

BY THE GLASS

TROUILLARD 'SPECIAL SÉLECTION' | 30

champagne. france. nv.

CHATEAU PEYRASSOL 'LA CROIX' ROSÉ | 14

méditerranée. france. 2020.

LES COSTIÈRES DE POMEROLS | 15

picpoul de pinet. france. 2020.

DOMAINE BERNARD FLEURIET & FILS

'LES DEMOISELLES' | 20

sancerre. france. 2020.

CHAMPALOU | 17

vouvray. france. 2020.

HENRI PERRUSSET | 17

mâcon-villages. france. 2019.

DOMAINE DE FA 'EN BESSET' | 18

beaujolais. france. 2018.

DOMAINE DE PALLUS

'LES PENSÉES DE PALLUS' | 18

chinon. france. 2016.

HALF BOTTLE SELECTIONS

BILLECART-SALMON ROSÉ | 120

champagne. vallée de la marne. nv.

BOLLINGER 'SPECIAL CUVÉE' | 120

champagne. vallée de la marne. nv.

SCHRAMSBERG BLANC DE BLANCS | 80

calistoga. california. 2014.

FERRARI | 60

trento. italy. nv.

JEAN REVERDY ET FILS | 45

sancerre. france. 2020.

MALOSSOL CAVIARS

1oz caviar. yukon potato blini. crème fraîche. egg mimosa.

WHITE STURGEON | 79

caviar co. california.

KALUGA HYBRID | 99

caviar co. china.

CLASSIC OSETRA | 109

tsar nicoulai. bulgaria.

GOLDEN OSETRA | 149

tsar nicoulai. bulgaria.

FRUITS DE MER

OYSTERS ON THE HALF SHELL | 30

half dozen. rosé mignonette. cocktail sauce.

NEW ZEALAND LANGOUSTINE | 33

french louis sauce. smoked paprika. lemon.

CHILLED LOBSTER REMOULADE | 33

celery root. granny smith apple. vadouvan curry.

GRAND PLATEAU | 59

a selection of our fruits de mer.

APÉRITIFS

BURGUNDY FROG LEGS | 28

green garlic aioli. poached fennel. mustard frill.

TRUFFLE CHEESE TARTE | 25

tête de moine. crispy walnut. petite salade.

SALAD LYONNAISE | 27

white asparagus. wagyu beef lardon. waimanalo egg.

FRENCH STYLE CHEESES | 27

selection of three. muscat wine gelée. mānoa honeycomb.

** consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. please notify your server of any food allergies.*

SIGNATURE COCKTAILS | 18

ESSENCE NO. 1

grey goose essences strawberry lemongrass vodka.
pimm's no. 1. cucumber. lemon. brown sugar. ginger beer.

THE KING'S SECRET

kōhana kea hawaiian agricole rum. yellow chartreuse.
calamansi. yuzu.

SMOKED ROOTS

ginger infused el silencio espadin mezcal.
olena agave. yuzu. laphroaig mist.

AFTERNOON IN JALISCO

codigo g.lion barrel select reposado tequila.
jalapeño honey. orange liqueur. lime. grapefruit.

ATOMIC BLONDE

hayman's old tom gin. strega. lillet blanc.
branca menta. lemon bitters.

THE GIN TO MY TONIC

botanist islay dry gin. botanika angelica elderflower liqueur.
sage. blueberry. yuzu. tonic.

TOAST TO THE INNKEEPER

père magloire calvados. st. george spiced pear liqueur.
lemon. maple. cinnamon smoke.

RESERVE COCKTAILS

THE ULTIMATE 75 | 30

nolet's silver dry gin. calamansi. yuzu.
trouillard champagne.

WILD ORANGE | 28

regan's orange bitters. angel's envy bourbon.
giffard apricot. giffard orgeat. yuzu.

LAST NIGHT IN OAXACA | 30

fortaleza añejo tequila. bozal tobacisco mezcal.
angostura & chocolate bitters. agave. cinnamon smoke.