

Cocktails

All Cocktails \$18

Elsie De Wolfe

Grey Goose Vodka, cucumber, rosé, lemon,
Chandon Rosé sparkling wine

Windsor

Ketel One Vodka, strawberry, basil, lime, ginger beer

Forbes

Hendrick's Gin, lavender, honey, lemon

Elizabeth

Bombay Sapphire Gin, St-Germain, blueberry, lemon,
Chandon Brut sparkling wine

Wilkinson

Bacardi Black Rum, Luxardo, grapefruit, lime, grenadine

Morgan

Bacardi Silver Rum, espresso, vanilla, pineapple, lime

Colony Club

Montelobos Mezcal, pineapple, grapefruit, Angostura bitters

Irving

Bulleit Rye, orange, Angostura bitters

Versailles

Woodford Reserve Bourbon, lemon juice, Angostura bitters

Lady Mendl

Hennessy Cognac, St-Germain, lemon, citrus soda

Vanderbilt

Bulleit Bourbon, sage, citrus, egg whites

Oscar Wilde

Don Julio Tequila, Aperol, sweet vermouth

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

Wines

Prosecco

Rapido, Veneto, Italy \$16

Sparkling

Chandon, Napa Valley, California \$19/90
Chandon Rosé, Napa Valley, California \$19/90

Champagne

Veuve Clicquot Cuvée, Reims, France \$30
Veuve Clicquot Cuvée Rosé, Reims, France \$35

Rosé

Minuty 2017, Provence, France \$19/90
Bertaud Belieu Cuvée Prestige - St. Tropez, France \$16/75

White

Chardonnay \$21/100
Newton Skyside 2016
Sonoma, California

Sauvignon Blanc \$17/80
Pulenta La Flor 2017
Mendoza, Argentina

Pinot Grigio \$16/75
Torre di Luna 2017
Trentino, Italy

Chenin Blanc \$16/75
Ken Forrester 2017
Stellenbosch, South Africa

Landmark \$135
Chardonnay 2015
Sonoma, CA

Duckhorn \$175
Sauvignon Blanc 2016
Napa, CA

Red

Cabernet Sauvignon \$17/80
Terrazas de los Andes 2016
Mendoza, Argentina

Pinot Noir \$17/80
Saget La Petite Perrière 2016
France

Malbec \$19/90
Crocus L'Atelier 2014
Cahors, France

Sangiovese \$16/75
Frescobaldi Rè mole Rosso 2016
Tuscany, Italy

Cocodrilo by Paul Hobbs
Red Blend \$175
(Cab Sauv, Cab Franc, Malbec)
Mendoza, Argentina

Justin Cabernet \$145
Sauvignon 2015
Paso Robles, CA

Beers

Amstel Light \$9 Corona \$9 Heineken \$9

Heineken Light \$9 Strongbow \$9

Bottle Service

Vodka

Absolut \$500
Absolut Elyx \$600
Belvedere \$600
Ketel One \$600
Grey Goose \$600
Grey Goose 1.5L \$950

Gin

Tanqueray \$500
Hendrick's \$550
Bombay Sapphire \$600

Rum

Bacardí \$500
Ron Zacapa 23 \$600

Tequila

Código 1530 Blanco \$500
Código 1530 Rosa \$550
Patrón Silver \$600
Don Julio Blanco \$600
Gran Patrón Platinum \$950
Don Julio 1942 \$950
Gran Patrón Platinum Magnum \$2,250
Don Julio 1942 Magnum \$2,350

Scotch & Whiskey

Jameson \$550
Bulleit \$500
Johnnie Walker Black \$650
Johnnie Walker Blue Label \$1,050
Macallan 12 \$650
Macallan Rare Cask \$1,650

Cognac

Hennessy VS \$600
Rémy Martin VSOP \$600
Hennessy X.O \$950
Rémy Martin XO \$950
Rémy Martin Louis XIII \$6,500

Champagne

Perrier-Jouët Grand Brut \$500
Moët & Chandon Impérial \$500
Veuve Clicquot Yellow Label \$500
Perrier-Jouët Belle Epoque \$800
Dom Pérignon \$900
Louis Roederer Cristal \$1,050
Armand de Brignac Ace of Spades \$1,150
Krug Grande Cuvée \$1,250
Dom Pérignon Oenothèque \$1,500

Rosé

Moët & Chandon Rosé \$600
Veuve Clicquot Rosé \$600
Perrier-Jouët Belle Epoque Rosé \$1,450
Dom Pérignon Rosé \$1,150
Louis Roederer Cristal Rosé \$1,600
Armand de Brignac Ace of Spades Rosé \$1,650
Krug Rosé \$1,700

Magnum 1.5L

Moët & Chandon Impérial \$1,000
Veuve Clicquot Yellow Label \$1,050
Moët & Chandon Rosé \$1,100
Perrier-Jouët Belle Epoque \$1,550
Dom Pérignon \$1,750
Perrier-Jouët Belle Epoque Rosé \$2,450
Louis Roederer Cristal \$2,500
Krug Grande Cuvée \$2,650
Dom Pérignon Rosé \$3,200
Louis Roederer Cristal Rosé \$3,500
Krug Rosé \$3,650

Menu by David Burke

Food

Lamb Sliders \$21 (3 per order)

Pistachio chimichurri, feta

Lobster rolls \$25 (3 per order)

MTK style

Flatbread \$21

Prosciutto, melon mint

Pastrami Smoked Salmon \$25

Avocado toast, fennel, radish

Vegetable Skewers \$19

Watermelon, asparagus, mozzarella, cherry tomato

Chicken Kabobs \$18

Peppadews, shishitos, peanut ginger curry

Shrimp Cocktail \$25 (4 per order)

"Miso style" togarashi

Truffle Grilled Cheese Fontina \$20

Add caviar \$5

Tuna Lettuce Cup \$22

"Poke style"

Hummus \$18

Crudite, almonds, olives, zaatar

Chips & Guacamole \$14

Dessert

David Burke Signature Cheesecake Pops \$20

Assorted Macarons \$18

Berries

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