LOBBY LOUNGE

Specialty Cocktails $22

Seasonal

Heavenly Hibiscus
Hibiscus Tea, Domaine de Canton Ginger, Lime, Prosecco

Strawberry Rhubarb Collins
Greenhook Gin, Strawberry, Rhubarb, Lemon, Club Soda

New Fashioned
Watershed Bourbon, Agave, Orange Bitters

Pink Grapefruit and Lychee Refresher
VDKA 6100, Grapefruit, Lychee, Lemon, Star Anise

From the Library…

Teatime Bellini
Belvedere Peach Nectar, Peach Puree, Prosecco

The Royal Tea
Ketel One Vodka, Pomegranate, Beet Juice, Lemon, Ginger
Oolong Honey

Baby Buddha
Hendrick's Gin, Cucumber, Cilantro, Lime, Sparkling Sake

Moscow Mule
Absolut Elyx, Lime, Ginger Beer

Modern Classics

Bella Pesca
Champagne, St. Germain, Grapefruit, Lychee, Chambord

"….Sting Like A Bee"
Casamigos Reposado, Mike's Hot Honey, Blood Orange, Lemon

Ginger Mojito
Owney's Rum, Mint, Lime, Ginger, Club Soda

Mandarin Sunset
Absolut Mandrin, Blood Orange, Lychee, Lillet Blanc

Wines By The Glass

Sparkling

Prosecco
#4 Bocelli "Extra Dry" Veneto, Italy NV 18 / 70
Champagne
#38 Louis Roederer Brut "Collection" France NV 30 / 130
Champagne
#1603 Krug Brut "Grande Cuvée" France NV 375ml 78 / 185
Rosé Champagne
#96 Deutz Rosé Aÿ, France NV 39 / 165

White

Pinot Grigio
#361 Giocato Primorska, Slovenia 2014 16 / 55
Riesling
#155 Riesling, Kabinett, Hexamer, Nahe, Germany 2013 17 / 70
Sancerre
#121 Jean-Paul Picard Loire Valley, France 2014 20 / 75
Chardonnay *Organic
#300 Hanzell "Sebella" Sonoma Valley, California 2013 23 /100
Bourgogne Blanc
#308 Pierre Bourée, Burgundy, France 2012 25 / 98

Red

Côtes-du-Rhône
#661 Domaine de Marcoux, France 2013 17 / 75
Rioja
#604 La Antigua "Clásico Reserva" Spain 2006 19 / 81
Pinot Noir
#613 Amity Vineyards, Willamette Valley, Oregon 2013 22 / 85
Merlot
#577 Shinn Estate "9 Barrels" Long Island, NY 2012 19 / 79
Bordeaux
#582 Château de Pressac St.-Émilion, France 2007 27 / 98
Cabernet Sauvignon
#739 Heitz Wine Cellars Napa Valley, California 2011 32 / 125

Rosé

Côtes de Provence
#395 Xavier Flouret, "Nationale 7," France 2015 18/75

LOBBY LOUNGE

Beer

Brooklyn Lager, United States	$12
Shock Top Honeycrisp Apple Wheat, United States	$12
Lagunitas IPA, United States	$12
Samuel Smith's Organic Chocolate Stout, UK	$15
Stella Artois, Belgium	$12
Chimay Blue Ale, Belgium	$16
Amstel Light, Holland	$12
Heineken, Holland	$12
Paulaner Hefe-Weizen, Germany	$12
Chang, Thailand	$9

Non-Alcoholic Beverages

Make It Sappy
Grapefruit Juice, Ginger Beer, Maple Syrup $9

Thyme's Up
Lemon & Lime Juices, Lemongrass Syrup, Tonic, Thyme $9

Mandarin Sunrise
Orange & Lemon Juice, Orange Blossom, Grenadine $9

Fentiman's Ginger Beer
Contains 0.5% alcohol $9

Einbecker Beer, "Brauherren Alkoholfrei,"
Contains 0.3% alcohol $9

Lemonade	$8
Iced Tea	$8
Badoit Sparkling water (750ml)	$10
Badoit Sparkling water(330ml)	$8
Evian Water (750ml)	$10

Sodas

Coca Cola / Diet Coke	$8
Sprite	$8
Ginger Ale	$8
Club Soda	$8
Tonic Water	$8

Juices

Orange Juice	$9
Grapefruit Juice	$9
Apple Juice	$9
Pineapple Juice	$9
Cranberry Juice	$9

Coffee

Coffee / Decaffeinated Coffee (French Press)	$9
Espresso / Decaffeinated Espresso	$9
Cappuccino / Decaffeinated Cappuccino	$11
Café Latte / Decaffeinated Café Latte	$11
Macchiato / Decaffeinated Macchiato	$9
Americano / Decaffeinated Macchiato	$9

Tea

Black Tea:

Imperial Earl Grey	$9
Imperial English Breakfast	$9
Classic Orange Pekoe	$9
Thunderbolt Darjeeling	$9
Mandarin Oolong (blend)	$9

Green and White Tea:

Lychee Green	$9
Mandarin Blossom	$9
Jasmine Pearl	$9

Herbal (Decaffeinated) Tea:

Chamomile Flowers	$9
Mountain Berry	$9
Lemon Verbena	$9
Organic Peppermint	$9

SAKE

Sparkling Sake – Harushika "Tokimeki"	$17
Junmai Daiginjo – Tsukasabotan "King of Peony"	$26
Plum Sake – Satsuma Godai "Umeshu"	$14

SWEET WINE

Brachetto d'Acqui, Marenco, "Pineto," Piedmont, Italy 2014	$13
Vin Santo, Il Poggione, "Sant' Antimo," Tuscany, Italy 2004	$24
Sauternes, Château Doisy-Védrines, Bordeaux, FR 2010	$19

SHERRY

Palo Cortado, Emilio Hidalgo, "Marqués de Rodil"	$17
Pedro Ximénez, Lustau, "San Emilio"	$14

PORT

Quinta do Noval 10yr Tawny	$19
Sandeman, 20yr Tawny	$24
Taylor Fladgate 30yr Tawny	$50
Cockburn, "Quinta dos Canais" 2005	$35

LOBBY LOUNGE

VODKA (As a Martini 22)

Absolut	$18
Absolut Mandarin	$18
Absolut Elyx	$22
Ao	$18
Belvedere	$19
Belvedere Pink Grapefruit	$19
Chopin	$19
Ciroc	$19
Finlandia	$18
Grey Goose	$19
Grey Goose L'Orange	$19
Ketel One	$19
Stolichnaya	$18
Stoli Elit	$24
Tito's Handmade	$18
VDKA 6100	$19

GIN (As a Martini 22)

Beefeater	$19
Bluecoat	$16
Bombay	$19
Bombay Sapphire	$20
Breuckelen Glorious Gin	$17
Breuckelen Glorious Gin: Oaked	$24
Bulldog	$19
Greenhook	$19
Greenhook Beachplum	$22
Hendrick's	$19
Tanqueray	$19
Tanqueray Ten	$20

TEQUILA & MEZCAL

Casa Dragones	$85
Casa Noble Añejo	$24
Casamigos Blanco	$20
Casamigos Reposado	$21
Casamigos Añejo	$23
Don Julio Resposado	$22
Don Julio Añejo	$26
DeLeón Diamante Blanco	$45
Herradura Resposado	$20
Herradura Añejo	$21
Patrón Silver	$22
Patrón Añejo	$24
Patrón Gran Platinum	$65
Patrón Roca Reposado	$28
Mezcal, Nuestra Soledad, "San Luis," El Jolgorio	$20

PISCO & SINGANI

La Diablada, Peru	$16
Singani 63	$16

RUM

Appleton Estate 21 yr	$35
Don Pancho 8 yr Reserva	$19
Depaz Rhum Agricole	$18
Facundo "Neo"	$18
Facundo "Paraíso"	$70
Malibu	$17
Captain Morgan Original	$17
Mount Gay	$17
Old New Orleans Spiced	$18
Owney's	$18
Rhum J.M. Vintage 1997	$38

BOURBON & WHISKEY

Basil Hayden 8 yr	$19
Booker's 7 yr	$23
Breuckelen 77 Whiskey	$17
Bulleit	$19
Elijah Craig 12 yr	$16
Knob Creek 9 yr	$19
Maker's Mark	$19
Michter's Single Barrel Rye	$20
Watershed	$19
Wild Turkey	$18
Wistlepig Straight Rye 10yr	$24
Wistlepig Old World	$40
Woodford Reserve	$19

IRISH WHISKEY

Black Bush	$17
Bushmills 16 yr	$25
Jameson	$18
Middleton Very Rare	$35

BLENDED WHISKY

Chivas 12 yr	$18
Chivas Brothers, Royal Salute 38 yr	$160
Crown Royal Canadian	$19
Dewars	$19
Dewars 12 yr	$22
Johnnie Walker Black	$18
Johnnie Walker Blue	$70

LOBBY LOUNGE

SINGLE MALT WHISKY

Suntory, Yamazaki 12 yr, Japan	$26

SINGLE MALT SCOTCH

Dalwhinnie 15 yr, Highland	$18
Glenmorangie 12 yr Sherry Wood, Highland	$19
Oban 14 yr, Highland	$23
Balvenie 21 yr, Speyside	$45
Balvenie 30 yr, Speyside	$170
Glenfiddich 12 yr, Speyside	$19
Glenfiddich 15 yr, Speyside	$23
Glenfiddich 21yr, Speyside	$50
Glenlivet 12 yr, Speyside	$19
Macallan 12 yr, Speyside	$22
Macallan 15yr, Speyside	$25
Macallan 18 yr, Speyside	$75
Macallan Rare Cask, Speyside	$95
Macallan 25yr, Speyside	$375
Highland Park 18 yr, Orkney	$40
Highland Park 30 yr, Orkney	$120
Talisker 10 yr, Skye	$22
Bunnahabhain 18 yr, Islay	$30
Lagavulin 16 yr, Islay	$24
Laphroaig 10 yr, Islay	$19

ARMAGNAC

Château du Tariquet, VS, Bas-Armagnac	$14
Castaréde Vintage 1968	$65

CALVADOS & APPLE BRANDY

Adrien Camut, 12 ans d'age,	$40
Laird's 12 yr, Rare	$20

COGNAC

Courvoisier VS	$22
Courvoisier XO Imperial	$40
Delamain XO Pale and Dry	$25
Delamain Vesper	$45
La Fontaine de la Pouyade	$215
Hennessy VS	$20
Hennessy XO	$50
Hennessy Paradis	$195
Richard Hennessy	$550
Hine VSOP Rare	$20
Hine Vintage 1975	$75
Remy VSOP	$20
Remy XO	$45
Remy Louis XIII	$425

GRAPPA

Marolo Grappa and Chamomile	$19
Nonino il Moscato	$20
Jacopo Poli Vespaiolo	$32

APERITIF AND DIGESTIF

Aperol	$15
Campari	$16
Contratto Bianco Vermouth	$14
Lillet Blanc	$14
Pernod Anise	$15
Ricard Pastis	$15
Jean-Luc Pasquet, Pineau des Charentes Blanc	$16
Averna Amaro	$14
Chartreuse V.E.P, Green	$30
Fernet Branca	$14
Massenez, Eau de Vie de Poire	$14
Obsello, Absinthe	$20

LIQUEURS

Amaretto Disaronno	$14
Bailey's Irish Cream	$14
B&B	$16
Frangelico	$14
Grand Marnier	$16
Grand Marnier Centenaire	$50
Sambuca Romana	$14
Sambuca Romana Black	$14
Tia Maria	$14

LOBBY LOUNGE

Small Plates

Sunday-Thursday 12pm to 11pm / Friday & Saturday until midnight

Charred Edamame (V) **15**
Charred Edamame, Tossed with Salt and Chili

Shiitake Chopsticks (V) **16**
Crispy Mushroom Roll, Tarragon Aioli

Green Falafel (V) **16**
Piquillo Pepper Hummus, Greek Yogurt, Pita

Korean Pancake (V) **22**
Classic Korean Pancake with Assorted vegetables

Snapper Tiradito (CA) **19**
Madai Snapper, Sweet & Purple Potato, Hominy Kernels

Tuna Tartare Bites (CA) **21**
Lavosh , Avocado, Kimchi Mayo, Tobiko

Crispy Fried Prawns **21**
Asparagus, Carrots, Yuzu Dipping Sauce

Chicken Lollipops **19**
Tamarind Glaze, Sesame

Steamed Pork Buns **22**
Glazed Pork, Pickled Jalapeno, Cucumber, Carrots

Wagyu Beef Sliders (CA) **24**
Cheddar, Tomato, Lettuce, Pickle, Parmesan Fries

Lamb Chops (CA) **24**
Mint Chimichurri, Cucumber and Yogurt

Dim Sum Bento **28**
Selection of Shrimp, Chicken and Vegetable Dumplings

Soup / Sandwich

Wonton Noodle Soup **24**
Shrimp and Chicken Wontons, Char Su Pork, Kombu

Corn and Crab Soup **25**
Creamy Egg Drop, Scallions, Chili Oil

Tuna Melt **21**
Tuna Salad, Black Olives, Cheddar, Tomato, Croissant

Turkey BLT **23**
Roast Breast, Turkey Bacon, Avocado, Bibb, Multigrain

Chicken Sandwich (CA) **25**
Fried Egg, Lettuce, Cucumber, Tomato, Rustic Hero

Before placing your order, please inform your server if anyone in your party has a food allergy.

18% service charge will be added to parties of five or larger

Large Plates

Sunday-Thursday 12pm to 11pm / Friday & Saturday until midnight

Green Salad (V) **19**
Fava & French Beans, Snap Peas, Kale, Citrus Dressing

Caesar Salad **21**
Romaine, Parmesan Croutons, Anchovy Garlic Dressing

Chopped Salad (V) **21**
Romaine, Cucumber, Tomato, Asparagus, Hearts of Palm, Olives, Feta, Balsamic Dressing

Mandarin Salad (V) **21**
Napa Cabbage, Sprouts, Oranges, Cashews, Miso Gastrique

Tomato and Watermelon Salad (V) **22**
Feta, Roasted Almonds, Arugula, Poppy Seed Dressing

Fried Rice (V) **23**
Edamame, Carrots, Eggs, Bean Sprouts

Pan Fried Chinese Noodles **24**
Royal Trumpets, Eggplant, Asparagus, Oyster Sauce

Whole Wheat Trumpet Pasta (V) **24**
Mushrooms, Arugula Pesto, Baby Spinach, Pecorino

Add your choice of Protein to any Large Plate:

Grilled Tofu	*(5oz)*	**7**
Chicken Breast	*(6oz)*	**9**
Jumbo Prawns	*(4oz)*	**14**
Wild Salmon	*(7oz)*	**22**
Prime Steak	*(6oz)*	**22**

Dessert

New York Cheese Cake **12**
Seasonal Fruit

Chocolate Framboise **12**
Flourless Chocolate Cake, Light Mousse, Raspberries

Warm Apple Pie **14**
Tahitian Chantilly Crème, Caramel Sauce

Tropical Fruit Pavlova **16**
Crispy Meringue • Passion Fruit Coulis • Exotic Fruits

Cheese Board **32**
Chef`s Selection of Cheese with Condiments

(CA) Consumer Advisory:
Contains raw or undercooked food products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

(V) Suitable for Vegetarian

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