

Signature Cocktails

\$15

Chocolate Masterpiece

Van Gogh Chocolate Vodka, Godiva® Chocolate and White Chocolate Liqueur

Lemon Drop

Absolut® Citron Vodka, sweet & sour and Tuaca®

Blue-Tini

Smirnoff Blueberry Vodka and fresh muddled blueberries

Cosmic Cucumber

Effen® Cucumber Vodka, triple sec, simple syrup, fresh lime and cranberry juice

Last Tango

Absolut® Mango Vodka, mango purée and lemon-lime

Mango Madness

Absolut® Mango Vodka, Malibu® Mango Rum, orange juice and mango purée

Summer Mint Margarita

Hornitos® Reposado Tequila, Cointreau, sweet & sour, fresh mint and lime

White Peach Margarita

Sauza® Silver, Peach Schnapps, white peach purée and sweet & sour

Razz Jito

Cruzan® Raspberry Rum, soda, fresh muddled raspberries and mint

Summer Sangria

Mondavi White Zinfandel, blackberry brandy, strawberry syrup, lemon-lime and champagne

Traditional Martini Style Offerings & Classic Cocktails

Add \$4 to your favorite brand of Vodka, Gin, or Bourbon for a classic Martini or Manhattan

Beer

Domestic

7

Budweiser, Bud Light, Bud Light Lime, Budweiser Black Crown, Coors Light, Michelob Ultra

Imported and Specialty

8

Blue Moon, Corona, Fat Tire, Guinness, Heineken, Stella Artois, Newcastle Brown

Appetizers

- Bacon Wrapped Peppadew Peppers** 12
Three cheese filled, chili ponzu sauce
- Hummus with Roasted Garlic & Basil** 12
Accompanied by lavosh
- Lollipop Chicken Wings** 12
Spicy garlic Buffalo sauce and
Maytag Blue Cheese
- Roasted Tomato Fondue** 13
Roasted tomato and red pepper sauce
with three cheese fondue and baguette toast
- Black Angus Sliders** 13
Three mini hamburgers topped with fried onions,
traditional garnish and horseradish butter
- Calamari & Shrimp Fritto Misto
with Peppers & Olives*** 14
Tomato concassé, balsamic reduction
and wasabi sour cream
- Roasted Kurobuta Pork Belly
with Chimichurri** ^{GF} 14
Orange gastrique, arborio rice with
cilantro, Aji Amarillo and lime powder
- Grilled Portobello
& Buffalo Mozzarella** ^{GF} 15
Roasted red pepper, herb oil and
balsamic reduction
- Shrimp Cocktail
& Lobster Mango Ceviche*** ^{GF} 16
Three large prawns with cocktail sauce,
lobster ceviche with mango, orange,
lime juice and Aji Amarillo
- Wagyu Beef Tenderloin Carpaccio*** ^{GF} 17
Parmesan Reggiano, fried capers and
white truffle oil
- Cheese Plate Combination
St. Andre, Maytag Blue & Manchego** 16
Fresh seedless grape, dried apricot,
honeycomb, multigrain and walnut raisin toast

Soup & Salad

- Lobster Bisque** 13
Traditional bisque with brandy, garnished with lobster cream
- Market Greens with Balsamic Vinaigrette** GF 12
Teardrop tomatoes, cucumber, red onion, fennel and roasted beet
- Caesar Salad with Parmesan Reggiano** GF (Hold the croutons) 13
Hearts of romaine, Parmesan tuile and traditional Caesar dressing
Add Marinated White Anchovies 2
- Iceberg Wedge with Roasted Tomato** GF 11
Nueske's bacon, white wine Dijon vinaigrette and Maytag Blue Cheese
- Heirloom Tomato Caprese with Watermelon & Burrata** GF 14
Burrata (mozzarella with a creamy center), toasted pistachio, sherry jalapeño vinaigrette and balsamic essence

Small Plates

- Grilled Petit Filet Mignon, Red Wine Sauce with Royal Trumpet*** GF (Hold the sauce) 30
Potato gratin, baby carrot
- Colorado Rack of Lamb with Moroccan Flavors*** GF (Hold the sauce: demi-glace) 30
Tomato purée, demi-glace, minted Greek yogurt, quinoa tabbouleh and seasonal chutney
- Pancetta Wrapped Kurobuta Pork Tenderloin*** GF (Hold the sauce: demi-glace) 25
Sweet potato succotash and tomatillo salsa
- Seared Branzino with Citrus Brown Butter Emulsion*** GF 27
Mushroom fricassée with huitlacoche, corn and asparagus, hibiscus fleur de sel and hibiscus gastrique

LEVEL 107

Bottle Service

VODKA

Absolut®	179
Kettle One®	199
Ciroc	229
Grey Goose®	249

GIN

Tanqueray®	159
Bombay Sapphire®, Hendricks	179
Tanqueray® 10	199

RUM

Cruzan, Myers, Captain Morgan, Malibu, Cruzan 151	159
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SCOTCH

Chivas Regal 12yr	179
Dewars	179
Johnny Walker® Black	229
Glenlivet 12yr, Macallan 12yr	299
Johnny Walker® Blue	449

TEQUILA

Jose Cuervo 1800, Sauza Hornitos®, Sauza® Silver	199
Don Julio Blanco, Patrón® Silver	299

WHISKEY

Jim Beam	179
Jamesons Irish, Bushmills, Jack Daniel's, Southern Comfort	199
Jack Daniel's Single Barrel, Gentleman Jack	229
Crown Royal®	299

COGNAC

Hennesey V.S	249
Remy Martin V.S.O.P	299
Martel Cordon Bleu	399

CORDIALS

Di Saronno, Baileys, Kahlua	159
Jägermeister	199