

BY THE GLASS

SCHRAMSBERG 'BLANC DE BLANCS' | 28
sparkling - north coast. california. 2019.

TRIENNES ROSÉ | 15
méditerranée. france. 2020.

DOMAINE DE REUILLY | 18
reuilly. france. 2021.

MARC BREDIF | 17
vouvray. france. 2020.

TYLER | 20
chardonnay - santa barbara. california. 2021.

DOMAINE CHIGNARD 'LES MORIERS' | 18
beaujolais. france. 2020.

DOMAINE DE PALLUS | 18
chinon. france. 2016.

HALF BOTTLE SELECTIONS

BILLECART-SALMON ROSÉ | 120
champagne. france. nv.

KRUG 'GRANDE CUVÉE' | 200
champagne. france. nv.

SCHRAMSBERG 'BLANC DE BLANCS' | 80
north coast. california. 2019.

FERRARI | 60
trento. italy. nv.

KENZO ESTATE 'ASATSUYU' | 90
sauvignon blanc - napa valley. california. 2020.

PLUMPJACK | 80
chardonnay - napa valley. california. 2018.

THEIRY ET PASCALE MARTON
'LES CHEVALIÈRES' 1ER CRU | 85
burgundy. france. 2019.

MALOSSOL CAVIARS

1oz caviar. sour poi blini. crème fraîche. egg mimosa.

WHITE STURGEON | 79

caviar co. california.

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.

SPOT PRAWN COCKTAIL | 26

french louis sauce. smoked paprika. lemon.

KING CRAB REMOULADE | 27

celery root. green apple. vadouvan curry.

SHELLFISH PLATEAU | 59

oysters. live scallop. king crab. spot prawn. langoustine

LE GRAND PLATEAU | 109

½oz kaluga caviar service + our fruits de mer.

APÉRITIFS

CHICKEN FRIED FROG LEGS | 17

green garlic aioli. persillade butter. lemon

TRUFFLE CHEESE TARTE | 25

tête de moine. toasted walnut. petite salade.

SALAD AUX LARDONS | 24

frisée lettuce. wagyu beef lardon. egg mimosa.

CHEESE AND CHARCUTERIE | 39

french style cheeses. prosciutto. selection of breads.

** 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

ESSENCE NO. 1 | 18

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

THE KING'S SECRET | 18

kōhana kea hawaiian agricole rum. dolin genepy le chamois.
calamansi. yuzu.

MAKE ME BLUSH | 18

beefeater gin. dubonnet rouge. giffard orgeat.
lime. prosecco.

SMOKED ROOTS | 18

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

AFTERNOON IN JALISCO | 20

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

ATOMIC BLONDE | 20

malfy con limon gin. strega. lillet blanc.
branca menta. lemon bitters.

THE GIN TO MY TONIC | 18

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

TOAST TO THE INNKEEPER | 18

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. four roses single barrel bourbon.
giffard apricot. giffard orgeat. yuzu.

LAST NIGHT IN OAXACA | 30

fortaleza añejo tequila. los vecinos mezcal.
angostura & chocolate bitters. agave. cinnamon smoke.