

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
Chalk Hill Sauvignon Blanc Russian River Valley	58
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
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
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.

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

325 S. Orange Ave, Orlando, FL 32801

Bösendorfer

CLASSIC HIGHBALLS \$16

Hendricks and Q Indian Tonic Water

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

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

TIKI SUMMER \$16

Hemingway Daiquiri
Captain Morgan White Rum, Grapefruit,
Maraschino Liqueur, Lime

Honi Honi
Bulliet Bourbon, Triple Sec, Orgeat, Lime

Tropical Old Fashioned
Ron Zacapa 23 Rum, Orange & Angostura Bitters

Hawaiian Sunset
Ketal One, Lemon, Lime, Grenadine, Orgeat

The Matador
Don Julio Blanco, Pineapple, Lime, Bitters

Jungle Bird
Captain Morgan Spiced Rum, Campari, Pineapple,
Lime

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

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