



DINNER

braised angus beef short rib

polenta, reggiano, gremolata, natural jus

38

filet of certified angus prime beef

fingerling potato 'confit', sauteed brussels sprouts

whole grain mustard, beurre rouge

48

rosen farms colorado rack of lamb

date and herb crust, yukon gold potato puree

foraged mushroom ragout, demi

48

seafood 'hot pot'

whitefish, shellfish, crab, spanish chorizo

tomato espelette broth, fennel, bearnaise

39

pan seared diver scallops

potato gnocchi, braised beef

house made local apple marmalade

wild arugula, lardons, smoked carrot butter

39

butter poached maine lobster oscar

jumbo lump crab, asparagus, sauce maitaise

48

pan roasted free range organic chicken breast

butternut squash ravioli, foraged mushrooms

candied pecans, applewood smoked bacon

agrodolce cippollini

34

house made tagliatelle

littleneck clams, fresh shaved truffles

vermouth cream, tarragon

mp

spice rubbed elk strip loin

parsnip puree, pickled blueberries

apricot mustard, demi

44

SIDES

polenta, reggiano, fresh herbs

yukon gold potato puree

sauteed mushrooms, garlic, shallots

house fries, bearnaise

brussels sprouts, applewood smoked bacon,

grain mustard

STARTERS

pan seared foie gras

challah french toast, persimmon compote

24

maine lobster 'caesar'

*petite romaine, poached egg
buttermilk dressing, spanish white anchovy*

18

laughing bird shrimp risotto

acquerello rice, reggiano, mascarpone, lemon dill

16

petite local greens

*lotos vinaigrette, smoked muscovy duck breast
shaved cocoa cardona, candied macadamias*

13

lobster & fennel chowder

local root vegetables, smoked spanish paprika, palacios chorizo

14

prime beef tartare

*free range egg yolk, shisho & pickled vegetable salad
togarishi, kecap manis, pappaduma*

18

ossetra caviar

blinis, traditional accompaniments

mp

market oysters east & west coast

classic cocktail, mignonette, meyer lemon

5 each

LATE NIGHT

ossetra caviar

*blinis, traditional accompaniments
with champagne or beluga vodka*

mp

boosty sweet potato fries

fresh herbs, sea salt

10

short rib sliders

letuce, tomato, onion, pickles, bernaiese

4 each

the 'arquette'

*american kobe burger, brioche, aged white cheddar
or smokey blue, hand pressed fries. stella artois*

25

the bb chopped salad

*romaine, chicken, egg, beets, tomato
bacon, avocado, balsamic vinaigrette*

14

butter poached maine lobster caesar

buttermilk caesar dressing, spanish white anchovies

18

the 'california' burrito

carne asada, french fries, sour cream, avocado, salsa fresca

13

spicy chicken tortilla soup

pulled free range chicken, avocado, crispy tortillas

14

kumamoto (west) & island creek (east) oysters

meyer lemon, classic cocktail, mignonette

5 each

'sunset & doheny'

*marinated grilled market vegetables, hummus
aged tondo balsamic*

14

'classic'

*selection of fine charcuterie & cheeses, baguette
house pickles, grain mustard*

18

'malibu' lobster roll

cold water maine lobster, garlic mayo, house slaw

18

bootsy bellows late night breakfast

*three cage free eggs any style, hashbrowns
applewood smoked bacon or sausage, toast*

14

ADDITIONS

belgian waffle • buttermilk pancakes • seasonal fruit



LARGE FORMATS

nebuchadnezzar 15 litre

armand de brignac ace of spades \$100,000

balthazar 12 litre

armand de brignac ace of spades \$80,000

salmanazar 9 litre

armand de brignac ace of spades \$65,000

methuselah 6 litre

armand de brignac ace of spades \$50,000

jeroboam 3 litre

armand de brignac ace of spades \$7,500

dom perignon \$5,000

perrier jouet fleur \$4,000

moet & chandon rose \$3,000

magnum 1.5 litre

armand de brignac ace of spades rose \$3,000

armand de brignac ace of spades \$2,000

perrier jouet fleur rose \$1,800

perrier jouet fleur \$1,400

moet & chandon rose \$1,100

moet & chandon imperial \$1,000

veuve clicquot brut yellow label \$1,000

CHAMPAGNE

brut 750ml

louis roederer cristal \$1,250

armand de brignac ace of spades \$950

perrier jouet fleur \$895

dom perignon \$895

veuve clicquot brut yellow label \$475

moet & chandon imperial \$450

perrier jouet \$450

rose 750ml

armand de brignac ace of spades rose \$1,500

perrier jouet rose \$995

moet & chandon nectar rose \$525

Mixers include complimentary juices and soda's.

Bottled Fiji Water \$5 each, or 6 for \$25

Bottle prices do not include sales tax. 20% gratuity will be added.



	<i>magnum / litre</i>
vodka	
<i>beluga gold line</i>	\$1,250
<i>grey goose</i>	\$1,050 / \$525
<i>stoli elite</i>	\$1,050 / \$525
<i>belvedere</i>	\$1,050 / \$525
<i>beluga noble</i>	\$525
<i>stoli elite</i>	\$525
<i>stoli, all flavors</i>	\$475
<i>ciroc peach</i>	\$475
<i>ketel one</i>	\$475
<i>chopin potato</i>	\$475
tequila	
<i>patron silver</i>	\$475 / \$950
<i>don julio 1942</i>	\$950
<i>gran patron platinum</i>	\$900
<i>don julio anejo</i>	\$525
<i>don julio reposado</i>	\$500
<i>don julio silver</i>	\$475
<i>corzo silver</i>	\$450
<i>corzo reposado</i>	\$450
<i>corzo anejo</i>	\$500
gin	
<i>hendrick's</i>	\$525
<i>bombay sapphire</i>	\$525
<i>tanqueray</i>	\$495
<i>oxley</i>	\$495
rum	
<i>bacardi, all flavors</i>	\$475
<i>captain morgan</i>	\$450
cognac	
<i>louis xiii</i>	\$10,000
<i>remy xo</i>	\$600
<i>remy vsop</i>	\$525
<i>hennessy vs</i>	\$450
whiskey	
<i>jameson 18 yr.</i>	\$525
<i>stranahan's</i>	\$500
<i>crown royal</i>	\$500
<i>jameson irish</i>	\$475
<i>seagrams 7</i>	\$475
<i>fireball</i>	\$475
<i>tin cup</i>	\$475
<i>jack daniels</i>	\$450
bourbon	
<i>knob creek</i>	\$500
<i>maker's mark</i>	\$500
<i>bulleit</i>	\$475
scotch	
<i>macallan 25 yr.</i>	\$2,250
<i>johnnie Walker Blue / Black</i>	\$900 / \$525
<i>macallan 18 yr. / 12 yr.</i>	\$695 / \$525
<i>chivas regal 18yr. / 12yr.</i>	\$600 / \$475
<i>glenmorangie</i>	\$525
<i>glenlivet 12yr.</i>	\$475

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