

BY THE GLASS

TROUILLARD 'SPECIAL SÉLECTION' | 30
champagne. france. nv.

TRIENNES ROSÉ | 15
méditerranée. france. 2020.

KUENTZ-BAS | 15
alsace. france. 2020.

DOMAINE BERNARD FLEURIET & FILS
'LES DEMOISELLES' | 20
sancerre. france. 2020.

MARC BREDIF | 17
vouvray. france. 2020.

HENRI PERRUSSET | 17
mâcon-villages. france. 2019.

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

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.

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 | 34

french louis sauce. smoked paprika. lemon.

ALASKAN TANNER CRAB | 33

celery remoulade. green apple. vadouvan curry.

SHELLFISH PLATEAU | 59

a selection of our fruits de mer.

LE GRAND PLATEAU | 109

½oz kaluga caviar service + our fruits de mer.

APÉRITIFS

FRIED FROG LEGS | 21

green garlic aioli. persillade butter. lemon

TRUFFLE CHEESE TARTE | 25

tête de moine. crispy walnut. petite salade.

SALAD AUX LARDONS | 24

frisée lettuce. wagyu beef lardon. egg mimosa.

FRENCH STYLE CHEESES | 27

selection of three. muscat wine gelée. mānoa honeycomb.

add la quercia prosciutto | 15

** 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. yellow chartreuse.
calamansi. yuzu.

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 honey. orange liqueur. lime. grapefruit.

ATOMIC BLONDE | 20

hayman's old tom 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. angel's envy bourbon.
giffard apricot. giffard orgeat. yuzu.

LAST NIGHT IN OAXACA | 30

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