

# Bösendorfer

## SHAREABLE

### Tomato & Burrata

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

### Calamari

Koji Marinated Tubes and Tentacles, Banana Peppers, Peppadew, Harissa Aioli 17

### Beef Carpaccio \*

Marinated Dry Aged Wagyu, Shaved Parmesan, Arugula, Crispy Capers, Mustard Aioli 20

### 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 18

## SOUPS AND SALADS

### Lobster & Crab Bisque

De Luze VS Cognac, Tomato, Cilantro 12

### French Lentil Soup

Carrots, Onion, Celery, Smoked Sea Salt, Lime Wedge, Fresno Pepper 10

### Caesar

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

### Pumpkin Seed

Organic Baby Field Greens, Feta Cheese, Grape Tomatoes, Balsamic Vinaigrette 10

### 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 12

Prime Beef 18

Seared Salmon 15

Shrimp 12

## SPECIALTY ENTREES

### Mediterranean Salmon

Tomatoes, Feta, Olives, Peppers, Cilantro, Chardonnay, Olive Oil, Spinach, Rice & Tzatziki 30

### Certified Angus Beef® Tenderloin\*

Butternut Squash and Yukon Gold Potato Mash, Grilled Asparagus, Porcini mushroom Sauce 38

### Cambozola & Nueske's Bacon Burger\*

Smoked Pepper Bacon, Brie Style Blue Cheese, Lettuce & Tomato, Fries 20

### Fish of the Day\*

Red and White Quinoa Sautéed with Kale and Grape Tomatoes, Asparagus, Lemon Beurre Blanc 32

## 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
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

Elouan Pinot Noir   Oregon	11/42
Brewer Clifton Pinot Noir   CA	21/82
Crios de Susana Balbo Malbec   Argentina	14/42
Stag's Leap "Hands of Times" Blend   Napa	16/62
Kessler Collection Cabernet Sauvignon   CA	10/38
Bohemian Collection Cabernet Sauvignon   CA	14/54
Northstar Merlot   Columbia Valley	58
Justin Isosceles Cabernet Sauvignon   Paso Robles	113
Stag's Leap "Artemis" Cabernet Sauvignon   Napa	136
Hall Cabernet Sauvignon   Napa	113
Caymus Cabernet Sauvignon   Napa	173
Silver Oak Cabernet Sauvignon   Napa	227
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.

\*An 18% service charge will be added to parties of 6 and more

325 S. Orange Ave, Orlando, FL 32801

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## CLASSIC HIGHBALLS \$16

**Kessler Margarita**  
Exotico Reposado Tequila, Triple Sec,  
Lime, Orange, Grand Marnier

**Hendricks and Q Indian Tonic  
Water**  
Hendricks's Gin, Q Indian Tonic  
Water, Cucumber

**Smoked Paloma**  
Volcan Blanco, Q Grapefruit Soda,  
Black Salt, Lime

**Tito's Mule**  
Tito's Vodka, Q Ginger Beer, Plum  
Bitters, Lime  
*1792 Bourbon Substitution for Kentucky Mule*

## CLASSIC COCKTAILS \$16

**Smooth Old Fashioned**  
Smooth Ambler Bourbon, Angostura  
Bitters

**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

## SPIRITS

### VODKA

Absolut Vanilla .....  
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 .....  
Don Julio Silver .....  
Jose Cuervo Silver .....

### RUM

Flor de Cana .....  
Ron Zacapa 23 Year .....  
Captain Spiced Rum & White .....  
Myers Platinum & Original Dark ...

### 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 .....  
Jim Beam .....  
Hudson Bay .....

### SCOTCH

Laphroaig 10 .....  
Glenlivet 12 .....  
Oban 14 .....  
Balvenie 14 .....  
Glenfiddich 15 .....  
Macallan 12 .....  
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