



PREMIUM CAVIAR

Imperial Osetra*

1oz - Prized for its buttery 'pop',
silky texture and rich flavor 185

Kaluga Hybrid*

1oz - Robust notes of butter and earth
with notes of fresh ocean salt 175

Siberian Baeri*

1oz - Dark & lustrous with buttery taste
and bold hazelnut notes 110

White Sturgeon*

1oz - Buttery & creamy texture with
hints of crisp sea water 125

MARTINIS

Cajun

Tito's Vodka infused with jalapeño
and dry vermouth 17

I'm A Saint

Hendrick's Gin, St-Germain Liqueur and lime 17

Vesper Martini 007

Bombay Dry Gin, Kettle One Vodka
and Lillet Blanc Apertif 18

Martinez

Bombay Dry Gin, sweet vermouth
and Luxardo Maraschino Cherry 18

Pickletini

Tito's Vodka and pickle brine 18

Gin & Sin

Bombay Dry Gin, lemon, orange and grenadine 18

Paul's Dry Gin Martini

Beefeater Gin, dry vermouth and
bleu cheese stuffed olives 20

Tuxedo

Absinthe rinse, Bombay Dry Gin,
maraschino liqueur and dry vermouth 20

O! Smoky

Grey Goose Vodka, Laphroaig 10-yr Scotch
and dash of absinthe 22

WANT A BUMP?

Traditionally, fishmongers used to taste caviar off the back of their hand. The warmth from your hand warms the salty pearls and enhances flavor and aroma. Enjoy a 8-gram 'bump' of Siberian Baeri as a salty treat to pair with a fine martini. Served on a spoon or from the back of your hand, you decide.

35

BUBBLIES

CHAMPAGNE

Veuve Clicquot 'Yellow Label', Reims, NV 150

Louis Roederer, NV 165

Dom Pérignon, 2013, France 745

ROSÉ

Henriot, Reims, NV 145

Billiecart Salmon, NV 195

J. Lassalle Premier Cru Brut, France 235

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



SPECIALTY COCKTAILS

Royal Refresher

Grey Goose Vodka, muddled mint & cucumber, topped with prosecco 16

Italian Espresso Martini

Averna Amaro & Kahlua Coffee Liqueur, over a fresh shot of espresso 18

Aroma Tonic

Italicus Bergamont Liqueur over an Aroma Barista Bar Cold Brew 16

Midnight Spice

Fernet Branca Bitters, Bulleit Rye Whiskey, Mr. Black Coffee Liqueur and Ancho Reyes Chile Verde 16

Abduction of North Vegas

Alien Tequila Extra Añejo, pineapple, Aperol, Ancho Reyes Chile Verde and Tajín rim 17

Don's Word

Bombay Dry Gin, Chartreuse Liqueur, maraschino liqueur 18

Hike Through The Redwoods

Absinthe, Peychaud Bitters and Redwood Empire Rye Whiskey 19

Turf Club

Tanqueray No.10, dry vermouth, maraschino liqueur, dash of absinthe 20

Toronto

Crown Royal Whisky, Fernet-Branca, Angostura bitters and maple syrup 18

Hibiscus Fizz

Bombay Sapphire Gin, lemon & lime, hibiscus, cream and egg whites 17

Sin City Sour

Smoke Wagon Whiskey, muddled grapes, cabernet sauvignon and egg whites 17

SMOKED OLD FASHIONED

Oaxacan Old Fashioned

Alien Tequila Reposado, El Silencio Mezcal and Angostura Bitters 20

Vanilla Old Fashioned

Blade and Bow Bourbon, Madagascar vanilla, Amaro Nonino Bitters and orange bitters 20

Maple Bacon Old Fashioned

Bacon infused Buffalo Trace Bourbon, Angostura Bitters and maple syrup 20

Old Fashioned Served Tableside (Serves 4)

Any Old Fashioned Cocktails served in a whiskey bottle 80