

PROPOSED MENU

Amuse Bouche

Chilled vodka shot with a flavored ice cube or shaved ice (cranberry mint, citrus basil, pomegranate rosemary)
One-bite tartlet of toasted black bread, topped with smoked salmon tartar, a fire-roasted cherry tomato, topped with a chive infused crème fraiche

Small Plates

"Foie Gras Éclair"

Light and airy puff pastry filled with a smooth Sauternes infused foie gras center

"Pickle Salad"

Cubed in-house pickled beets and heirloom tomatoes with jicama and microgreens, sprinkled with a smoked bacon and pecan soil, drizzled with a meyer lemon agave yogurt dressing

"Herring Bruschetta"

Thinly sliced Holland herring served on top of garlic butter grilled black bread garnished, shaved apple, and finished with a hollandaise

"Country Pate"

A jar of chicken and duck liver pate served with cranberry hazelnut crostini, home-made pear preserves, and pickled shallots

"Pickled Crudite"

Platter of in-house SEASONAL pickles (tomatoes, cabbage, peppers, baby carrots, cauliflower, cucumbers, and select fruits)

"Velvet Borscht"

A rich consommé of beets, potatoes, cabbage, in a short rib & oxtail broth finished with a dollop of crème fraiche and finely chopped chives

Rotating specials, Tomato and Brinza Salad

Large Plates

"Stuffed Cabbage"

Delicate butter-poached lobster chunks wrapped in steamed napa cabbage leaves served in a creamy black caviar broth pour-over

"Scallop Dish"

3 pan seared scallops, blistered grapefruit, buckwheat puree

"Braised Rabbit"

Tender rabbit braised in a creamy Madeira sauce with morel mushrooms and sour plums served with a creamy parsnip puree

"Pork Shank"

Serves 2

Crispy on the outside, juicy on the inside, roast pork shank served cornmeal , walnut and cranberry stuffed apples.

"Satsivi (Georgian Walnut Squab)"

Quartered pan-fried squab coated in a thick chestnut sauce, served with flash-fried swiss chard, and carrot/turnip puree

"Beef Filet Pirog"

Juicy filet baked in a flaky puff pastry served with braised seasonal root vegetables drizzled with a blackberry port reduction

Off the menu special, Horseradish Prawns, etc.

Dessert

"Lady A Crepe Cake"

Delicate alternating layers of buttery blinis and an airy sweet cream dusted with powdered sugar with candied bitter orange

"Chocolate Napoleon"

Chocolate Cream

"Grandma's Cherry Dumplings"

Warm paper-thin dumplings with fresh sour cherries topped with sweet whipped heavy cream, can be flambéed tableside a la Crepe Suzette

"Honey Cake"

traditional Russian Recipe

"Tea Service"

Hot Tea served with home-made jam trio and custom cookies

A craft bar where we celebrate vodka – its versatility as the world's most mixable spirit.

By Orson Salicetti

Seasonal Cocktails

Lavender Sour \$15

Vodka, lavender elixir, egg white, Lillet Blanc and lemon juice

Khurma Cocktail \$15

Persimmon infused vodka, apple cider, spiced liqueur, agave nectar and lime

Strawberry Fennel \$16

Drunken strawberries, Combiere Liqueur D'Orange, vodka, fresh fennel and sparkling wine

The Petite \$15

Green grapes, vodka, elderflower liqueur, lime juice, hibiscus elixir and soda

Sparkling Blood \$16

Blood orange liqueur, vodka, habanero bitters and sparkling wine

Winter Pear \$15

Fresh pear juice, vodka, pear and maraschino liqueur, allspice elixir and sage

Saffron Martini \$16

Vodka, saffron elixir, Combiere Liqueur D'Orange, port wine and lemon juice

Green Bell Pepper Martini \$15

Vodka, dill elixir, black peppercorn reduction, ghost pepper elixir and Himalayan/fennel salt rim

Chamomile Mule \$15

Vodka, chamomile tea, ginger, Amere Sauvage liqueur, egg white, lime juice, soda and thyme

Vanilla & Mint \$15

Madagascar vanilla infused vodka, mint, Cherry Hearing, lime and agave

Houston Cosmo \$16

Vodka, cranberry liqueur, spiced drunken cherry, pomegranate juice, sparkling wine with pink grapefruit foam

House Dirty Martini \$15

Vodka and homemade pickled brine

The 29 Minute Vodka Punch (for 5 – 6 people) \$95

Seasonal marinated flambéed berries, vodka, citrus fruit, fresh herbs and sparkling wine

**Please let your server know 29 minutes before you want to enjoy the punch or call ahead

Caviar Martini \$56

Black caviar frozen lollipop and Beluga Gold vodka

Aged Vodka \$16

A special selection of vodka Martinis made with vodka that has been house-aged in oak barrels to smooth out the spirit and give it a soft finish discernable to the experienced vodka drinker. The vodka is aged for minimum of six weeks.

ArianaSoho Aged Martini

Vodka, Benedictine liqueur, Atsby vermouth and decanter bitters

Sauvage Martini

Vodka, maraschino liqueur, Cocchi Americano, Citron Sauvage liqueur

Café Aged Martini

Vodka, Cynar, Galliano Ristretto, and Fair Café liqueur

Vodka and Soda:

Green Mark vodka and soda \$12

Fresh herbs infused Fair vodka (organic quinoa vodka) and soda \$14

Spicy Infused Stoli vodka and soda \$14

Fig and spice infused Barr Hill vodka (honey) and soda \$14

Lavender and hibiscus infused Russian Standard vodka and soda \$14

Pink grapefruit zest infused Tru Organic vodka and soda \$14

Shots \$14

Dill and peppercorn infused vodka with pickle brine

Basil and habanero infused vodka with cherry tomato water

Smokey pineapple and coconut infused vodka with coconut water

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