

Bösendorfer

SHAREABLE

Tomato & Burrata

Heirloom Tomatoes, Olive Oil, Aged Balsamic, Fresh Oregano, Fleur de Sel & Cracked Pepper 16

Lobster Crab Cake

Jumbo Lump Crab, Maine Lobster, Organic Arugula, Lemon Wedge, Tomatoes, Tarragon Citrus Aioli 17

Beef Carpaccio *

Marinated Dry Aged Wagyu, Shaved Parmesan, Arugula, Crispy Capers, Mustard Aioli 18

Hunters Board

Speck, Sopressata, Casalingo Sausage, Naked Goat & Cambozola Cheese, Olives Lingonberry Jam 26

Mushroom Flatbread

Porcini Crème Fraiche, White Truffle Oil, Mozzarella, Caramelized Onions, Chives, Parmesan 16

SOUPS AND SALADS

Lobster & Crab Bisque

De Luze VS Cognac, Tomato, Cilantro 11

French Lentil Soup

Carrots, Onion, Celery, Smoked Sea Salt, Lime Wedge, Fresno Pepper 9

Caesar

Shaved Parmesan, Shredded Asiago, Italian Bread Croutons, House Caesar Dressing 10

Pumpkin Seed

Organic Baby Field Greens, Feta Cheese, Grape Tomatoes, Balsamic Vinaigrette 11

Apple Salad

Organic Baby Field Greens, Granny Smith Apple, Butter Pecans, Blue Cheese, Cornbread Croutons, White Balsamic Vinaigrette 11

ENHANCE YOUR SALAD

Joyce Farm Chicken Breast 11

Seared Salmon 12

Lobster & Crab Cake 14

SPECIALTY ENTREES

Mediterranean Salmon

Tomatoes, Feta, Olives, Peppers, Cilantro, Chardonnay, Olive Oil, Spinach, Rice & Tzatziki 29

Certified Angus Beef® Tenderloin

Butternut Squash and Yukon Gold Potato Mash, Grilled Asparagus, Porcini mushroom Sauce 37

Cambozola & Nueske's Bacon Burger

Smoked Pepper Bacon, Brie Style Blue Cheese, Lettuce & Tomato, Fries 19

Fish of the Day

Red and White Quinoa Sautéed with Kale and Grape Tomatoes, Asparagus, Lemon Beurre Blanc 27

RESERVE LIBATIONS

THE 1942

Don Julio 1942 Tequila, Muddled Basil, Orange Bitters, served on a 24 carat ice cube

\$44

BELUGA GOLD

Beluga Gold Vodka, Carpano Bianco Vermouth, served on a 24 carat ice cube

\$38

WINES

SPARKING & CHAMPAGNE

Zonin Prosecco split	12
Veuve Clicquot "Yellow Label" Brut	21/105
Veuve Clicquot Rosé	29/135
Perrier-Jouët "Belle Epoque" Brut	233
Dom Perignon Brut	306

ROSES

Whispering Angel Rosé France	15/60
Rock Angel Rosé France	79

WHITE

Thomas Schmidt Riesling Germany	10/38
Terlato Pinot Grigio Italy	12/46
Wairau River Sauvignon Blanc New Zealand	10/38
Chalk Hill Sauvignon Blanc Russian River Valley	15/58
Kessler Collection by Raymond Chardonnay CA	10/38
Stag's Leap "Karia" Chardonnay Napa	17/66
Cakebread Cellars Chardonnay Napa	28/115
Rombauer Chardonnay Napa	100
Nickel & Nickel Chardonnay Napa	100
Chalk Hill Estate Chardonnay Sonoma	86

RED

Sea Sun by Caymus Pinot Noir CA	11/42
Byron Nielson Vineyard Pinot Noir CA	21/82
Northstar Merlot Columbia Valley	15/58
Crios de Susana Balbo Malbec Argentina	11/42
Stag's Leap "Hands of Times" Blend Napa	16/62
Kessler Collection Cabernet Sauvignon CA	10/38
Bohemian Collection Cabernet Sauvignon CA	14/54
Justin Isosceles Cabernet Sauvignon Paso Robles	113
Chimney Rock Tomahawk Cabernet Sauvignon Napa	240
Stag's Leap "Artemis" Cabernet Sauvignon Napa	136
Hall Cabernet Sauvignon Napa	113
Caymus Cabernet Sauvignon Napa	173
Silver Oak Cabernet Sauvignon Napa	227
Opus One Napa	510
Ferrari-Carano "Tresor" Blend Sonoma	125

*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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CLASSIC HIGHBALLS \$14

Kessler Margarita

"Blue Agave tequila rested 6 months in white oak bourbon barrels"
Exotico Reposado Tequila, Triple Sec, Lime Juice,
Orange Juice, Grand Marnier

Hendricks and Q Indian Tonic Water

"Scottish Gin infused with cucumber and rose is poetry in a highball"
Hendricks's Gin, Q Indian Tonic Water, Cucumber

Ron Zacapa and Q Kola

"Crafted in the highlands of Guatemala, this rum is a work of art"
Ron Zacapa, Q Kola Soda

Smoked Paloma

"100% Weber blue agave aged for 8-12 years"
Volcan Blanco, Q Grapefruit Soda, Black Salt, Lime

Tito's Mule

"Handcrafted, gluten free corn vodka"
Tito's Vodka, Q Ginger Beer, Plum Bitters, Lime

COCKTAILS \$16

Smooth Old Fashioned

Smooth Ambler Contradiction Bourbon, Angostura
Bitters

Batch Mule

1792 Bourbon, Grapefruit Juice, Lime, Simple Syrup,
Cranberry Bitters, Fever Tree Ginger Beer

"The Double L"

Makers Mark Private Select Box of Chocolates, Lemon,
PKZ Orange Blossom Honey Syrup, Solerno Italian
Blood Orange Liqueur

Fuego Blanco

Maestro Dobel Diamante Tequila, Lemon, Chipotle
Orange Blossom Honey

White Oak Aged Manhattan

Basil Hayden Bourbon, Carpano Antica, Solerno Italian
Blood Orange Liqueur

Bee's Knees

Monkey 47 Gin, PKZ Orange Blossom Honey Syrup,
Lemon

La Poire

Grey Goose Pear, St. Germain, Lemon

SPIRITS

VODKA

Absolut Vanilla
Grey Goose Pear
Grey Goose
Ketel One
Beluga
Beluga Gold
Tito's
Three Olives

GIN

Bombay Sapphire
Hendricks
Monkey 47
Beefeater

TEQUILA & MEZCAL

Montelobos Mezcal
Don Julio 1942
Tres Generaciones Anejo
Corazon
Maestro Dobel Diamante
Exótico Reposado
Volcan Reposado
Volcan Blanco
Patron Silver
Don Julio Silver
Jose Cuervo Silver

RUM

Bacardi Silver
Flor de Cana
Ron Zacapa 23 Year
Captain Spiced Rum
Myers Platinum

WHISKEY

Jameson
Crown
Jack Daniel's
Gentleman Jack
Toki Suntory Japanese
Bushmill
Jack Daniel's

BOURBON & RYE

Knob Creek Rye
Basil Hayden's
Bulliet Bourbon & Rye
Woodford Reserve
Makers Mark
1792
Angel's Envy
Southern Comfort
Buffalo Trace
Jim Beam

SCOTCH

Laphroaig 10
Glenlivet 12
Oban 14
Balvenie 14
Glenfiddich 15
Macallan 12
Macallan 18
Johnnie Walker Black
Monkey Shoulder
Grants

COGNAC

Courvoisier VSOP
Hennessy XO
Hennessy VS
Remy Martin VSOP

CORDIALS

Bailey's
Limoncello
Disaronno Amaretto
Kahlua
Lillet Rosé
Sambuca White

DOMESTIC BEER

DOMESTIC
Bud Light
Michelob Ultra
Yuengling
Amber Bock

LOCAL
Up River
Sunshine

IMPORTED BEER

Stella Artois
Belgium

Guinness
Ireland

Corona
Mexico

Heineken
Netherlands

SPRING SPRITZ \$14

Veneziano Spritz
Aperol, Prosecco,
Splash of Soda,
Orange Wedges

French Lillet Rosé
Lillet Rosé, Prosecco,
Splash of Soda Water,
Raspberries