

MO BITES

Steamed Edamame Maldon Salt (GF) (V) (DF)	15
Vegetable Gyozas Chili Sauce, Soy Sauce (VG)	19
Shishito Peppers Grilled Shishitos, Extra Virgin Olive Oil, Bonito Flakes, Lime (GF) (DF)	17
Spicy Tuna Cones* Spicy Aioli, Sesame Cone	24
Beef Tartare Cones* Spicy Aioli, Sesame Cone	25
Black Truffle Arancini Comté, Parmesan, Chives, Mild Arrabbiata (VG)	20
Bulgogi Short Rib Empanadas Pickled Pear Slaw	22
Crab Croquettes Yuzu Turmeric Mayo, Hibiscus Pickled Radishes, Tamarind Gel	25

Golden Caviar Experience* (for two) 175 Imperial Osetra Golden Caviar, Buckwheat Waffles & Classic Condiments

(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	48
Skirt Steak, Chimichurri (DF)	
Tiger Shrimp Cocktail	26
Yuzu & Wasabi Cocktail Sauce (GF) (DF)	
Crispy Calamari	20
Spicy Mayo	
Chicken Wings	22
Choice of: BBQ, Honey & Garlic, Spicy Buffalo	

TO SHARE

Cheese & Charcuterie Board (for two)	50
Fig Jam, Grissini, Grain Mustard, Crackers, Mixed Nuts (N)	
Jamón Ibérico de Bellota* (for two)	80
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)	10
Shrimp Skewer (GF)	16
Atlantic Salmon* (GF)	17
Skirt Steak* (GF)	18

(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.

SANDWICHES

Spicy Tuna Bao*	25
Avocado Aioli, Crispy Onion, Togarashi, Spicy Mayo	
Burrata Toast	28
Artisan Bread, Burrata, Prosciutto, Pesto, Heirloom Tomato, Arugula, Balsamic Glaze (VG)	
Angus Beef Sliders*	21
Asian Slaw, Brioche Bun	
MO Turkey Club	27
Multigrain Artisan Bread, Roasted Turkey Breast, Smoked Bacon, Bibb Lettuce, Heirloom Tomatoes, Avocado Aioli.	
Served with Green Salad or Fries	
add Egg*	6
add Avocado	9
Vegetable Wrap	20
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*	28
Angus Beef, Brioche Bun, Sun-Dried Tomato Paste, Homemade Ranch, Deep-Fried Potato Straws. Served with Green Salad or Fries	

Truffle Honey Grilled Cheese 26

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.

(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.

FROM THE SUSHI BAR

Anticucho Roll*	27	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*	27	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*	23	Tuna Tataki*	23
Salmon, Avocado, Cream Cheese (GF)		Yuzu Kosho, Daikon	
Crunchy Spicy Tuna Roll*	24	Nigiri*(per piece)	8
Tuna, Cucumber, Scallions, Tempura Flakes, Sesame Seeds		Hamachi/Salmon/Tuna (GF)	
Lobster Roll*	40	Sashimi*(4 pieces)	22
Lobster Tail, Masago, Asparagus, Avocado (GF)		Hamachi/Salmon/Tuna (GF)	
Red Eel Roll*	25		
Salmon, Seared Eel, Avocado, Sriracha, Red Tobiko			
California Roll*	23		
Crab Meat, Masago, Avocado, Cucumber (GF)			
Black Truffle & Wild Mushroom Roll	22		
Asparagus, Black Truffle & Ginger Vegan Mayo, Crunchy Potato, Chive Baton (V) (GF)			
Vegetable Roll	21		
Cucumber, Asparagus, Avocado, Carrot, Sesame Seeds (GF) (V)			

DESSERTS

Chocolate Pistachio Tart	17
Flourless Biscuit, Sicilian Pistachio Crunch & Chantilly Cream (N)	
Mixed Berry Cheesecake Bowl	17
Hazelnut Crumble & Fresh Berries (N)	
Key Lime Pie	17
Vanilla Tart Shell, Fresh Key Lime Cream & Italian Meringue (N)	

(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.

SPARKLING

	glass/bottle	
Taittinger Reims, France	30/132	
Moët & Chandon, Rosé Epernay, France	38/188	
Casa Canevel, Prosecco Veneto, Italy	20/100	

SPLIT AND HALF

	bottle	
Moët & Chandon, Brut, “Imperial” Epernay, France 187 ml	40	
Moët & Chandon, Rosé, “Imperial” Epernay, France 187 ml	50	

WHITE

	glass/bottle	
Hartford, Chardonnay Russian River, CA	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

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

RED

	glass/bottle	
Beaulieu, C. Sauvignon Napa Valley, CA	25/100	
Etude, Pinot Noir Sonoma County, 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

	can/bottle	
La Rubia, Pale Ale	11	
The Wizard, Wit		
Floridian, Hefeweizen		
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
Gianni Gagliardo Barolo 'La Morra' 2019, Piedmont, Italy	270
Antinori Tignanello 2020, Tuscany, Italy	460
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 2015, 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
---	-----

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 Harmony	65
<i>Macallan M (1oz)</i>	<i>550</i>

WILLIAM GRANT COLLECTION

Glenfiddich 12	20
Glenfiddich 14	26
Glenfiddich 18	55
Glenfiddich 21	65
Glenfiddich 30	280
Balvenie 12	35
Balvenie 19	140
Balvenie 21	155

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

Ardbeg 10	23
Dalmore 15	35
Dalmore 18	74
Dalmore Cigar Malt	40
Dalwhinnie 15	27
Glenlivet 12	22
Glenlivet 18	51
Glenlivet 21	105
Glenmorangie 10	20
Highland Park 12	26
Highland Park 15	50
Oban 14	29
Talisker 10	24
Lagavulin 16	35
Laphroaig 10	21

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
Brugal Coleccion #2	45
Brugal Maestro	85
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
Jose Cuervo Reserva de la Familia	48

CRISTALINO TEQUILA

Cazadores	20
Patron	40

SPIRITS



LOUIS XIII

Think a Century Ahead

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

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 Green Tea
English Breakfast
Imperial Earl Grey
Lemon Verbena
Organic Chamomile Flowers
Organic Peppermint Leaves

COFFEE

7

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