

MO BITES

Steamed Edamame	14
Maldon Salt (GF) (V) (DF)	
Vegetable Gyozas	18
Chili Sauce, Soy Sauce (VG)	
Shishito Peppers	16
Grilled Shishitos, Extra Virgin Olive Oil, Bonito Flakes, Lime (GF) (DF)	
Spicy Tuna Cones*	23
Spicy Aioli, Sesame Cone	
Beef Tartare Cones*	24
Spicy Aioli, Sesame Cone	
Black Truffle Arancini	19
Comté, Parmesan, Chives, Truffle Ketchup (VG)	
Bulgogi Short Rib Empanadas	21
Pickled Pear Slaw	
Crab Croquettes	24
Yuzu Turmeric Mayo, Hibiscus Pickled Radishes, Tamarind Gel	

Golden Caviar Experience* (for two)	175
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Imperial Osetra Golden Caviar, Buckwheat Waffles & Classic Condiments	
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<i>add Krug, Brut, Grande Cuvee Champagne Half Bottle (375ml)</i>	225
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(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 food borne illness, especially if you have certain medical conditions.

All our coffee, tea, cocoa, and seafood are responsibly sourced and hotel-verified sustainable.

A 20% customer service charge will be added to your check.

BAR CLASSICS

Steak & Frites	45
Skirt Steak, Chimichurri (DF)	
Tiger Shrimp Cocktail	24
Yuzu & Wasabi Cocktail Sauce (GF) (DF)	
Crispy Calamari	18
Spicy Mayo	
Chicken Wings	21
Choice of: BBQ, Honey & Garlic, Spicy Buffalo	

TO SHARE

Cheese & Charcuterie Board (for two)	45
Fig Jam, Grissini, Grain Mustard, Crackers, Mixed Nuts (N)	
Jamón Ibérico de Bellota* (for two)	75
IbéricoHam, Spanish Tomato Bread	

SALADS

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

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SANDWICHES

Spicy Tuna Bao*	23
Avocado Aioli, Crispy Onion, Togarashi, Spicy Mayo	
Burrata Toast	28
Artisan Bread, Burrata, Prosciutto, Pesto, Heirloom Tomato, Arugula, Balsamic Glaze (VG)	
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
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Artisan Bread, Comté & Aged Cheddar, Truffle Honey, Arugula, Basil (VG) <i>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.</i>
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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, Ají Amarillo Sauce, Micro Cilantro (GF)		Wakame Seaweed, Rice Wine Vinegar, Ginger, Sesame Seeds(V)	
Salmon & Cream Cheese Roll*	22	Tuna Tataki*	20
Salmon, Avocado, Cream Cheese (GF)		Yuzu Kosho, Daikon	
Crunchy Spicy Tuna Roll*	22	Nigiri*(per piece)	8
Tuna, Cucumber, Scallions, Tempura Flakes, Sesame Seeds		Hamachi/Salmon/Tuna (GF)	
Lobster Roll*	38	Sashimi*(4 pieces)	20
Lobster Tail, Masago, Asparagus, Avocado (GF)		Hamachi/Salmon/Tuna (GF)	
Red Eel Roll*	23		
Salmon, Seared Eel, Avocado, Sriracha, Red Tobiko			
California Roll*	21	Chocolate Pistachio Tart	16
Crab Meat, Masago, Avocado, Cucumber (GF)		Flourless Biscuit, Sicilian Pistachio Crunch & Chantilly Cream (N)	
Black Truffle & Wild Mushroom Roll	20	Mixed Berry Cheesecake Bowl	16
Asparagus, Black Truffle & Ginger Vegan Mayo, Crunchy Potato, Chive Baton (V) (GF)		Hazelnut Crumble & Fresh Berries (N)	
Vegetable Roll	19	Key Lime Pie	15
Cucumber, Asparagus, Avocado, Carrot, Sesame Seeds (GF) (V)		Vanilla Tart Shell, Fresh Key Lime Cream & Italian Meringue (N)	

DESSERTS

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SPARKLING

Taittinger Reims, France	glass/bottle	30/132
Moët & Chandon, Rosé Epernay, France		38/188
Santa Margherita, Prosecco Valdobbiadene, Italy		19/80

SPLIT AND HALF

Moët & Chandon, Brut, “Imperial” Epernay, France 187 ml	bottle	40
Moët & Chandon, Rosé, “Imperial” Epernay, France 187 ml		50
Krug Grand Cuvée Reims, France 375 ml		280

WHITE

ZD, Chardonnay Napa Valley, CA	glass/bottle	24/118
Craggy Range, S. Blanc Martinborough, NZ		18/70
Pighin, Pinot Grigio Friuli, Italy		17/70
Hubert Brochard, Sancerre Loire Valley, France		23/110

ROSE

Whispering Angel Côte-de Provence, France	glass/bottle	18/ 85
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RED

Quilt, C. Sauvignon Napa Valley, CA	glass/bottle	24/96
Boen, Pinot Noir Russian River Valley, CA		21/88
Matanzas Creek, Merlot Sonoma County, CA		17/70
Marques de Legarda Rioja, Spain		22/88
Alta Vista “Estate”, Malbec Mendoza, Argentina		17/70

BEER

La Rubia, Pale Ale	can/bottle	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 2021, Napa Valley, CA	145
Stag's Leap "Artemis", Cab. Sauvignon 2020, Napa Valley, CA	280
Caymus "Special Selection", Cab. Sauvignon 2018, Napa Valley, CA	550
Jordan, Cab. Sauvignon 2018, Alexander Valley, CA	225
Catena "Historic Rows", Malbec, Mendoza, Argentina	185
Siduri, Pinot Noir, Willamette Valley, OR	120
Saintsbury, Pinot Noir, Carneros, CA	135

OLD WORLD REDS

Pertimali Sassetti, Brunello di Montalcino 2017, Tuscany, Italy	290
La Spinetta, Chianti, Riserva 2018, Tuscany, Italy	85
Biondi Santi "Riserva", Brunello di Montalcino 1999, Tuscany, Italy	1050
Domaine de la Romanée Conti Échézeaux 2013, Burgundy, France	2200
Gianni Gagliardo Barolo 'La Morra' 2019, Piedmont, Italy	270
Antinori Tignanello 2019, Tuscany, Italy	360
Finca "La Capilla" Crianza 2018, Ribera del Duero, Spain	115

BY THE BOTTLE

CHAMPAGNE BRUT

Veuve Cliquot 'Yellow Label', Reims, France	265
Ruinart Blanc de Blancs, Reims, France	290
Krug Grand Cuvée, Reims, France	560
Dom Perignon 2013, 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
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' 2022, Chablis, France	105
Dr. Bürklin-Wolf 2021, Riesling, Trocken, Pfalz, Germany	80

SAKE (Rice Wine)

Wakatake Daiginjo (720ml)	16/128
Yuki No Boshu 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 Rare	105
Macallan A Night on Earth	30
Macallan Harmony	65

MacallanM Black (1oz) 550

BLENDED

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

SINGLE MALTS

Ardberg 10	23
Balvenie 12	35
Dalmore 15	35
Dalmore 18	74
Dalmore Cigar Malt	40
Dalwhinnie 15	27
Glenfiddich 18	55
Glenlivet 12	22
Glenlivet 18	51
Glenlivet 21	105
Glenmorangie 14	20
Highland Park 12	26
Highland Park 15	50
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
Gin No.3	25

VODKA

Belvedere	19
Chopin	19
Grey Goose	19
Ketel One	19
Tito's	17
StoliElite	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
Illegal	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
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

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

JasmineLemon	
English Breakfast	
Imperial EarlGrey	
LemonVerbena	
Organic Lychee	
Organic Chamomile Flowers	
Organic Peppermint Leaves	

COFFEE

Americano	
Cappuccino	
Espresso	
Latte	

SOCIAL HOUR

5pm to 7pm daily

PALOMA 11

tequila, grapefruit, sugar, soda water

VODKA GIMLET 11

vodka, lime, sugar

BEE'S KNEES 11

gin, lemon, honey

ROTATING SELECTION

LOCAL BEER 5

WINES 11

White, Red and Prosecco

Please ask your server about our daily
selection