

SPARKLING

PROSECCO, BISOL “JEIO”, VENETO,
ITALY, 16
CHAMPAGNE, LAURENT PERRIER, "LA CUVEE",
FRANCE, NV 28
CHAMPAGNE ROSÉ - TELMONT, BRUT ROSÉ,
REIMS, FRANCE NV 33

WHITE

SAUVIGNON BLANC, WOLFGANG PUCK,
CALIFORNIA, 2018 15/22
RIESLING, ROBERT WEIL ‘TRADITION’,
GERMANY, 2018 17/25
GRÜNER VELTLINER, DOMäne WACHAU,
AUSTRIA, 2018 14/21
CHARDONNAY, – LITTLE BOAT, RUSSIAN RIVER,
CALIFORNIA 2020 20/30

ROSÉ

CINSAULT, TRIENNES, PROVENCE,
FRANCE, 2018 15/22

RED

PINOT NOIR, DAVIS BYNUM, RUSSIAN RIVER, CALIFORNIA,
2020 24/36
SUPER TUSCAN, IL BORRO “IL BORRO, TUSCANY,
ITALY, 2018 31/46
MALBEC, CUVELIER, LOS ANDES, MENDOZA, ARGENTINA,
2010 20/30
CABERNET SAUVIGNON, LE PICH, NAPA VALLEY,
CALIFORNIA, 2018 36/54
CABERNET SAUVIGNON, WOLFGANG PUCK,
CALIFORNIA, 2018 15/22

SPECIALTIES

HUGO SPRITZ 18
ST. GERMAIN LIQUEUR, ITALICUS, PROSECCO
SOCIAL DYSFUNCTION 23
BOTANIST GIN, GRAPEFRUIT, LEMONGRASS, EGG WHITE*
START ME UP 21
PINEAPPLE RUM, PASSIONFRUIT PUREE, TIKI BITTERS
OUT ON THE TILES 22 / 105 / 210
CHAMUCOS SILVER, APEROL, HIBISCUS SYRUP,
GRAPEFRUIT
TOO MUCH TOO YOUNG 18 / 96 / 194
FORD’S GIN, GIFFORD ORGEAT, LEMON JUICE, TIKI
BITTERS
REEL AROUND THE FOUNTAIN 18 / 95 / 192
APEROL, ST. GERMAIN LIQUEUR, STRAWBERRY, MOSCATO
WHOLE LOTTA LOVE 21 / 100 / 200
KETEL ONE CITROEN, ITALICUS LIQUEUR, LYCHEE PUREE

BARREL AGED

BARREL AGED NEGRONI 23
BOTANIST GIN, CAMPARI, CARPANO ANTICA VERMOUTH
BARREL AGED OLD FASHIONED 23
OLD FORESTER BOURBON, RITTENHOUSE RYE, BITTERS

BOTTOMLESS

PINOT NOIR ROSÉ 48 per person
TRIENNES, FRANCE 2018
MOSCATO D’ASTI 52 per person
TINTERO, PIEDMONT 2019
‘DIY’ MIMOSA 65 per person
ORANGE, GRAPEFRUIT OR PINEAPPLE JUICE
ROSÉ CHAMPAGNE 120 per person
TELMONT, BRUT ROSÉ, REIMS, FRANCE NV



ACCESS TO OUR COMPLETE
BEVERAGE LIST



Caviar

1 oz Kaluga Caviar
Traditional
Accompaniments, Crème
Fraiche, Toasted Brioche*

145

Seafood Tower

Chilled Maine Lobster, Poached Gulf Shrimp,
Ora King Salmon Poke East & West Coast
Oysters, Alaskan King Crab Legs, Trio of
Sauces*

Two Tier 155 Three Tier 265

Oysters

East and West Coast Oysters
Pink Peppercorn-Apple
Mignonette, Fresh
Horseradish*

Half Dz 34 / One Dz 68

Garden

Haas Avocado Toast, Multi Grain Bread, Cherry Tomatoes, Pickled Peppers, Feta Cheese 21 Add an Egg 6

Gem Lettuce Salad, Oven Dried Cherry Tomatoes, Taggiasca Olives, Creamy Pecorino Cheese Dressing 24

Weiser Farms Red Beets, Humboldt Fog Goat Cheese, Winter Citrus, Toasted Pistachio, Mint, Micro Basil 26

Chinois Chicken Salad, Napa Cabbage, Candied Cashews, Crisp Wontons, Ginger-Soy Sesame Vinaigrette 28

Hearth

Artisanal House Made Breakfast Pastries, Vermont Cultured Butter 21

Brioche French Toast, Vanilla Chantilly, Mixed Market Berry Compote, Warm Maple Syrup 29

‘Breakfast Pizza,’ Crisp Bacon, Eggs, Parmesan Cheese, Caramelized Onions 28

Italian Soppressata Pizza, Shaved Red Onion, Fresh Mozzarella, Sicilian Oregano 28

Smoked Salmon Pizza, Dill Crème Fraiche, Shaved Red Onion, Salmon Ikura* 42 with Kaluga Sturgeon Caviar 85

Black Perigord Truffle Pizza, Fingerling Potatoes, Fior di Latte, Parmesan Reggiano 85

Pappardelle Pasta, Braised Bolognese, Rosemary, Chili Flake, Italian Parsley, Pecorino Romano 42

Hand Cut Fettuccine Pasta, Wild Field Mushrooms, Glazed Shallots, Parmigiano Reggiano 38
Add Grilled Chicken Breast 16

Ocean

Chilled Maine Lobster & Gulf Shrimp, Lemon-Herb Aioli, House Made Cocktail Sauce, Lemon 54

Baja Blue Fin Tuna Tataki, Daikon Radish Ponzu, Shaved Maui Sweet Onion, Micro Shiso* 34

Glazed Ora King Salmon Salad, Baby Greens, Cucumber & Radish Pickles, Sesame Seeds, Scallion 39

Pasture

Steak & Eggs, Prime New York Strip, Sunny Side Up Eggs, Crisp Fingerling Potatoes, Chimichurri Sauce* 62

Tunisian Shakshuka, Fried Organic Eggs, Spiced Red Pepper Stew, Cilantro, Toasted Sourdough 32

French Style Omelet, Sautéed Wild Mushrooms, Baby Spinach, Gruyere Cheese, Frisée Salad* 36

Grilled Chicken Sandwich Avocado, Provolone Cheese, Sundried Tomato Pesto, French Fries 29

Grilled Prime Cheeseburger, White Cheddar, Garlic Aioli, Butter Lettuce, Tomato, Charred Onion* 32

Mesquite Grilled American Wagyu Eye of Ribeye, French Fries, Bearnaise Sauce* 94