

# 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 ENTRES

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

**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

## 90 DAYS of ROSÉ

*"In the Esclans Valley angels whisper. If you drink this wine, you might hear them...If you visit us, you might see them."*

*#90daysofRose*

### ROSÉ WINE

The Palm by Whispering Angel Rosé 10/38  
Whispering Angel Rosé 15/60  
Rock Angel Rosé 79

### ROSÉ CHAMPAGNE & SPARKLING

Chandon Rosé 12/56  
Veuve Clicquot Rosé 29/135

### INSPIRING COCKTAIL

**Champagne & Strawberries 16**  
Volcan Reposado, Chandon Rosé, Triple Sec, Strawberries

### INSPIRING FOOD

**Chef's Tasting Trio 19**  
Smoked Salmon Crostini \* Bohemian Ribeye Brochette \* Mini Black Bee Honey Cheesecake

## 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  
Krug Grand Cuvée 291

### 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 Valley, CA 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 Vineyard || Napa 240  
Jordan Cabernet Sauvignon | Alexander Valley 147  
Stag's Leap "Artemis" Cabernet Sauvignon | Napa 136  
Hall Cabernet Sauvignon | Napa 113  
Caymus Cabernet Sauvignon | Napa 173  
Antica Cabernet Sauvignon | Napa 138  
John Anthony Cabernet Sauvignon | Napa 140  
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 food borne illness.*

# Bösendorfer

## CLASSIC HIGH BALLS \$14

### Kessler Margarita

*"Blue Agave tequila rested 6 months in white oak bourbon barrels"*  
Exotico Reposado Tequila, Triple Sec, Lime Juice, Orange, 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"*  
1800 Silver, 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, PKZ Orange Blossom Honey, Angostura Bitters, Crème of Cacao

### Batch Mule

1792 Bourbon, Grapefruit Juice, Lime, Simple Syrup, Cranberry Bitter, 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

Dobel 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 (well) .....

### RUM

Bacardi Silver .....  
Flor de Cana .....  
Ron Zacapa 23 Year .....  
Myers Platinum (well) .....

### TEQUILA

Montelobos Mezcal .....  
Don Julio 1942 .....  
Tres Generaciones Anejo .....  
Corazon .....  
Maestro Dobel .....  
Exótico Reposado .....  
Volcan Reposado .....  
Patron Silver .....  
Silver 1800 .....  
Jose Cuervo Silver (well) .....

### GIN

Bombay Sapphire .....  
Hendricks .....  
Monkey 47 .....  
Beefeater (well) .....

### BOURBON & RYE

Knob Creek Rye .....  
Basil Hayden's .....  
Bulliet .....  
Woodford Reserve .....  
Makers Mark .....  
1792 .....  
Hudson Baby .....  
Angel's Envy .....  
Jim Beam (well) .....

### WHISKEY

Jameson .....  
Crown .....  
Jack Daniel's .....  
Gentleman Jack .....  
Toki Suntory Japanese .....  
Bushmill .....  
Jack Daniel's (well) .....

### SCOTCH

Laphroaig 10 .....  
Glenlivet 12 .....  
Oban 14 .....  
Balvenie 14 .....  
Glenfiddich 15 .....  
Lagavulin 16 .....  
Macallan 12 .....  
Macallan 18 .....  
Johnnie Walker Black .....  
Monkey Shoulder .....  
Grants (well) .....

### COGNAC

Courvoisier XO .....  
Hennessy VS .....  
Hennessy VSOP .....  
Remy Martin VSOP .....

### CORDIALS

Bailey's .....  
Limoncello .....  
Disaronno Amaretto .....  
Kahlua .....  
Lillet Rosé .....  
Sambuca White .....

## BEER

### DOMESTIC

Bud Light  
Michelob Ultra  
Yuengling

### IMPORTED

Stella Artois  
Guinness  
Corona  
Heineken

### LOCAL

Up River  
Sunshine

## SPRING SPRITZ \$14

### Veneziano Spritz

Aperol, Prosecco,  
Splash of Soda,  
Orange Wedges

### French Lillet Rosé

Lillet Rosé, Prosecco,  
Splash of Soda Water,  
Raspberries

## 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