

SEASONAL COCKTAILS

ESPRESSO MARTINI 19

Designed with Grey Goose House Coffee Liqueur,
Frangelico Liqueur and a Fresh Shot of Espresso
Fashioned with Crushed Hazelnut Chocolate

WINTER SOLSTICE 18

Designed with Infused Lemongrass Grey Goose
L'Orange, Nektar Liqueur and Fresh Lime Juice
Fashioned with a Fresh Rosemary and Dried Apricot

BOURBON BLISS 18

Designed with Bulleit Bourbon, Xante Liqueur
Muddled Fresh Mint and Fresh Lemon Juice
Fashioned with a Fresh Mint Sprig

WINTER BELLINI 17

Designed with Grey Goose Cherry Noir
Blood Orange Puree and Rhubarb Bitters
Topped with Prosecco in a Chilled Champagne Flute

WINTER SANGRIA 17 **PITCHER** 65

Designed with Stolichnaya Blueberi, Pomogranate Juice
Muddled Fresh Cranberries and Blueberries
Topped with Matthew Fritz Pinot Noir
Fashioned with a Fresh Blueberries

CUCUMBER VODKA LEMONADE 17

Designed with Cucumber Infused Ketel One Vodka
Fresh House Made Lemonade
Fashioned with a Fresh Cucumber Ribbon

HOT TEA TOPIA 16

Designed with Mount Gay Black Barrel
Hibiscus tea, Pomegranate Juice and Honey
Fashioned with an Edible Flower

SIGNATURE COCKTAILS

VA VA VOOM 25

Designed with Stolichnaya Elit, Bombay Sapphire East Gin
and Lillet Blanc Liqueur
Fashioned in a Martini Glass with Edible 24k Gold Flakes

THE ASCENT 19

Designed with Hendrick's Gin, Canton Ginger Liqueur,
Fresh Lemon Juice and Muddled Fresh Raspberries
Topped with Veuve Clicquot Champagne
Fashioned with a Fresh Raspberry

POP ROCKS BERRY SORBET 17

Housemade Berry Sorbet Ice Cream Cube
Designed with Bomaby Gin, Fresh Lemon Juice
Fresh Orange Juice and Ginger Ale

POP ROCKS TOASTED ALMOND 17

Housemade Berry Sorbet Ice Cream Cube
Designed with Finlandia Coconut Vodka
Disaronno Liqueur and Coconut Milk



WANDERLUST COCKTAILS

WANDERLUST MARGARITA 17 PITCHER 65

A fresh fruit enhanced chilled margarita

Designed with Herradura Silver Tequila, Cointreau, blueberry purée, pomegranate and fresh lime juice.

SASSY PEACH MARGARITA 17 PITCHER 65

A sweet and spicy margarita

Designed with DeLeón Tequila infused with fresh jalapeños, Cointreau, fresh orange and lime juice and peach purée.

THE SMOKING GUN 17

Hands down delicious

Designed with Montelobos Mezcal, fresh lime and pineapple juice.

A JAMAICAN TING 18

A caribbean twist on the singapore sling

Designed with Brugal 1888 Rum, Cherry Herring, Yellow Chartreuse, Cointreau, fresh pineapple juice, fresh lime juice, Angostura and Bittercube Jamaican #1 Bitters; muddled fresh ginger.

NEOCLASSIC COCKTAILS

LAVANDER SAZERAC 19

A take on a traditional Sazerac, adjusted to perfection.

Designed with Remy 1738, muddled fresh basil, lavender and peychaud's bitters.

GINGER MINT MOJITO 16

A lit and delicious mojito

Designed with Bayou Rum, fresh ginger, mint and lime muddled with agave.

MANHATTAN MULE 18

A take on a traditional moscow mule, adjusted to perfection

Designed with Woodford Reserve Bourbon, fresh strawberry, fresh lime juice and topped with Ginger Beer.

FRED & GINGER 18

A ginger old fashioned

Designed with Hudson Baby Bourbon, Amaro Averna Liqueur, whiskey barrel and orange bitters; muddled fresh ginger.

EASTERN LIGHTS 17

See the stars in this gin gimlet

Designed with Bombay Sapphire East Gin, St. Germain Elderflower Liqueur and fresh lime juice.

GOLDEN DELICIOUS 17

Enjoy this golden ticket, it's delicious!

Designed with Macallan 10 Year Scotch, housemade honey syrup, peach tea and fresh apple juice.



WHITE WINE SELECTIONS

CHARDONNAY SOUVERAIN 14

NAPA VALLEY, CALIFORNIA

CHARDONNAY SONOMA-CUTRER 19 | 76

SONOMA COUNTY, CALIFORNIA

SAUVIGNON BLANC FLEUR DU CAP 13 | 54

STELLENBOSCH, SOUTH AFRICA

SAUVIGNON BLANC TABLELANDS 16 | 64

EAST COAST, NEW ZEALAND

SANCERRE DOMAINE LA BARBOTAINE 19 | 76

LOIRE VALLEY, FRANCE

PINOT GRIGIO ZELLINA 14 | 56

FRIULI, ITALY

RIESLING DR KONSTANTIN FRANK 15 | 60

FINGER LAKES, NEW YORK

ROSE SELECTIONS

VIEVITÉ 16 | 64

PROVENCE, FRANCE

RED WINE SELECTIONS

DOMAINE d'ANDENZON 15

COTES-DU-RHONE, FRANCE

CABERNET SAUVIGNON SOUVERAINE 13 | 54

NAPA VALLEY, CALIFORNIA

PINOT NOIR MATTHEW FRITZ 15 | 60

NORTH COAST, CALIFORNIA

PINOT NOIR ETUDE LYRIC 19 | 76

SONOMA COUNTY, CALIFORNIA

CABERNET SAUVIGNON UPPERCUT 18 | 72

NAPA VALLEY, CALIFORNIA

MALBEC TRIVENTO RESERVE 15 | 60

MENDOZA, ARGENTINA

CHIANTI CLASSICO POGGIO DELLA TORRE 16 | 64

TUSCANY, ITALY



RESERVE WINE SELECTIONS

2012 STAGLIN CHARDONNAY 170
NAPA VALLEY, CALIFORNIA

2010 LOUIS JADOT PULIGNY-MONTRACHET 160
PUGLIGNY-MONTRACHET, FRANCE

2013 LA POUSSIE SANCERRE 90
LOIRE, FRANCE

2008 ETUDE PINOT NOIR 105
CARNEROS, CALIFORNIA

2008 CONCHA Y TORO CARMENERE 110
PEUMO VALLEY, CHILE

2010 LOS AROMOS CABERNET SAUVIGNON 120
MENDOZA, ARGENTINA

2010 CASTELLO BANFI 105
ITALY, TUSCANY

2011 DOMINUS ESTATE 2011 400
NAPA VALLEY, CALIFORNIA

2011 OPUS ONE 2013 550
NAPA VALLEY, CALIFORNIA

CHAMPAGNE

MOËT & CHANDON IMPERIAL 170

VEUVE CLICQUOT NV 750 ml 26 | 180

VEUVE CLICQUOT ROSE NV 750 ml 200

VEUVE CLICQUOT NV (Magnum) 400

HENRIOT CHAMPAGNE SOUVERAINE (Magnum) 250

RUINART BLANC DE BLANCS NV 220

DOM PERIGNON LUMINOUS 2006 550

DOM PERIGNON P2 1993 1200

DOM PERIGNON LUMINOUS 2005 (Magnum) 1750

DOM PERIGNON ROSÉ 2003 650

LOUIS ROEDERER CRISTAL 2006 550

KRUG GRAND CUVÉE 450

KRUG 1998 600

SPARKLING WINE | CHAMPAGNE

MASCHIO PROSECCO 16 | 70

BRUT ROEDERER ESTATE NV 19 | 80

NICOLAS FEUILLATTE ROSÉ NV 24

GEKKEIKAN ZIPANG SAKE (250 ml) 18



BOTTLE SERVICE

VODKA

GREY GOOSE 350
GREY GOOSE VX 550
STOLICHNAYA 350
STOLICHNAYA ELIT 500
BELVEDERE 350
CHOPIN 350
CIROC 350
CIROC COCONUT 350
KETEL ONE 350

GIN

BOTANIST 350
HENDRICKS 350
BOMBAY SAPPHIRE 350
TANQUERAY 350

RUM

BRUGAL 1888 350
MOUNT GAY BLACK BARREL
350
BACARDI 350
RON ZACAPA 350
FACUNDO EXIMO 450

TEQUILA

DELEON PLATINUM 350
DELEON EXTRA ANEJO 600
PATRON SILVER 350
HERRADURA SILVER 350
DON JULIO BLANCO 350
DON JULIO REPOSADO 400
DON JULIO 1942 650
MILAGRO SEL BARREL
REPOSADO 400

COGNAC

COURVOISIER VSOP 450
D'USSÉ VSOP 450
HENNESSEY VSOP 450
REMY MARTIN VSOP 450
REMY 1738 450

BOURBON | SCOTCH

JOHNNIE WALKER BLACK 350
JACK DANIEL'S 350
GENTLEMAN JACK 375
WOODFORD RESERVE 375

Additional Bottle Selections Available Upon Request



FROM THE KITCHEN

SNACKS

ROASTED ALMONDS 7

Seasoned with cumin and sea salt

OLIVES 8

Assorted Kalamata, Niçoise and Cerignola Olives with fennel and chiles

TATER TOTS 9

Presented with truffle oil, roasted shallots and chive dipping sauce

CHEESE PLATTER 15

Assorted local and regional cheeses, sliced Granny Smith apples and fig spread, presented with gourmet crostini

HUMMUS SPREAD 14

Housemade hummus topped with tomatoes, Kalamata Olives, lemon oil and chopped red onion; presented with rosemary parmesan matzo crackers

VEGETABLE CRUDITÉ 14

Carrots, celery, fennel, radish and cucumber with a housemade white bean dip

TRUFFLE MAC & CHEESE 15

Housemade with fontina, mozzarella and parmesan cheeses topped with bread crumbs and truffle oil

ADD LOBSTER TAIL ADDITIONAL 8

ADD DOUBLE SMOKED BACON ADDITIONAL 3

CHICKEN CAESAR BRUSCHETTA 10

Grilled chicken, fresh romaine lettuce and fresh tomato presented on garlic crostini drizzled with housemade caesar dressing and topped with shaved parmigiano reggiano

ASIAN STYLE CHICKEN LETTUCE WRAPS 15

Thai style marinated chicken, julienned carrots, jicama, cucumber and mint presented in fresh lettuce wraps with a chili lime dipping sauce

BEEF EMPANADAS 13

Housemade beef empanadas presented with a housemade enchilada dipping sauce

ROASTED SHISHITO PEPPERS 9

With maldon sea salt

ROASTED BRUSSEL SPROUTS 10

Presented with a maple lemon and thyme dipping sauce



FROM THE KITCHEN

SEAFOOD

BAKED SHRIMP & CHORIZO SKEWERS 15

Presented with a drizzle of arugula and fennel oil

SPICY YELLOWFIN TUNA TARTARE 20

Presented on a wonton with avocado cream and mango habanero purée

FISH TACOS 21

Marinated and grilled Mahi Mahi topped with housemade jicama, carrot and cilantro slaw, wrapped in corn tortilla

SURF & TURF SKEWERS 27

Lobster tail and filet mignon skewers presented with garlic butter dipping sauce

LOBSTER TAIL SKEWERS ONLY 31

FILET MIGNON SKEWERS ONLY 21

MEAT

MANGO CHIPOTLE BBQ BAKED CHICKEN SKEWERS 17

Baked chipotle bbq chicken tender skewers presented with chipotle mayo dipping sauce

MEATBALLS 17

Housemade veal and pork meatballs with housemade honey and pineapple glaze

SEARED SKIRT STEAK SKEWERS 17

With grilled portobello mushrooms, roasted red onion and romaine lettuce, drizzled with housemade soy sauce and horseradish cream

MARINATED NEW ZEALAND LAMB LOLLIPOPS 25

Teriyaki marinated lamb lollipops with arugula salad and drizzled soy reduction

ASCENT MIXED PLATTER 70

Roasted almonds, assorted olives, assorted cheeses, roasted baby carrots, shrimp and chorizo skewers, mango chipotle bbq chicken skewers, honey and pineapple glazed meatballs, filet mignon skewers and lobster tail skewers

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. These items include the Tuna Tartare (served rare) and the Marinated New Zealand Lamb Lollipops (served medium rare.)



PANINIS | SLIDERS

GRILLED CHEESE 15

With Fontina and Manchego cheese and roasted tomato on fresh challah bread, presented with tomato mayo dipping sauce

ADD DOUBLE SMOKED BACON ADDITIONAL 3

ADD LOBSTER TAIL ADDITIONAL 8

PORTOBELLO & MOZZARELLA PANINI 15

With housemade basil pesto and balsamic vinaigrette on fresh challah bread

MISO LOBSTER ROLLS 16

Lobster dressed with miso butter on fresh baked challah rolls

CHICKEN BURGERS, "CLT" 16

Housemade chicken burgers topped with jalapeno and cilantro mayo, lettuce and tomato on fresh baked challah rolls

WAGYU BEEF SLIDERS 16

Wagyu beef topped with manchego cheese, double smoked bacon and truffle aioli on fresh baked challah rolls

PIZZA

ROASTED TOMATO & CHORIZO PIZZA 13

Housemade roasted tomato spread topped with fresh mozzarella, chorizo and baby arugula on fresh garlic flatbread

PESTO PIZZA 13

Housemade Basil Pesto topped with fresh mozzarella and Roma tomato on fresh garlic flatbread

SWEETS

WARM CHOCOLATE BROWNIES 11

Housemade

BREAD PUDDING 13

Housemade with cranberries and almonds

* **POP ROCKS** 17

Housemade ice cream pop submerged in a well balanced cocktail

- BERRY SORBET PUNCH, Bombay Gin
- TOASTED ALMOND, Disaronno and Ciroc Coconut

* Virgin Version Available



NEAT OR ON THE ROCKS

SINGLE MALT SCOTCH

ABERDEFLY 12 YEAR 16
ARDBEG 10 YEAR 18
BALVENIE 12 YEAR 18
BALVENIE 14 YEAR 19
BRUICHLADDICH SCOTTISH BARLEY 16
BRUICHLADDICH PORT CHARLOTTE 17
BRUICHLADDICH ISLAY BARLEY 09 18
DALWHINNIE 15 YEAR 19
GLENFIDDICH 12 YEAR 18
GLENFIDDICH 15 YEAR 22
GLENFIDDICH 18 YEAR 40
GLENLIVET 12 YEAR 18
GLENLIVET 15 YEAR 25
GLENLIVET 18 YEAR 45
GLENLIVET 25 YEAR 110
GLENMORANGIE 10 YEAR 17
GLENMORANGIE QUINTA RUBAN 19
HIGHLAND 12 YEAR 17
HIGHLAND 18 YEAR 50
HIGHLAND DARK ORIGINS 22
LAGAVULIN 16 YEARS 25
LAPHROAIG 10 YEAR 17
OBAN 14 YEAR 22
TALISKER 10 YEAR 20
THE MACALLAN 10 YEAR 16
THE MACALLAN 12 YEAR 18
THE MACALLAN 18 YEAR 75
THE MACALLAN 25 YEAR 270
THE MACALLAN RARE CASK 125

SCOTCH BLENDS

BUCHANAN'S 12 YEAR 16
BUCHANAN'S 18 YEAR 26
CHIVAS 18 YEAR 30
CHIVAS 25 YEAR 125
CUTTY SARK 14
CUTTY SARK PROHIBITION 16
DEWAR'S 15 YEAR 16
DEWAR'S 18 YEAR 25
JOHNNIE WALKER BLUE LABEL 65
JOHNNIE WALKER PLATINUM 30
JOHNNIE WALKER GOLD LABEL 26
JOHNNIE WALKER BLACK LABEL 16
MONKEY SHOULDER 15
THE FAMOUS GROUSE 15

ARMAGNAC

LARRESSINGLE VSOP 17

COGNAC

COURVOISIER VSOP 20
D'USSÉ VSOP 17
D'USSÉ XO 55
HENNESSEY BLACK 19
HENNESSEY VSOP 22
HENNESSEY XO 60
LOUIS XIII 2oz 400
LOUIS XIII 1oz 200
REMY VSOP 22
REMY V 20
REMY 1738 20
REMY XO 65

BOURBON | RYE | OTHER WHISKEYS

ANGEL'S ENVY 15
BAKER'S 19
BASIL HAYDEN'S 18
BLADE AND BOW 15
BLANTON'S 18
BOOKER'S 22
BULLEIT 15
BULLEIT RYE 15
BULLEIT 10 YEAR 20
GENTLEMAN JACK 16
HABIKI HARMONY 18
HUDSON BABY 17
I.W. HARPER 15 YEAR 22
JACK DANIEL'S SINGLE
BARREL 22
KNOB CREEK 16
MITCHER'S RYE 16
NIKKA TAKETSURU 19
STRANAHAN'S 17
WHISTLE PIG 19
WOODFORD RESERVE 17
WOODFORD RESERVE
DOUBLE OAKED 20
WOODFORD RESERVE RYE 17
PAPPI WAN VINKLE RYE 200
PAPPI WAN VINKLE 15 180
PAPPI WAN VINKLE 20 300

IRISH WHISKEYS

JAMESON 12 YEAR 22
JAMESON CASKMATES 15
OLD BUSHMILLS 15
TULLAMORE DEW 15
TULLAMORE DEW PHOENIX 17
TULLAMORE DEW 15 YEAR 22



TEQUILA

CLASE AZUL SILVER 25
CLASE AZUL REPOSADO 35
CLASE AZUL ANEJO 125
CLASE AZUL MEZCAL 75
PATRON SILVER 16
PATRON REPOSADO 18
PATRON ANEJO 21
GRAN PATRON PLATINUM 65
GRAN PATRON PIEDRA 100
GRAN PATRON BURDEOS 150
DELEON PLATINUM 16
DELEON REPOSADO 19
DELEON ANEJO 40
DON JULIO BLANCO 17
DON JULIO REPOSADO 19
DON JULIO 70 19
DON JULIO ANEJO 22
DON JULIO 1942 50
HERRADURA SILVER 16
HERRADURA REPOSADO 17
HERRADURA ANEJO 18
MILAGRO SELECT BARREL
REPOSADO 20
MILAGRO SELECT BARREL ANEJO

RUM

BAYOU SILVER 14
BACARDI OCHO 15
BRUGAL 1888 17
MOUNT GAY 15
MOUNT GAY BLACK BARREL 16
MOUNT GAY XO 35
MYERS'S 16
RON ZACAPA 23 YEAR 17
ZACAPA XO 40
FACUNDO NEO 17
FACUNDO EXIMO 20
FACUNDO EXQUISITO 30
FACUNDO PARAISO 85

CALVADOS

COQUEREL FINE CALVADOS 17

PORT

FONSECA BIN 27 15
TAYLOR FLADGATE 10YR TAWNY 15

BEER SELECTION

DOMESTIC

ABITA LIGHT 8
BUDWEISER 8
BUDWEISER LIGHT 8
SAMUEL ADAMS BOSTON LAGER 8
SAMUEL ADAMS OCTOBERFEST 8
GOOSE ISLAND INDIA PALE ALE 8
BLUE MOON BELGIAN WHITE 8
SMART BEER IPA 8
SMART BEER GOLDEN ALE 8
WHOLE HOG PUMPKIN ALE 9
LAGUNITAS IPA 9
BELL'S TWO HEARTED ALE 9

IMPORTED

REKORDERLIG
STRAWBERRY-LIME CIDER (16.9oz) 14
CLAUSTHALER N.A. 7
AMSTEL LIGHT 9
HEINEKEN 9
HEINEKEN LIGHT 9
STELLA ARTOIS 9
CORONA 9
GUINNESS STOUT 9
HOEGAARDEN WITBIER 9
PERONI 9

