

Bubbles *are Always the Answer*

"Pleasure without Champagne is purely artificial" - Oscar Wilde

Gambino Gold DOCG Prosecco, Italy
Chandon Brut, California
Moët & Chandon Impérial Brut, France
Champagne Telmont Réserve Brut, France
Lucien Albrecht Crémant d'Alsace Brut Rosé, France
Lucien Albrecht Crémant d'Alsace Brut, France
Beau Joie Brut, France
Veuve Clicquot Yellow Label Brut, France
Perrier-Jouët Belle Époque Brut, France
Dom Pérignon Brut, France, 2015
Armand de Brignac Ace of Spades Brut, France
Dom Pérignon, Plenitude Deuxieme Brut, France, 2003
Perrier-Jouët Belle Époque Blanc de Blancs, France
Perrier-Jouët Belle Époque Rosé, France
Armand de Brignac Ace of Spades Rosé, France

Bigger *is Better*

Perrier-Jouët Grand Brut, France 1.5L
Moët & Chandon Impérial Brut, France 1.5L
Veuve Clicquot Yellow Label Brut, France 1.5L
Moët & Chandon Nectar Impérial Rosé, France 1.5L
Perrier-Jouët Belle Époque Rosé, France 1.5L
Armand de Brignac Ace of Spades Brut, France 3L

Rosé *All Day*

Miraval Côtes De Provence, France
Elouan, Oregon 1.5L
Jean-Luc Colombo Cape Bleue, France
Chateau d'Esclans "Whispering Angel," France

Angelic Whites

Gambino "Il Masso" Pinot Grigio, Italy
Lucien Albrecht Gewurztraminer Réserve, France
Dashwood Sauvignon Blanc, Marlborough
Emmolo Sauvignon Blanc, California
Stags' Leap Chardonnay, Napa Valley
Nickel & Nickel Chardonnay, Napa Valley

Devilish Reds

Chalk Hill Pinot Noir, Sonoma Coast
Nieto Senetiner Malbec, Mendoza
DAOU Cabernet Sauvignon, Paso Robles
Caymus Vineyards Cabernet Sauvignon, California
Caymus-Suisun "The Walking Fool" Red Blend, Suisun Valley
Etude Grace Benoist Ranch Pinot Noir, Carneros 375ml
Caymus Vineyards Cabernet Sauvignon, Napa Valley
Heitz Cellars Lot C-91 Cabernet Sauvignon, Napa Valley
Far Niente Cabernet Sauvignon, Napa Valley
Caymus Vineyard Cabernet Sauvignon Special Selection, Napa Valley
Opus One Red Blend, Napa Valley



The “S” is for *Specialty*

Velvet Vixen

Chopin Vodka, Blackberries,
Lavender, Lemonade

Vegas Blues

The Botanist Gin, Mezcal, Dry Vermouth,
St-Germain, Blueberry, Lemon, Pineapple

Mello Yello

Dios Azul Plata, Cointreau,
Mango Liqueur, Agave, Lime

Akuma Highball

Toki Whisky, Plum Wine, Lindeman's
Framboise Lambic, Herbal Tea, Raspberries

Lies & Hearsay

The Botanist Gin, Strawberries, Basil,
Lime, Fever-Tree Premium Tonic Water

Smoked Pineapple

Westland Single Malt American
Whiskey, Pineapple

Hennything is Possible

Hennessy V.S, Licor 43,
Italicus, Pernod

Passion Fruit Smash

Tito's Vodka, Passion Fruit
Liqueur, Fresh Mint,
Fever-Tree Sparkling Lime & Yuzu

Sin City *Classics*

The Caddy

Flecha Azul Reposado, Grand Marnier,
Agave, Lime

Sinatra

Woodinville Rye, Angostura Bitters,
Orange, Cherrywood Smoke

Lychee Reviver

Roku Gin, Cointreau, Italicus,
Lychee, Lemon

Conspicuous Side Chick

Rémy Martin VSOP, Cointreau,
Fresh Lemon

Sin City Spice

Casa Azul Blanco Tequila, Cointreau,
Ancho Reyes Chili Liqueur, Agave, Lime

Clearly Colada

Planteray Pineapple Rum, Planteray
O.F.T.D., Coconut Rum, Licor 43,
Pineapple, Lime

Evil Negroni

Montelobos Mezcal, Evil Bean Coffee
Liqueur, Aperol, Sweet Vermouth

The Boulevard

Maker's Mark Bourbon, Campari,
Sweet Vermouth, Ramazzotti Amaro,
Aged in an Oak Barrel

Lady Luck

High Ground Vodka, Chandon Brut,
Strawberry, Lime

Aristocratic Chump Change

S Bar is featuring a world-renowned artist, that has given us the opportunity to exhibit his timeless and unique artwork throughout our venue.

Some of these pieces have been custom designed to flow seamlessly with S Bar's aesthetics and elegant ambiance, while others have been hand-selected by the artist to resonate and enhance both the feel of S Bar and the artist's intent or purpose of their masterpiece.

All are limited, original, signed, and a necessary addition to your private collection.

Then toast to your newest addition with two Waterford crystal flutes while enjoying a hand-selected Jeroboam of champagne as we handle the rest.



LOUIS XIII

Piery de Martin

Think a Century Ahead

Each decanter is the life achievement of generations of cellar masters. A blend of up to 1,200 eaux-de-vie. 100% from Grande Champagne.

Half Ounce
One Ounce
Two Ounces

Beer

Bud Light
Michelob Ultra
Corona
Modelo
Sierra Nevada Hazy Little Thing IPA
Sam Adams Boston Lager
Firestone 805
Athletic Run Wild IPA N/A
Chimay Grand Reserve Blue
Lindeman's Framboise Lambic
Happy Dad Hard Seltzer
Fruit Punch/Grape

Non-Alcoholic

evian Natural Spring Water
Still or Sparkling
Fever-Tree
Ginger Beer, Sparkling Lime & Yuzu, Sparkling Pink Grapefruit
Ghost® Energy Drinks - Zero Sugar
"OG" Original, Orange Cream

SBAR BAR

Snacks

Mixed Nuts & Olives ☉☉

Classic Hummus ☉☉

Chickpeas, Lemon, Parsley
Gremolata, Assorted Vegetables,
Warm Toasted Za'atar Flatbread

Bacon Wrapped Dates

Red Wine Port Demi-Glaze, Point
Reyes Blue Cheese, Balsamic Glaze

Bikini

Milk Bread, Prosciutto, Truffle,
Manchego Cheese

Meat & Cheese Board

Chef's Curated Charcuterie Board of
Artisanal Meats, Cheese,
and Accoutrements

**Pair with a Bottle from
our Specialty Wine List**

Waffle Fries ☉

Truffle, Parmesan, Garlic,
Spicy Ketchup

From the Land

Steak Tartare*

Prime Beef, Mustard Dressing,
Parmesan, Chives

Wagyu Sliders*

Gruyère, Onion Marmalade, Port Wine
Peppercorn Aioli, Brioche Bun

Rosemary Prime Beef Skewers* ☉

Chimichurri, Harissa Aioli, Herb Oil

Crispy Chicken Sliders

Coleslaw, Nashville Hot, Sour Cream Ranch,
Brioche Bun

Meat-Lover's Flatbread

Chef's Choice of Meats, Five Cheese Blend,
Orange Blossom Honey, Calabrian Chili Oil

BBQ Chicken Flatbread

Crispy Chicken Tenders, Alabama BBQ Sauce,
Five Cheese Blend, Pickled Red Onions,
Micro Cilantro, Fresno Chili

Hot Wings

Szechuan or Habanero Lime,
Honey Mustard

Grinder Sandwich

Assorted Cured Meats, Smoked Provolone,
Gruyère, Calabrian Chili, Pepperoni,
Toasted Ciabatta Bread

From the Sea

Shrimp Cocktail ☉

Poached Black Tiger Shrimp, Lemon,
Brandy Cocktail Sauce, Citrus Aroma

Crispy Calamari

Preserved Lemon, Parsley, Garlic
Aioli, Castelvetrano Olives

Ceviche*

Seasonal White Fish, Passion Fruit,
Sweet Potato, Red Onion, Cilantro,
Sweety Drop Peppers

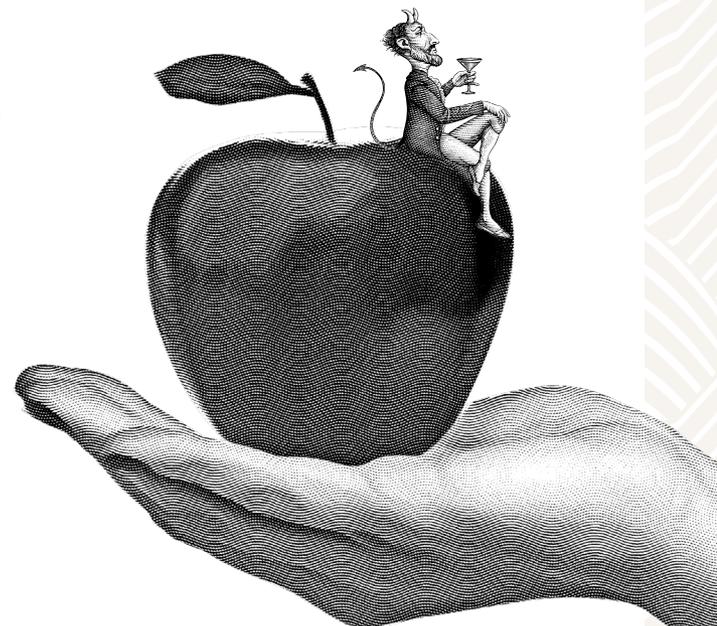
Lobster Roll

Canadian Lobster, Lemon Garlic Aioli,
Butter Potato Roll

Black Pepper Crusted

Ahi Tuna*

Cilantro Jalapeño Relish, Crispy
Shallots, Soy Aji Amarillo Vinaigrette



sbe

Consuming undercooked foods of animal origin increases the risk of foodborne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

☉ Gluten-Free
☉ Vegetarian