



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** 110
Domaine Romain Collet, Chablis, 1er Cru,
Burgundy, France
- ROSÉ** 72
Diving into Hampton Water, South of France
- PINOT NOIR** 85
Smoke Tree, Sonoma Coast, California
- PINOT NOIR** 250
Raen, Sonoma Coast, California
- GRENACHE BLEND** 200
Orin Swift, Abstract, 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
SPICY FLAMINGO
Tequila, fresh lime, watermelon, agave & spices
- FRENCH PEARL**
Gin, fresh lime, mint & absinthe
- MOSQUITO**
Mezcal, Campari, fresh ginger & lemon
- RUPAUL**
Aged rum, rhubarb, lime, Salers & club soda
- DEPECHE MODE**
Rum, lime, pineapple, peach, almond
- EASY STREET**
Vodka, cucumber, elderflower & lemon
- BOOZE 'N JUICE** 1 6
Choose your booze, topped with fresh-pressed
Granny Smith apple juice

CONVERSATION PIECES 1 8

- PENICILLIN**
Scotch, fresh lemon, ginger, honey & Islay float
- PRIZE FIGHTER #1**
Fernet-Branca, sweet vermouth, fresh lemon, mint & a pinch of salt
- CONEY ISLAND EXPRESS**
Rum, cold brew coffee, vanilla & Amaro CioCiaro
- TEXICO**
Tequila, green apple, almond, dry vermouth,
egg white & cinnamon*
- COCONUT WHITE RUSSIAN**
Vodka, coconut, coffee liqueur & hand-whipped cream float
- MOJITO FOR 2** 3 4
Rum, fresh mint, lime & brown sugar
- PAPER PLANE FOR 2** 3 4
Bourbon, fresh lemon, Aperol & Amaro Nonino
- BUBBLY** 2 2
AIRMAIL
Rum, lime, honey & Champagne
- LIGHT OF THE EYE**
Gin, rhubarb, pineapple & Champagne
- APOLOGIES, WILSON**
Tequila, coconut, watermelon, lime & Champagne

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





COCKTAILS

STIRRED & BOOZY 18

LAST CONQUISTADOR

Gin, Cynar & Amontillado Sherry

SHERPA

Bourbon, allspice, Curaçao & chocolate bitters

NARRATOR

Rye whiskey, Amaro CioCiaro, Punt e Mes & orange bitters

MONTAÑISTA

Mezcal, Braulio Amaro & blanc vermouth

SHANGRI-LA

Japanese whiskey, Pedro Ximénez Sherry & chocolate bitters

SHORTIES 12

SUMMER IN THE CITY

Fernet-Branca, coffee liqueur & hand-whipped cream float

RED BEARD

Irish whiskey, fresh lime & rhubarb

LEAVING TIJUANA

Tequila, 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

PALM ROYALE

Gin, sweet vermouth, lime, agave, fresh watermelon & Champagne

NON-ALCOHOLIC 10

GARDEN PARTY

Fresh green apple, cucumber, mint & lime

LAKESIDE LOUNGE

Fresh watermelon, lime, ginger & coconut



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

Tiarno, Veneto, Italy

CHARDONNAY 22

Domaine Romain Collet, Chablis, 1er Cru, Burgundy, France

ROSÉ 17

Diving into Hampton Water, South of France

PINOT NOIR 18

Smoke Tree, Sonoma Coast, California

GRENACHE BLEND 25

Orin Swift, Abstract, California

CABERNET SAUVIGNON 23

Mazzei, 'Philip', Tuscany, Italy

BEER 8.50

CRAFT OPTIONS

BROOKLYN LAGER

Brooklyn, New York

LAGUNITAS PILSNER

Petaluma, California

EVIL TWIN MISSION GOSE

Brooklyn, New York

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

LEFT HAND MILK STOUT

Longmont, Colorado





SNACKS AND BITES

3 PM - 12 AM

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 leaf, 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

KIMCHI FRIED RICE 12

Stir-fried jasmine rice, soybeans, kimchi, and cilantro

Add pork belly 4

"...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.

