



## CHAMPAGNE BY THE BOTTLE

**RUINART 375 ML** 120

Blanc de Blancs, Reims, France, NV

**KRUG 375 ML** 170

Grande Cuvée, Brut, Reims, France, NV

**DOYARD** 180

Cuvée Vendemiaire,  
Blanc de Blancs, Vertus, France

**LAURENT-PERRIER** 125

Cuvée Rosé Brut, Reims, France, NV

**PERRIER-JOUËT** 675

Fleur de Champagne, Rosé, Brut, Epernay

**DOM PÉRIGNON** 275

Brut, Epernay, France

## WINE BY THE BOTTLE

**RIESLING** 85

Schloss Reinhartshausen, Rheingau, Germany

**PINOT GRIGIO** 72

Tiamo, Veneto, Italy

**CHARDONNAY** 75

Orin Swift, Mannequin, California

**ROSÉ** 72

Diving into Hampton Water, South of France

**PINOT NOIR** 85

Smoke Tree, Sonoma Coast, California

**PINOT NOIR** 250

Raen, Sonoma Coast, California

**ZINFANDEL** 200

Orin Swift, 8 Years in the Desert, California

**CABERNET SAUVIGNON** 115

Mazzei, 'Philip', Tuscany, Italy

**MALBEC** 280

Cheval des Andes, Mendoza, Argentina

**BORDEAUX BLEND** 585

Terlato Episode, Napa Valley, California

**CABERNET BLEND** 275

Col Solare, Columbia Valley, Washington

**CABERNET SAUVIGNON** 250

Silver Oak, Alexander Valley, California



## COCKTAILS

### LIGHT & BRIGHT 1 8

#### COBRA CLUTCH

Tequila, mezcal, fresh lime, pineapple, cane syrup & chili salt

#### SPECIAL FORCES

Navy strength gin, fino sherry, fresh lemon, orgeat & absinthe

#### MOSQUITO

Mezcal, Campari, fresh ginger & lemon

#### MR. BRIGHTSIDE

Rhum agricole, fresh pear, lemon, banana & club soda

#### TRADE WINDS

Two rums, fresh lemon, coconut, apricot & dash of cream

#### EASY STREET

Vodka, cucumber, elderflower & lemon

#### BOOZE 'N JUICE 16

Choose your booze, topped  
with fresh pressed Granny Smith apple juice

### CONVERSATION PIECES 1 8

#### PENICILLIN

Scotch, fresh lemon, ginger, honey & Islay float

#### GREAT BAMBINO

Bourbon, Fernet Branca, fresh pear, lemon & orgeat

#### CONEY ISLAND EXPRESS

Rum, cold brew coffee, vanilla & Amaro Ciociaro

#### PIPPIN FLIP

Apple brandy, Amaro Ciociaro, pomegranate,  
whole egg & cinnamon

#### COCONUT WHITE RUSSIAN

Vodka, coconut, coffee liqueur & hand-whipped cream float

#### MOJITO FOR 2 34

Rum, fresh mint, lime & brown sugar

#### MEXICAN FIRING SQUAD FOR 2 34

Tequila, fresh lime, pomegranate, bitters & club soda

### BUBBLY 2 2

#### FORTUNE COCKTAIL

Apple brandy, lemon, mint & Champagne

#### JOIE DE VIVRE

Gin, fresh pear, lemon, honey & Champagne

#### KISSAWAY TRAIL

Tequila, fresh lime, apricot, pomegranate & Champagne

\*Consuming raw eggs may increase your risk of foodborne illness.





## COCKTAILS

### STIRRED & BOOZY 18

#### MERCY, MERCY

Gin, Aperol & Cocchi Americano

#### PATRIOT

Bourbon, fortified wine, Benedictine  
& cherry bark vanilla bitters

#### PIN CUSHION

Rye whiskey, Campari, sweet vermouth, absinthe & bitters

#### COMMITMENT ISSUES

Mezcal, aged rum, coffee liqueur & orange bitters

#### TENSHO

Japanese whisky, Pedro Ximenez sherry,  
Bruto Americano & chocolate bitters

### SHORTIES 12

#### ARGENTINEAN SNAIQUIRI

Fernet-Branca, Branca Menta & fresh lime

#### HEW BREW

Irish whiskey, banana, coffee liqueur & coconut

#### LEAVING TIJUANA

Tequila, fresh lime, honey & smoked salt

#### DOCTOR MONK

Green Chartreuse & cold brew coffee

### PUNCH BOWLS 90

serves 4 - 6

#### GREEN STREET

Vodka, lime, cucumber, green apple, mint & fizz

#### CREOLE PUNCH

Rum, pineapple, ginger, citrus, allspice & nutmeg

#### GOLDEN PONY

Gin, fortified wine, fresh lemon, pear & Champagne

### NON-ALCOHOLIC 10

#### GARDEN PARTY

Fresh green apple, cucumber, mint & lime

#### TOP SIDER

Fresh pear, lime, ginger & orgeat



## CHAMPAGNE BY THE GLASS

#### DOM PÉRIGNON 55

Brut, Epernay, France

#### KRUG 50

Grande Cuvée, Brut, Reims, France, NV

#### LAURENT-PERRIER 25

Cuvée Rosé Brut, Reims, France, NV

#### RUINART 28

Blanc de Blancs, Reims, France, NV

## WINE BY THE GLASS

#### RIESLING 18

Schloss Reinhartshausen, Rheingau, Germany

#### PINOT GRIGIO 17

Tiamo, Veneto, Italy

#### CHARDONNAY 17

Orin Swift, The Mannequin, California

#### ROSÉ 17

Diving into Hampton Water, South of France

#### PINOT NOIR 18

Smoke Tree, Sonoma Coast, California

#### ZINFANDEL 25

Orin Swift, 8 Years in the Desert, California

#### CABERNET SAUVIGNON 23

Mazzei, 'Philip', Tuscany, Italy

### BEER 8.50

#### CRAFT OPTIONS

#### BROOKLYN LAGER

Brooklyn, New York

#### LAGUNITAS PILSNER

Petaluma, California

#### SAINT ARCHER WHITE ALE

San Diego, California

#### GOOSE ISLAND SOFIE FARMHOUSE ALE

Chicago, Illinois

#### TENAYA CREEK 702 PALE ALE

Las Vegas, Nevada

#### WASATCH GHOSTRIDER WHITE IPA

Salt Lake City, Utah

#### DESCHUTES FRESH SQUEEZED IPA

Bend, Oregon

#### STONE RUINATION DOUBLE IPA

San Diego, California

#### FULL SAIL AMBER ALE

Hood River, Oregon

#### LEFT HAND MILK STOUT

Longmont, Colorado





## SNACKS AND BITES

3 PM - 11 PM

### CHIPS AND GUACAMOLE 14

*vegetarian*

Mashed Hass avocados, cumin seed, smoked yogurt, pomegranate seeds, lotus root, and blue corn tortilla chips

### CURLY FRENCH FRIES 10

*vegetarian*

Gold dust, togarashi, and yuzu Dijonnaise

### EDAMAME HUMMUS 10

Mashed soybeans, garlic confit, tahini paste, lemon juice, lemongrass chili oil, and rice crackers

### CRUNCHY SPICY TUNA 18

Minced tuna, shiso leaf, tobanjan, Duke's Mayonnaise, smoked trout roe, and crispy sushi rice croquettes

### CARNE ASADA EMPANADAS 12

Housemade hand pies stuffed with rotisserie beef brisket, caramelized onions, Point Reyes blue cheese, and tater tots, served with chimichurri and Fresno chili relish

### MINI CUBANITOS 14

Mojo-marinated pork, smoked ham, Dijon mustard, Swiss cheese, and housemade pickles on a pressed sweet roll

### BEEF SLIDERS 14

Bacon-smearred beef patty, pork belly confit, American cheese, housemade dill pickles, and special sauce on a brioche bun

### PORK BELLY BUNS 12

Chinese steamed buns, pork belly confit, miso-maple glaze, kimchi, and housemade pickles

### CRISPY CHICKEN BUNS 10

Chinese steamed buns, crispy chicken thigh, Alabama white sauce, kimchi verde, and housemade pickles

"...the sexiest new cocktail lounge in Las Vegas..."

-Eater Los Angeles

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

