



WINES BY THE GLASS

SPARKLING

Chandon Brut, *California* 16

Chandon Brut Rosé, *California* 16

STILL ROSÉ

Gérard Bertrand, *Cote des Roses, Languedoc, 2021* 18

WHITE

Terras Gauda, *Albarino, Rias Baixas, 2021* 18

Zorzettig, *Sauvignon Blanc, Friuli, 2020* 16

Chalk Hill, *Chardonnay, Sonoma Coast, 2021* 20

Trimbach, *Gewurztraminer, Alsace, 2018* 20

Clarendelle, *Bordeaux Blanc, France, 2021* 25

RED

Willamette Valley Vineyards, *Pinot Noir, Oregon, 2021* 20

Les Cadrans de Lasséque, *Saint-Émilion Grand Cru, France, 2019* 20

Via Castello, *Montecucco, Super Tuscan, Italy, 2016* 25

Daou 'Bodyguard', *Blend, Paso Robles, California, 2021* 25

Alexander's Crown Vineyard, *Cabernet Sauvignon, California, 2016* 35

WINE FLIGHTS

FIRST CLASS 35

Terras Gauda, *Albarino, Rias Baixas, 2021*

Zorzettig, *Sauvignon Blanc, Friuli, 2020*

Les Cadrans de Lasséque, *Saint-Émilion Grand Cru, France, 2019*

Daou 'Bodyguard', *Blend, Paso Robles, California, 2021*

PRIVATE JET 45

Trimbach, *Gewurztraminer, Alsace, 2018*

Clarendelle, *Bordeaux Blanc, France, 2021*

Via Castello, *Montecucco, Super Tuscan, Italy, 2016*

Alexander's Crown Vineyard, *Cabernet Sauvignon, California, 2016*



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

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

Hibiscus Fizz

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

MARTINIS

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

Gin & Sin

Bombay Dry Gin, lemon, orange and grenadine 18

Tuxedo

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

SMOKED OLD FASHIONED

Old Fashioned Served Tableside (Serves 4)

Any Old Fashioned Cocktails served in a whiskey bottle 80

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

PREMIUM CAVIAR

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

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% gratuity will be added for parties of 5 or more.