SIGNATURE COCKTAILS

20

SEASONAL FRUIT INFUSION
grey goose vodka infused with fresh organic seasonal fruit

LYCHEE SAKETINI
stoli elit, sake, lychee, st germain, strawberries

AN APPLE A DAY ...
ketel one vodka, lejay cassis, apple juice,
  fresh ginger syrup, fresh lemon juice

PIQUANT PALOMA
don julio tequila, ancho reyes, grapefruit juice, agave nectar

FIRST WORD
se busca mezcal, green chartreuse, luxardo maraschino
  liquor, fresh lime juice, serano pepper

THE THREE AMIGOS
volcan de mi tierra tequila, amaro averna,
  gran marient, fresh lime juice, agave

SUMMER FLING
bombay sapphire gin, aperol, cucumber fresh lime juice

APPALACHIAN MULE
bulleit bourbon, yellow chartreuse, fresh ginger
  syrup, fresh lemon juice, aromatic bitters

GIBRALTAR OLD FASHION
zacapa 23, px sherry, aromatic bitters, charred star anise

APEROL SPRITZ
aperol, prosecco, soda

ERNEST TWIST
bacardi rum, maraschino, grapefruit and lime juice

HEY GIRL
belvedere vodka, st. germain, white peach boiron, champagne

JASMINE MARGARITA
patron tequila, la pinta liquor, pomegranate, lemon and lime juice

EXCEPTIONAL OFFERINGS

MONKEY BUSINESS G&T  35
monkey 47 gin enchanted with citrus zest, tarragon
  and rose buds, fever tree mediterranean tonic

DRAGON KISS 25
casamigos tequila, passion fruit, lime, jalapeno
  jalapeno and agave nectar

For your convenience, an 18% suggested gratuity will be added on all checks.
Please drink responsibly
**BUBBLES BY THE GLASS**

**GIULIANA, PROSECCO, ITALY, NV**

bouquet gives notes of golden apple and pear.

15

**VEUVE CLICQUOT BRUT, FRANCE, NV**

orange peel and white peach are enveloped in a rich texture offset by a crisp acidity.

32

**MOET & CHANDON ROSE, FRANCE, 2012**

aromas of wild red berries, followed by floral notes.

35

**DOM PERIGNON, FRANCE, NV**

the aroma is perfect, touches of light toastiness, broad yeastiness and hint of a cognac like richness.

75

---

**CHAMPAGNE SELECTION**

**MOET & CHANDON IMPERIAL BRUT, EPERNAY**

135

**PERRIER- JOUET GRAND BRUT, EPERNAY**

145

**VEUVE CLICQUOT BRUT, REIMS**

155

**MOET & CHANDON IMPERIAL ROSE, EPERNAY**

195

**RUINART BLANC DE BLANC, REIMS**

250

**RUINART ROSE, REIMS**

250

**BEAU-JOIE BRUT, EPERNAY**

225

**VEUVE CLICQUOT ROSE, REIMS**

250

**BEAU-JOIE ROSE, EPERNAY**

275

**PERRIER- JOUET BELLE EPOQUE, EPERNAY**

490

**DOM PERIGNON BRUT, EPERNAY**

575

**LOUIS ROEDERER “CRISTAL”, REIMS**

590

**KRUG GRANDE CUVEE, REIMS**

590

**ARMAND DE BRIGNAC “ACE” BRUT, REIMS**

700

** KRUG BRUT ROSE, REIMS**

950

**DOM PERIGNON ROSE, EPERNAY**

1090

**ARMAND DE BRIGNAC “ACE” ROSE, REIMS**

1100

**PALMER & CO, BRUT RESERVE REIMS**

125

**MOD “SELECTION” RESERVE, MARNE**

950

**MOD “SELECTION” ROSE, MARNE**

1200

**MUMM “GRAN CORDON” BRUT, REIMS**

130

**PERRIER- JOUET BELLE EPOQUE ROSE , EPERNAY**

990

---

For your convenience, an 18% suggested gratuity will be added on all checks.
Please drink responsibly
WINE BY THE GLASS

WHITE WINE

PINOT- GRIGIO- MASO CANALI 15
TRENTINO, ITALY, 2017
notes of pear, apricot, rose petals. crisp and refreshing

SAUVIGNON BLANC- CLOUDY BAY 23
MARLBOROUGH, NEW ZEALAND 2017
bright, citrus and tropical fruit notes. an elegant, concentrated palate reveals ripe, juicy stone fruit, lemongrass with lovely minerality

CHARDONNAY- SMOKE TREE 18
SONOMA, USA, 2016
stony mineral, pear and honeysuckle. clean and elegant

CHARDONNAY-NEWTON UNFILTERED 29
NAPA, USA, 2016
aromas of grapefruit. honey, vanilla, brioche and apricot are fresh and inviting

RED WINE

PINOT NOIR - PATZ & HALL 23
SONOMA COAST, USA, 2016
aromas of fresh strawberry, dried cherries, five - spice powder and kirsch liquor. bright and long finish

SUPER TUSCAN- BRANCAIA 18
‘TRE’TUSCANY, ITALY 2015
aromas of red berries, maraschino cherry and liquorice. medium body, silky tannins and a ripe finish

CABERNET SAUVIGNON- “DAOU” 19
PASO ROBLES, USA, 2017
aromas of dark berries and flowers. juicy and focused on the palate

BLEND, ORIN SWIFT - “ABSTRACT” 26
SONOMA/NAPA, USA, 2016
aromas of luxardo cherries, ripe black plum, coffee, mocha and caramel. it finishes with a hint of wild cherry and sweet oak

ROSE WINE

GRENACHE BLEND-CHATEAU D’ESCLANS 18
“WHISPERING ANGEL”, FRANCE, 2018
lots of light fruit flavors with a clean finish. lovely texture

BOTTLED BEERS 9

PERONI NASTRO AZZURO  Italy
OMMEGANG, PALE SOUR  USA
DUVEL  Belgium
BUD LIGHT  USA
CONCRETE BEACH, HAVANA LAGER  USA
DOS EQUIS LAGER ESPIAL  Mexico
HEINEKEN  Netherlands
HEINEKEN LIGHT  Netherlands
HEINEKEN 0.0  Netherlands
BALLAST POINT IPA  USA

For your convenience, an 18% suggested gratuity will be added on all checks.
Please drink responsibly
CEVICE 18
leche de tigre, cilantro

HUMACHI TACO 16
leche de tigre, cilantro.

TUNA PIZZA 24
anchovy aioli, truffle essence

AVOCADO TOAST 13
smoked cord

CARNE EMPANADA 8
cantimpalo sausage, pickled apple

CUBAN EMPANADA 7
spicy mustard

CHOCLO EMPANADA 7
poblano peppers, avocado

POLLO EMPANADA 7
chipotle braised chicken

KALE CEASER SALAD 14
kale, crispy croutons

TRUFFLE FRIES 14
fresh parmesan, parsley, truffle scent

DELANO ROLL 25
spicy tuna sashimi, caviar

RAINBOW ROLL 18
chef’s selection sashimi

BAKED HAND CRAB ROLL 18
snow crab, soy paper, dynamite sauce

For your convenience, a 18% suggested gratuity will be added on all checks.
The consumption of raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase the risk of foodborne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.
IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN