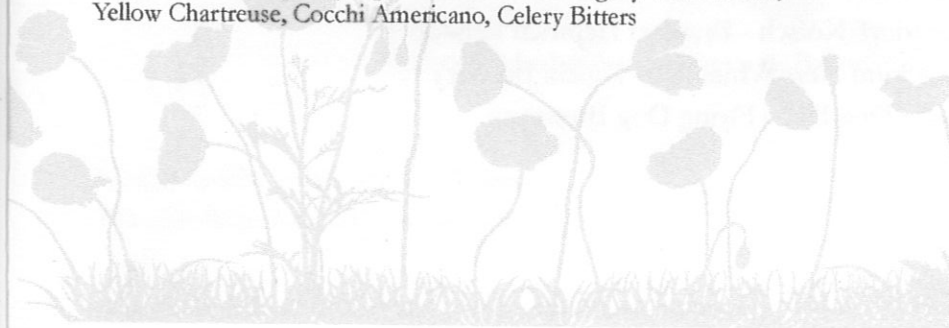


# Cocktails

- Shush 14  
Pineapple and Chipotle Infused Absolut Vodka, Lime Juice, Strawberry Syrup,  
Angostura Bitters
- Tete De Mule 14  
Citadelle Gin, Ginger Syrup, Citric Acid, Mint and Green Tea Water,  
Carbonated in a Bottle
- Ambrosia #2 16  
Cardinal Mendoza brandy, Pedro Xemines Sherry, Gutierrez Colosia Oloroso  
Sherry, Verjus, Luxardo Maraschino, Sparkling Wine, Orange Bitters
- Betty Draper 14  
Citadelle Gin, Calvados Drouin Selection, La Cigarerra Manzanilla Sherry,  
Celery and Lime Juice, Apple Syrup, Apple Bitters
- Sho Sho 15  
Akanone Carrot Shoshu, Gutierrez Colosia Oloroso Sherry, Lime Juice,  
Carrot Ginger Syrup, Virgil's Root Beer
- Good Point 14  
Ritten House Rye 100, Byrrh Quinquina, Luxardo Maraschino, Orange Bitters
- Bartender's Breakfast 15  
Cardinal Mendoza Spanish Brandy, Pierre Ferrand 1840 Cognac, Coconut Milk,  
Nutella, Whole Egg, Angostura Bitters
- V.I.C. (Very Important Cocktail) 15  
Espolon Silver Tequila, Jalapeno Infused Del Maguey Vida Mezcal,  
Yellow Chartreuse, Cocchi Americano, Celery Bitters



## *Wine by the glass*

Sparkling (glass/bottle)

Cava, Raventos Conca del Riu Anoia Reserva Brut "L'Hereu"  
2010 Catalonia, Spain 13/42

Lallier, Grand Reserve Brut  
NV Champagne, France 18/79

### White

Bourgogne Blanc (Chardonnay), P. Javillier, Cuvee 'e des Forgets  
2010 Burgundy, France 15/58

Sylvaner, Albert Seltz, De Mittlebergheim  
2011 Alsace, France 11/34

Kerner, Abbazia Di Novacella  
2012 Trentino-Alto Adige, Italy 13/44

Chablis (Chardonnay), Domaine Jean-Marc Brocard  
2011 Burgundy, France 12/42

### Red

Bourgogne Rouge (Pinot Noir), Christophe Buisson  
2008 Burgundy, France 16/56

Zweigelt, IBY Classic  
2009 Burgenland, Austria 12/36

Vin de Pays, Principaute D'Orange (Merlot, Syrah), Janasse  
2009 France 14/44

## *Beer*

Reissdorf Kölsch - Brauerei Heinrich Reissdorf 8

Hitachino Nest White Ale - Kiuchi Brewery 12

Snake Dog IPA - Flying Dog Brewery 7

# Reserve Wines

## Sparkling

- Pol Roger Brut Rose, Champagne, France, 02 (Chardonnay, Pinot Noir) 165  
Veuve Cliquot Gold Reserve, Champagne, France, 90 (Chardonnay, Pinot Noir) 185

## White

- William Fèvre Valmur Grand Cru, Chablis, France, 08 (Chardonnay) 135

## Red

- Ch. Musar Hochar Pere et Fils, Bekka Valley, Lebanon, 09 72  
(Cinsault, Carignan, Cab Sauvignon, Grenache)  
La Ferme des Sept Lunes, St. Joseph, France, 11 (Syrah) 90  
Tardieu Laurent, St. Joseph Vieilles Vignes, 03 (Syrah) 95  
Vatican Sixtine, Chateauneuf-du-Pape, 01 (Grenache, Syrah, Mourvedre) 95  
Livio Sasseti Pertimali, Brunello di Montalcino, 99 (Sangiovese) 95  
M. Chapoutier, St. Joseph Les Granits, 03 (Syrah) 105  
Ciacci Piccolomini Pianrosso, Brunello di Montalcino, 2001 (Sangiovese) 105  
Beaurenard Boisrenard, Chateauneuf-du-Pape, 03 (Grenache, Syrah, Mourvedre) 115  
Domaine du Pegau Cuvee Reservee, Chateauneuf-du-Pape, 03 (GSM) 115  
Argiano Solengo IGT, Tuscany, Italy, 99 (Sangiovese) 120  
Louis Latour, Corton Grancy Grand Cru, 03 (Pinot Noir) 125  
Ch. Quinault L'Enclos, St. Emilion, France, 98 (Merlot, Cab Franc, Cab Sauvignon) 125  
Isole Cepparello IGT, Tuscany, Italy, 01, (Sangiovese) 125  
Pride Mountain, Napa Valley, California, USA, 99 (Cabernet Sauvignon) 135  
Domaine du Pegau Cuvee Reservee, Chateauneuf-du-Pape, 00 (GSM) 135  
Ch. Monbousquet, St. Emilion, France, 98 (Merlot, Cab Franc, Cab Sauvignon) 135  
Seavey, Napa Valley, California, USA, 96 (Cabernet Sauvignon) 145  
Antinori Tignanello, Tuscany, Italy, 07 (Sangiovese, Cab Sauvignon, Cab Franc) 145  
Spottswoode, Napa Valley, California, USA, 96 (Cabernet Sauvignon) 150  
Chateau Montelena Estate, Napa Valley, California, USA, 01 (Cabernet Sauvignon) 155  
Clos des Papes, Chateauneuf-du-Pape, 00 (Grenache, Syrah, Mourvedre) 170  
Pride Mountain, Napa Valley, California, USA, 97 (Cabernet Sauvignon) 180  
Louis Jadot, Clos St. Jacques, Gevrey Chambertin 1er Cru 02 (Pinot Noir) 245

# Menu

Beau Soleil or Kusshi Oysters	3 Ea
Black Sea Bass Crudo with Mutsu Apple & Seaweed	13
Tuna Crudo with Celery & Anchovy	15
Beef Tartare with Horseradish Cream	12
Fall Salad with Carrots, Black Trumpets & Walnuts	12
Fish Soup with Tomato & Fennel	12
Chevre with French Breakfast Radishes & Basil	10
Ricotta with Fennel & Golden Raisins	10
Brebis with Eggplant, Chorizo & Almond Oil	12
Foie Gras Toast with Peach Mostarda	14
Brandade Toast with Tomato & Arugula	10
Charcuterie Sandwich with Pickles & Frisée	13
Country Pâte	10
Game Bird Terrine with Pickled Chanterelles	16
Jamon Serrano	12
Rillettes, Tuna or Pork	10
Sea Scallops with Savoy Cabbage, White Wine & Smoked Caviar	26
Organic Egg, Braised Chicken, Leeks & White Truffle	48
Duck Sausage with Tarbais Beans, Tuscan Kale, Green Olives & Roasted Garlic	24
Pork Belly With Lentils, Figs & Turnips	24
Beef Short Ribs With Potatoes, Mushrooms, Onions & Bacon	25
Coffee & Chocolate Pot De Crème	10
Brioche With Peach Confit & Vanilla Ice Cream	10

