (Cold Distilled)	18
Plymouth	21
St. George "Terroir"	19
Tanqueray	18
Tanqueray 10	19

## VODKA

Belvedere	19
Chopin	19
Grey Goose	19
Ketel One	19
Tito's	17
Stoli Elite	23

# SPIRITS

## RUM/CACHACA

Bacardi 8	17
Diplomatico	18
Havana Club Anejo Classico	16
Ron Abuelo 12	19
Ron Abuelo Centuria	47
Brugal "1888"	18
Santa Teresa	20
Zacapa 23	23
Zacapa XO	40
Facundo Paraiso	70
Leblon Cachaca	19

## MEZCAL

Casamigos	27
Clase Azul	72
Ilegal	24

## TEQUILA BLANCO

Casamigos	22
Clase Azul	32
Don Julio	21
Patron	22

## TEQUILA REPOSADO

Casamigos	25
Clase Azul	49
Don Julio	22
Patron	24
Jose Cuervo 1800	22

## TEQUILA ANEJO

Casa Dragones	48
Casamigos	30
Cincoro Extra Anejo	265
Don Julio	26
Don Julio 1942	63
Patron	25
Gran Patron Burdeos	125
Cazadores Cristalino	20
Jose Cuervo Reserva de la Familia	48

## SPIRITS

### LOUIS XIII DE REMY MARTIN

Half Ounce	110
One Ounce	215
Two Ounce	430

### COGNAC

Delamain XO	49
Hennessy VS	24
Hennessy VSOP	27
Hennessy XO	63
Hennessy Paradis	200
Remy Martin VSOP	21
Remy Martin 1738	27
Remy Martin XO	50
Martell XO	69

### CIGARS

A rotating selection of Cigars is available to be enjoyed on our terrace.

Please ask your server for our current offerings.

### ARMAGNAC/CALVADOS/BRANDY

Larresingle XO	32
Christian Drouin	19
Cardenal Mendoza	22
Gran Duque De Alba	22

# NON-ALCOHOLIC DRINKS

## SPIRIT-FREE

SHISO 12

Shiso, Passion Fruit

ROOIBOS ICED TEA 12

South African Rooibos

## BEVERAGES 7

Coca Cola

Diet Coke

Coke Zero

Sprite

London Essence Club Soda

London Essence Tonic London

Essence Ginger Ale London

Essence Ginger Beer

Acqua Panna (Still)

San Pellegrino (Sparkling)

## TEA BY TEALEAVES 7

Jasmine Lemon

English Breakfast

Imperial Earl Grey

Lemon Verbena

Organic Lychee

Organic Chamomile Flowers

Organic Peppermint Leaves

## COFFEE 7

Americano

Cappuccino

Espresso

Latte

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# SOCIAL HOUR

5pm to 7pm daily

COCKTAIL 11

## PALOMA

tequila, grapefruit, sugar,  
soda water  
circa 1952

## VODKA GIMLET

vodka, lime, sugar  
circa 1958

## BEE'S KNEES

gin, lemon, honey  
circa 1925

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## ROTATING SELECTION

LOCAL BEER 5

WINES 11

White, Red and Prosecco

Please ask your server about our daily  
selection

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