

SEASONAL COCKTAILS

MANGO BELLINI 17

Designed with Mango Fusion Vodka
Nektar Liqueur and Mango Purée
Topped with Prosecco in a Chilled Champagne Flute

CUCUMBER VODKA LEMONADE 17

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

LIBRADO LUXE 18 PITCHER 65

Designed Red Pepper Infused Montelobos Mezcal
Fresh Avocado Purée, Fresh Lime Juice, Organic Agave Syrup
Fashioned in a Rocks Glass with a Chipotle Salt Rim

MARGARITA MADNESS 18 PITCHER 65

Designed with Herradura Silver Tequila
Cointreu Liqueur, Fresh Honey Dew Melon Juice
Fashioned with a Fresh Honey Dew Melon Ball

SPRING SANGRIA 18 PITCHER 65

Designed with Grey Goose Melon Vodka, Limoncello Liqueur
Muddled Fresh Strawberries, Fresh Cucumber Purée
Topped with Vie Vite Rose
Fashioned with a Fresh Strawberry

MANHATTAN MULE 18

Designed with Woodford Reserve Bourbon, Muddled Fresh
Strawberry, Fresh Lime Juice and Topped with Ginger Beer
Fashioned with a Fresh Strawberry and a Lime Wheel

LYCHEE NOIR MARTINI 19

Designed with Grey Goose Noir Vodka
Muddled Fresh Raspberries and Blackberries
Fresh Lychee and Lime Juice
Fashioned with a Blackberry stuffed Lychee

SIGNATURE COCKTAILS

PASSIONATE BLUEBERRY POP ROCKS 18

Housemade Passion Fruit-Blueberry Sorbet Ice Cube
Designed with Stoli Blueberry Vodka

GOING BANANAS POP ROCKS 18

Housemade Banana Ice Cream Cube
Designed with Vanilla Infused Grey Goose Vodka
99 Bananas Liqueur and Fresh Brewed Coffee

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

VIOLET KISS 20

Designed with Stolichnaya Elit, Creme de Violette
St. Germain Elderflower Liqueur and White Cranberry Juice
Fashioned with an Edible Flower



NEOCLASSIC COCKTAILS

EASTERN LIGHTS 17

Designed with Bombay Sapphire East Gin, St. Germaine Liqueur and Fresh Lime Juice
Fashioned with a Fresh Lime Wheel

GOLDEN DELICIOUS 17

Designed with Macallan 10 Year Scotch, Housemade Honey Syrup
Peach Tea and Fresh Apple Juice
Fashioned with Fresh Apple Skewer

FRED & GINGER 18

Designed with Hudson Baby Bourbon, Amaro Averna Liqueur, Whiskey Barrel and Orange Bitters; Muddled Fresh Ginger
Fashioned with a Crystallized Ginger Skewer

BOURBON BLISS 18

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

ESPRESSO MARTINI 19

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

MANHATTAN MADE 19

Designed with Woodford Reserve Bourbon, Carpano Antica Vermouth, Cherry Heering, Whiskey Barrel and Woodford Spiced Cherry Bitters
Fashioned with a Brandied Cherry

LAVANDER SAZERAC 20

Designed with Remy Martin 1738 Cognac
Muddled Fresh Basil, Lavander and Peychaud's Bitters
Fashioned with a Fresh Lemon Twist

WANDERLUST COCKTAILS

GINGER MINT MOJITO 16

Designed with Bayou Rum, Fresh Ginger, Mint and Lime Muddled with Agave
Fashioned with a Fresh Lime Wheel.

SASSY PEACH MARGARITA 17 **PITCHER** 65

Designed with DeLeón Tequila infused with fresh jalapeños, Cointreau, Fresh orange Juice, Lime Juice and Peach Purée
Fashioned with a Fresh Lime Wheel

A JAMAICAN TING 18

Designed with Brugal 1888 Rum, Cherry Herring, Yellow Chartreuse, Cointreau, Fresh Pineapple juice, Fresh Lime juice, Angostura and Bittercube Jamaican Bitters; muddled fresh ginger
Fashioned with a Fresh Pineapple Slice

MAI TAI 20

Designed with Remy VSOP, Cointreu Noir
Orgeat Syrup, Fresh Lime Juice and Angustora Bitters
Fashioned with a Fresh Slice of Orange and a Mint Sprig



WHITE WINE SELECTIONS

CHARDONNAY SOUVERAIN 14 | 54

NAPA VALLEY, CALIFORNIA

CHARDONNAY SONOMA-CUTRER 19 | 76

SONOMA COUNTY, CALIFORNIA

SAUVIGNON BLANC FLEUR DU CAP 13 |

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 | 60

COTES-DU-RHONE, FRANCE

CABERNET SAUVIGNON SOUVERAINE 13

NAPA VALLEY, CALIFORNIA

CABERNET SAUVIGNON UPPERCUT 18 | 72

NAPA VALLEY, CALIFORNIA

PINOT NOIR MATTHEW FRITZ 15 | 60

NORTH COAST, CALIFORNIA

PINOT NOIR ETUDE LYRIC 19 | 76

SONOMA COUNTY, 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 180
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 750 ml 650

LOUIS ROEDERER CRISTAL 2006 750 ml 550

KRUG GRAND CUVÉE 750 ml 450

KRUG 1998 750 ml 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
BOMBAY SAPPHIRE 350
TANQUERAY 350
HENDRICKS 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

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 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.)



FROM THE KITCHEN

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

PASSIONATE BLUEBERRY POP ROCKS 18

Housemade Passion Fruit-Blueberry Sorbet Ice Cube
Designed with Stoli Blueberry Vodka

GOING BANANAS POP ROCKS 18

Housemade Banana Ice Cream Cube



NEAT OR ON THE ROCKS

SINGLE MALT SCOTCH

ABERDEFLY 12 YEAR 17
ARDBEG 10 YEAR 18
BALVENIE 12 YEAR 19
BALVENIE 14 YEAR 20
BRUICHLADDICH SCOTTISH BARLEY 16
BRUICHLADDICH PORT CHARLOTTE 18
BRUICHLADDICH ISLAY BARLEY 09 18
BRUICHLADDICH BLACK ART 23 YEAR 125
DALWHINNIE 15 YEAR 19
GLENFIDDICH 12 YEAR 19
GLENFIDDICH 15 YEAR 24
GLENFIDDICH 18 YEAR 50
GLENLIVET 12 YEAR 18
GLENLIVET 15 YEAR 25
GLENLIVET 18 YEAR 45
GLENLIVET 25 YEAR 110
GLENMORANGIE 10 YEAR 18
GLENMORANGIE QUINTA RUBAN 19
HIGHLAND PARK 12 YEAR 18
HIGHLAND PARK 18 YEAR 50
HIGHLAND PARK DARK ORIGINS 23
LAGAVULIN 16 YEARS 26
LAPHROAIG 10 YEAR 17
OBAN 14 YEAR 23
TALISKER 10 YEAR 21
THE MACALLAN 10 YEAR 18
THE MACALLAN 12 YEAR 19
THE MACALLAN 15 YEAR 35
THE MACALLAN 18 YEAR 75
THE MACALLAN 25 YEAR 270
THE MACALLAN RARE CASK 125
THE MACALLAN REFLEXION 225

SCOTCH BLENDS

BUCHANAN'S 12 YEAR 17
BUCHANAN'S 18 YEAR 26
CHIVAS 18 YEAR 30
CHIVAS 25 YEAR 125
CUTTY SARK 15
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 17
MONKEY SHOULDER 15
THE FAMOUS GROUSE 15

ARMAGNAC

LARRESSINGLE VSOP 17

COGNAC

COURVOISIER VSOP 20
D'USSÉ VSOP 17
HENNESSEY BLACK 19
HENNESSEY VSOP 22
HENNESSEY XO 60
LOUIS XIII 2oz 450
LOUIS XIII 1oz 205
REMY VSOP 22
REMY V 20
REMY 1738 22
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 17
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
ORPHAN BARREL RHETORIC 25
STRANAHAN'S 17
WHISTLE PIG 19
WOODFORD RESERVE 17
WOODFORD RESERVE DOUBLE OAKED 20
WOODFORD RESERVE RYE 17
PAPPI WAN VINKLE RYE 230
PAPPI WAN VINKLE 12 YEAR 125
PAPPI WAN VINKLE 20 YEAR 350
IRISH WHISKEYS
JAMESON 12 YEAR 25
JAMESON CASKMATES 15
OLD BUSHMILLS 15
TULLAMORE DEW 15
TULLAMORE DEW PHOENIX 17
TULLAMORE DEW 15 YEAR 25



TEQUILA

CLASE AZUL SILVER 25
CLASE AZUL REPOSADO 35
CLASE AZUL ANEJO 125
CLASE AZUL MEZCAL 75
PATRON SILVER 17
PATRON REPOSADO 19
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 20
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
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 SUMMER ALE 8
GOOSE ISLAND INDIA PALE ALE 8
BLUE MOON BELGIAN WHITE 8
SMART BEER IPA 8
SMART BEER GOLDEN ALE 8
LAGUNITAS IPA 9
BELL'S TWO HEARTED ALE 9
BALLAST POINT PINEAPPLE 10

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
MODELO ESPECIAL 10
GUINNESS STOUT 9
HOEGAARDEN WITBIER 9
PERONI 9
LA CHOUFFE BELGIAN
STRONG PALE ALE 13
CHIMAY BLUE "GRAND RESERVE" 13

