

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
liqueur, fresh lime juice, serano pepper

THE THREE AMIGOS

volcan de mi tierra tequila, amaro averna,
gran marnier, 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 CLIQUOT 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 CLIQUOT 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



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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



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BITES FROM LEYNIA

CEVICE leche de tigre, cilantro	18
HUMACHI TACO leche de tigre, cilantro.	16
TUNA PIZZA anchovy aioli, truffle essence	24
AVOCADO TOAST smoked cord	13
CARNE EMPANADA cantimpalo sausage, pickled apple	8
CUBAN EMPANADA spicy mustard	7
CHOCLO EMPANADA poblano peppers, avocado	7
POLLO EMPANADA chipotle brased chicken	7
KALE CEASER SALAD kale, crispy croutons	14
TRUFFLE FRIES lfresh parmesan, parsley, truffle scent	14
DELANO ROLL spicy tuna sashimi, caviar	25
RAINBOW ROLL chef's selection sashimi	18
BAKED HAND CRAB ROLL snow crab, soy paper, dynamite sauce	18



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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