



TO SHARE 4

Guacamole

lime - tomato - onion - cilantro - tortilla chip

AVAILABLE OPTIONS

\$17.00

Add Spicy Crab (Shellfish): \$8.00

Smoked Swordfish Dip

aioli - cilantro - pickled jalapeño - lemon juice - plantain & corn chip

\$18.00

Chipotle Hummus**

chickpea - pepita - olive oil - housemade coca

\$16.00

Meat & Cheese Board**

chef's selection of cheese & charcuterie - marinated olive - preserves - housemade coca

\$28.00

STARTERS 9

Peruvian Ceviche*

hamachi - leche de tigre - red onion - sweet potato - cancha - plantain & corn chips

\$19.00

Salmon Tartare*

miso-chipotle - soy sauce - lime juice - radish - creamy avocado - cucumber - crispy rice

\$18.00

Lobster Taco* **

black bean purée - chile de árbol sauce - avocado - flour tortilla

\$26.00

Shrimp Cocktail*

colossal shrimp - mezcal lime cocktail sauce

\$36.00

Crispy Shrimp & Calamari**

adobo poblano tartar - charred lemon

\$23.00

Yellow Corn Empanada

ají amarillo - manchego - avocado espuma - chimichurri

\$16.00

Cheesesteak Empanadas**

shaved ribeye - cheese sauce - fried onion - pickled pepper - chimichurri

\$18.00

Grilled Spanish Octopus*

potato confit - mojo rojo sauce - chorizo bibao - pickled red onion

\$18.00

Wild Mushroom Flatbread**

goat cheese - caramelized onion - garlic crema - truffle oil - arugula

\$16.00

SOUP & SALADS 4

Kale Salad***	\$15.00
heirloom cherry tomato - rainbow quinoa - grape - roasted macadamia nut - orange-white balsamic vinaigrette	
Caesar Salad**	\$16.00
romaine - parmesan - garlic panko - white anchovy - caesar dressing	
Roasted Beet & Burrata Salad***	\$16.00
caramelized pecan - orange - sorrel - green apple - beet root vinaigrette	
Roasted Butternut Squash Soup**	\$14.00
pepita - green apple - crema - artisan honey	

SPECIALTIES 7

Cast Iron Chicken**	\$36.00
glazed cippolini - heirloom carrot - mashed potato - ancho Reyes jus	
Zarandeado	\$44.00
sea bass - coleslaw - corn salsa - charred marinated half avocado	
Pan Seared Scallops*	\$48.00
cauliflower purée - green pea - crispy prosciutto - creamy guajillo sauce	
Glazed Salmon* **	\$43.00
cauliflower purée - crispy brussels sprouts - charred broccolini - buttermilk - herb oil	
Short Rib al Carbon	\$46.00
smoked short rib - bibb lettuce - tres salsas - pickled vegetable	
Aqimero Burger* **	\$23.00
lettuce - tomato - pickled chili - cheddar - bacon morita jam	
Charred Cauliflower* ***	\$21.00
cilantro-poblano sauce - pepita pistú	

WOOD FIRE GRILL 7

32oz Tomahawk Steak*	\$160.00
mezcal flambéed tableside - serves two	
12oz 45-Day Dry Aged NY Strip*	\$62.00
16oz Rib Eye*	\$62.00
8oz Beef Tenderloin*	\$64.00
Half Rack of Lamb*	\$54.00
Chili Crust Ahi Tuna Steak*	\$48.00
Achiote Marinated Octopus*	\$44.00

SIDES 6

Grilled Avocado	\$16.00
corn-cucumber salsa - quinoa	
Roasted Heirloom Carrots***	\$14.00
cashew butter - ají amarillo glaze	
Brussels Sprouts	\$14.00
plumped golden raisin - cotija - sherry vinaigrette	
Crab Mashed Potato**	\$22.00
yukon gold potato - sautéed lump crab	
Pork Belly Mac & Cheese**	\$22.00
cheddar cheese sauce	
Truffle Fries	\$16.00
parmesan - chive - truffle aioli	
HANDHELDS 5	
Aqimero Burger* **	\$23.00
creekstone farms beef - lettuce - tomato - cheddar - bacon morita jam - pickled chili - fries	
Turkey Club**	\$21.00
honey baked turkey breast - crispy bacon - lettuce - tomato - guacamole - chipotle aioli - fries	
Blackened Chicken Sandwich**	\$21.00
oaxacan cheese - avocado - pickled chili - caramelized onion - ají amarillo mayo - fries	
Tuna Tacos* ** ***	\$19.00
cabbage slaw - charred poblano tartar sauce - corn tortilla	
Short Rib Tacos** ***	\$18.00
braised short rib - chile de árbol peanut sauce - cilantro - yuzu-avocado - crispy potato - lime - flour tortilla	
COCKTAILS 5	
Spritz	\$18.00
maker's mark 46 bourbon - aperol - lemon - prosecco	
Mexican Sazerac	\$17.00
maker's mark - vida mezcal - angostura bitters - sugar cube	
1976	\$17.00
tito's handmade vodka - st. germain - maraschino - lemon - sparkling wine	
Guava Sidecar	\$20.00
courvoiser vsop brandy - guava purée - lemon - simple syrup - orange bitters	
Strawberry Caipirinha	\$18.00
leblon cachaça - strawberry - lemon - prosecco	

MARGARITAS 3

Traditional

\$16.00

agavales silver tequila - lemon - lime - agave

Spicy

\$17.00

agavales silver tequila - lemon - lime - agave - jalapeño

Seasonal

\$18.00

agavales silver tequila - orange liquor - lime - cranberry & rosemary-infused syrup

BOTTLES 6

Yuengling

\$8.00

Miller Light

\$8.00

Corona Light

\$8.00

Corona Extra

\$8.00

Peroni

\$8.00

Guinness

\$9.00

LOCAL & CRAFT 3

60 Minute IPA

\$9.00

dogfish head brewery - milton, delaware

Philadelphia Pale Ale

\$9.00

yards brewing company - philadelphia, pennsylvania

Bohemian Pilsner

\$12.00

dock street beer - philadelphia, pennsylvania

BUBBLES 12

Prosecco

AVAILABLE OPTIONS

acinum, prosecco, nv - italy

Glass: \$17.00

Bottle: \$78.00

Brut

AVAILABLE OPTIONS

chandon brut, nv - napa valley, california

Glass: \$17.00

Bottle: \$78.00

Brut

\$210.00

möet & chandon brut, nv - france

Brut

AVAILABLE OPTIONS

veuve clicquot yellow label, nv - brut, france

Glass: \$33.00

Bottle: \$220.00

Brut		\$550.00
perrier-jouët belle époque - epernay, france		
Brut		\$800.00
dom perignon brut - epernay, france		
Brut		\$1,200.00
louis roederer cristal - reims, france		
Rosé Brut	AVAILABLE OPTIONS	
biutiful, nv - valencia		
	Glass: \$18.00	
	Bottle: \$86.00	
Rosé Brut	AVAILABLE OPTIONS	
chandon rosé brut, nv - napa valley, california		
	Glass: \$19.00	
	Bottle: \$84.00	
Rosé Brut		\$400.00
laurent-perrier - champagne, france		
Rosé Brut		\$1,050.00
veuve clicquot la grande dame - brut, france		
Rosé Brut		\$1,000.00
dom perignon - epernay, france		

WHITE & ROSÉ ⁹

Pinot Grigio	AVAILABLE OPTIONS	
cantine di caldaro - trentino-alto adige, italy		
	Glass: \$17.00	
	Bottle: \$78.00	
Sauvignon Blanc	AVAILABLE OPTIONS	
satellite estate - marlborough, new zealand		
	Glass: \$17.00	
	Bottle: \$78.00	
Sancerre	AVAILABLE OPTIONS	
hubert brochard - chavignol, france		
	Glass: \$27.00	
	Bottle: \$127.00	
Chardonnay	AVAILABLE OPTIONS	
ventana - california		
	Glass: \$17.00	
	Bottle: \$78.00	
Chardonnay	AVAILABLE OPTIONS	
cakebread - napa county, california		
	Glass: \$31.00	
	Bottle: \$147.00	
Chardonnay		\$230.00
nickel & nickel, truchard - napa valley, california		

Riesling

prost - mosel, germany

AVAILABLE OPTIONS

Glass: \$17.00

Bottle: \$78.00

Rosé

fleur de mer - côtes de provence, france

AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$86.00

White Blend

caymus conundrum - california

AVAILABLE OPTIONS

Glass: \$17.00

Bottle: \$78.00

RED 21

Pinot Noir

montoya - monterey county, california

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$72.00

Pinot Noir

sean minor - sonoma county, california

AVAILABLE OPTIONS

Glass: \$21.00

Bottle: \$101.00

Cabernet Sauvignon

aviary vineyards - napa valley, california

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$72.00

Cabernet Sauvignon

twenty rows - napa valley, california

AVAILABLE OPTIONS

Glass: \$23.00

Bottle: \$107.00

Cabernet Sauvignon

honig - napa valley, california

AVAILABLE OPTIONS

Glass: \$33.00

Bottle: \$220.00

Cabernet Sauvignon

the prisoner - napa valley, california

\$230.00

Cabernet Sauvignon

caymus - napa valley, california

\$355.00

Cabernet Sauvignon

cinq cépages - château st. jean, sonoma, california

\$325.00

Cabernet Sauvignon

opus 1 overture - napa valley, california

\$850.00

Cabernet Sauvignon

opus 1 meritage - napa valley, california

\$1,300.00

Merlot

château parenchère - bordeaux, france

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$74.00

Merlot	\$155.00
tunner of elms - california	
Sangiovese	AVAILABLE OPTIONS
cantine bruni - toscana, italy	
	Glass: \$15.00
	Bottle: \$72.00
Malbec	AVAILABLE OPTIONS
la posta - mendoza, argentina	
	Glass: \$15.00
	Bottle: \$72.00
Tempranillo	AVAILABLE OPTIONS
aptus, penalba herraiz - castilla y león, spain	
	Glass: \$16.00
	Bottle: \$74.00
Syrah	AVAILABLE OPTIONS
renegade - san luis obispo, california	
	Glass: \$21.00
	Bottle: \$101.00
Syrah	\$110.00
jean-luc colombo - crozes hermitage, rhône	
Rioja	\$150.00
faustino i - gran reserva, spain	
Red Blend	\$135.00
harvey & harriet, my favorite - paso robles	
Red Blend	\$220.00
gaja, promis - tuscan, italy	
Red Blend	\$705.00
quintessa - napa valley, california	

BOURBON, WHISKEY & RYE 22

Angel's Envy Bourbon	\$20.00
Angel's Envy Rye	\$33.00
Basil Hayden	\$17.00
Crown Royal	\$14.00
Dad's Hat Vermouth Finish	\$14.00
Elijah Craig Bourbon	\$14.00
Four Roses	\$16.00
Hatozaki Japanese Whiskey	\$19.00
Hibiki Japanese Whiskey	\$29.00

Hudson Bay Bourbon	\$17.00
Jack Daniels	\$14.00
Jameson Irish Whiskey	\$14.00
Jefferson's Single Barrel Bourbon	\$16.00
Kinsey Rye	\$19.00
Knob Creek Bourbon	\$17.00
Knob Creek Rye	\$20.00
Maker's Mark	\$15.00
Maker's Mark 46	\$22.00
Sagamore Double Oak Rye	\$19.00
Sagamore Rye	\$18.00
Whistle Pig Rye	\$25.00
Woodford Reserve	\$18.00

SCOTCH 14

Aberlour 12yr	\$21.00
Balvenie Doublewood 12yr	\$22.00
Balvenie Portwood 21yr	\$73.00
Dewars White Label	\$14.00
Glenlivet 12yr	\$19.00
Glenmoriangie 18yr	\$39.00
Glenfiddich 12yr	\$19.00
Johnnie Walker Black Label	\$15.00
Johnnie Walker Blue Label	\$69.00
Lagavulin 16yr	\$35.00
Laphroaig 10yr	\$20.00
Macallan 12yr	\$26.00
Macallan 18yr	\$101.00
Oban 14yr	\$28.00

MEZCAL 5

Casamigos Mezcal	\$22.00
Clase Azul Mezcal	\$97.00
Del Maguey Vida	\$15.00
Ilegal Joven	\$17.00
Montelobos Joven	\$17.00

BLANCO 12

1 Organic	\$17.00
818 Blanco	\$25.00
Clase Azul Plata	\$39.00
Casa Dragones Blanco	\$25.00
Casamigos Blanco	\$19.00
Cincoro Silver	\$26.00
Don Julio Blanco	\$18.00
Gran Patrón Smoky	\$54.00
Herradura Blanco	\$16.00
Ocho Plata	\$16.00
Patrón Silver	\$16.00
Patrón Roca Silver	\$21.00

REPOSADO 12

2 Organic	\$19.00
818 Reposado	\$32.00
Clase Azul Reposado	\$47.00
Clase Azul Gold	\$102.00
Casamigos Reposado	\$22.00
Cincoro Reposado	\$32.00
Don Julio Reposado	\$23.00
Grande Love Reposado	\$28.00

Grande Love Ceramic Reposado	\$33.00
Herradura Reposado	\$17.00
Patrón Reposado	\$18.00
Patrón Roca Reposado	\$29.00

AÑEJO & EXTRA AÑEJO 12

3 Organic	\$22.00
Clase Azul Añejo	\$158.00
Casamigos Añejo	\$25.00
Cincoro Añejo	\$41.00
Don Julio Añejo	\$28.00
Don Julio 1942	\$45.00
Gran Patrón Burdeos	\$155.00
Herradura Añejo	\$19.00
Herradura Cristalino Añejo	\$24.00
Patrón Añejo	\$21.00
Patrón Roca Añejo	\$34.00
Patrón 10yr Extra Añejo	\$125.00

CHAMPAGNE 7

Dom Perignon Brut	\$700.00
<small>Epernay, France</small>	
Dom Perignon Rosé	\$1,000.00
<small>Limited, Epernay, France</small>	
Louis Roederer Cristal	\$1,200.00
<small>Brut, Reims, France</small>	
Laurent-Perrier Alexandra Rosé	\$400.00
<small>Champagne, France</small>	
Perrier-Jouët Belle Epoque	\$550.00
<small>Brut, Epernay, France</small>	
Veuve Clicquot Yellow Label	\$230.00
<small>NV / Brut, France</small>	

Veuve Clicquot La Grande Dame**\$925.00**

rosé brut, france

WHITES 10**Pinot Grigio****\$72.00**

Cantine di Caldaro, Trentino-Alto Adige, Italy

Sauvignon Blanc**\$72.00**

Satellite Estate, Marlborough, New Zealand

Albariño**\$65.00**

Condes de Albarei, Galicia, Spain

Sancerre**\$120.00**

Hubert Brochard, Chavignol, France

White Blend**\$75.00**

Caymus Conumdrum, CA

Chardonnay**\$230.00**

Nickel & Nickel, Truchard Vineyards, Napa Valley, California

Chardonnay**\$105.00**

Simi, Reserve, Russian River, California

Chardonnay**\$130.00**

Cakebread, Napa County, California

Riesling**\$72.00**

Prost, Mosel, Germany

Rosé**\$80.00**

Vanderpump, Côtes de Provence, France

REDS 20**Pinot Noir****\$95.00**

Sean Minor, Sonoma County, California

Sangiovese**\$62.00**

Cantine Bruni, Toscana, Italy

Tempranillo**\$72.00**

Aptus, Penalba Herraiz, Castilla y León, Spain

Merlot**\$60.00**

Chateau Peynaud, Bordeaux, France

Merlot**\$155.00**

Tunnel of Elms, Sonoma County, CA

Syrah	\$90.00
Renegade, San Luis Obispo, California	
Syrah	\$110.00
Jean-Luc Colombo, Crozes Hermitage, Rhone Valley	
Rioja	\$130.00
Faustino I, Gran Reserva, Spain	
Cabernet Sauvignon	\$95.00
Twenty Rows, Napa Valley, California	
Cabernet Sauvignon	\$210.00
The Prisoner, Napa Valley, CA	
Cabernet Sauvignon	\$220.00
Honig, Napa Valley, California	
Cabernet Sauvignon	\$175.00
Mario's Trinchero, Napa Valley, CA	
Cabernet Sauvignon	\$325.00
Caymus, Napa Valley, CA	
Cabernet Sauvignon	\$325.00
Cinq Cépages, Chateau St. Jean, Sonoma County, CA	
Cabernet Sauvignon	\$1,300.00
Opus 1 Meritage, Napa Valley, California	
Cabernet Sauvignon	\$850.00
Opus 1 Overture, Napa Valley, California	
Red Blend	\$115.00
Harvey and Harriet, My Favorite, Paso Robles	
Red Blend	\$815.00
Quintessa, Napa Valley, CA	
Red Blend	\$175.00
Gaja, Promise, Tuscany	
Red Blend	\$275.00
Gaja, Magari, Bolgheri	
HOT 10	
Toasted Bagel**	\$10.00
herb or plain cream cheese or butter and fruit preserves	
Breakfast Sandwich**	\$22.00
scrambled egg - nueske's smoked bacon - cheddar - spicy ketchup - breakfast potato	

Two Eggs Your Way**	\$20.00
scrambled, fried, sunny side, over easy, or poached - bacon - breakfast potato; choice of toast - white, wheat, rye or sourdough	
Eggs Benedict**	\$24.00
seared pork roll - ají amarillo hollandaise - poached egg - toasted english muffin - breakfast potato	
Egg White Frittata	\$20.00
red onion - bell pepper - kale - goat cheese - radish - heirloom tomato - micro greens	
Omelet	\$23.00
ham - cheddar - herbs - breakfast potato	
Avocado Toast	\$20.00
marinated heirloom cherry tomato - radish - everything bagel seasoning - six-minute egg - pickled onion	
Smoked Salmon Plate**	\$22.00
toasted bagel - cream cheese - red onion - caper - tomato - baby arugula - lemon vinaigrette	
Mexican Chocolate French Toast**	\$20.00
whipped cream - spiced chocolate - mixed berries - maple syrup	
Buttermilk Pancakes**	\$20.00
mixed berries - maple syrup	

COLD 4

Steelcut Oatmeal	\$12.00
brown sugar - golden raisin - mixed berries	
Parfait***	\$14.00
greek yogurt - granola - mixed berries - agave	
Sliced Seasonal Fruit	\$14.00
seasonal melon & mixed berries - raspberry compote	
Pastry Plate** ***	\$11.00
assorted mini muffins & danishes	

BEVERAGES 6

Lavazza Coffee	\$6.00
Specialty Coffee	\$8.00
Espresso	AVAILABLE OPTIONS
	Single: \$4.00
	Double: \$6.00
Juices	\$8.00
fresh-squeezed orange - apple - pineapple - fresh-squeezed grapefruit - tomato	
Aqimero Green Juice	\$14.00

Made-to-Order Smoothies

\$13.00

strawberry banana - mixed berry

TOAST 3

Crab & Avocado Toast**

\$20.00

guacamole - crab - chili flake - micro cilantro

Mushroom Toast**

\$18.00

sautéed mushroom - garlic crema - goat cheese - caramelized onion - truffle oil - arugula

Philadelphia Toast**

\$18.00

herbed cream cheese - capers - red onion - chopped egg - smoked salmon

DESSERT 3

Triple Chocolate Cake** ***

\$14.00

Churros**

\$14.00

Assorted Ice Cream & Sorbet

\$10.00

FOR THE TABLE 1

Parfait** ***

greek yogurt - house granola - agave - fresh berry - berry coulis

ASSORTED TOASTS 5

Assorted Toast Presentation

Crab & Avocado Toast**

guacamole - crab - chili flake - micro cilantro

Mushroom Toast**

sautéed mushroom - garlic crema - goat cheese - caramelized onion - truffle oil - arugula

Philadelphia Toast**

herbed cream cheese - capers - red onion - chopped egg - smoked salmon

Shrimp Cocktail

marinated chilled shrimp - mezcal lime cocktail sauce

SWEETS 1

Churros**

hot chocolate & dulce de leche dipping sauces

BAR BITES 10

Guacamole**

lime - cilantro - onion - tomato - tortilla chips

AVAILABLE OPTIONS

\$17.00

Add Spicy Crab: \$8.00

Chipotle Hummus**

chickpea - pepita - olive oil - housemade coca bread

\$16.00**Shrimp Cocktail***

colossal shrimp - mezcal lime cocktail sauce

\$36.00**Crispy Shrimp & Calamari****

adobo poblano tartar - charred lemon

\$23.00**Truffle Fries**

parmesan - chives - truffle aioli

\$16.00**Cheesesteak Empanadas****

shaved ribeye - cheese sauce - fried onion - pickled pepper - chimichurri

\$18.00**Chicken Caesar Salad**

romaine - parmesan - garlic panko - white anchovy - caesar dressing

\$22.00**Wild Mushroom Flatbread****

goat cheese - caramelized onion - garlic crema - truffle oil - arugula

\$16.00**Turkey Club****

honey baked turkey breast - lettuce - crispy bacon - tomato - guacamole - chipotle aioli - fries

\$21.00**Aqimero Burger* ****

lettuce - tomato - pickled chili - cheddar - bacon morita jam

\$23.00**WELCOME DRINK 2****Crème Brûlée Margarita**

tequila blanco - agave - guava purée - grapefruit - aquafaba lavender brûlée

Rosé Mexicana

sparkling rosé - gin - elderflower - crème de mure - lime

1 3**Tuna Ceviche Bonito* *****

leche de tigre - lychee - mango - cucumber - orange - cilantro

Shrimp Cocktail*

mezcal & lime cocktail sauce

Oysters on the Half Shell*

chipotle mignonette sauce

2 2

Kale Salad***

grilled fig - goat cheese - toasted walnut - roasted golden beet - crispy speck - orange balsamic vinaigrette

Chesapeake Crab Soup

roasted corn - butternut squash - sage apple relish - chili oil

3 3

Wagyu Filet Mignon

7oz. black australian wagyu - ancho potato gratin - shallot confit - smoked grape chimichurri. Add a lobster tail +\$40

Rack of Lamb

green onion sauce - roasted heirloom carrot - green pea - sweet potato - tarragon au jus

Branzino

mashed potato - charred bok choy - caper - lemon

FOOD ENHANCEMENT 1

Tableside Tomahawk Flambée

+\$140. 32oz tomahawk steak - agave herb butter - mezcal flambéed

4 1

Mi Dulce Amor**

crispy brioche - lychee foam - amaretto - strawberry gelato

LIGHT BITES 6

Traditional Guacamole

\$12.00

lime - pico de gallo - tortilla chips

Peruvian "Pink" Ceviche

\$12.00

hamachi - leche de tigre - red onion - hibiscus sweet potato - canchas

Wild Mushroom Flatbread**

\$12.00

goat cheese - caramelized onion - garlic crema - truffle oil - arugula

Shrimp Cocktail

\$12.00

cocktail shrimp - mezcal lime cocktail sauce

Cheesesteak Empanadas**

\$12.00

shaved ribeye - cheese sauce - fried onion - pickled pepper - chimichurri

Truffle Fries

\$12.00

parmesan - chives - truffle aioli

BEBIDAS 5

Cucumber Cordial	\$14.00
Gunpowder Gin - Lime - Simple Fever-Tree Cucumber Tonic	
El Jardín	\$14.00
Patrón Silver - housemade sour mix - lime - Rosé Foam	
Petal Paloma	\$14.00
Patrón Silver - lime - rosé syrup - Fever-Tree Grapefruit	
Watermelon-Basil Mule	\$14.00
Grey Goose Essences Watermelon & Basil - lime - Fever Tree ginger beer	
Baja Coast Cosmo	\$14.00
Grey Goose Essences Strawberry & Lemongrass - White Cranberry - Bauchant orange liquor - lime - Fever Tree Tonic	

STILL 5

Confetti, Sweet Pink Grapefruit, Italy, NV	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$58.00
Mandarossa, Perricone Rosé, Sicily, Italy 2020	AVAILABLE OPTIONS
	Glass: \$18.00
	Bottle: \$72.00
Planeta, Rosé, Sicily, Italy, 2021	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$58.00
Sarah Jessica Parker, Invivo X SJP, Sud de France, France, 2020	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$68.00
Château D'esclans "Rock Angel" Côtes de Provence, France, 2020	AVAILABLE OPTIONS
	Glass: \$25.00
	Bottle: \$98.00

ESPUMOSO 5

Ferrari, Pinot Noir Blend, Trentino Italy, NV	AVAILABLE OPTIONS
	Glass: \$25.00
	Bottle: \$98.00
Chandon, Rosé Brut, California	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$68.00
Bottega "Rosé Gold" Prosecco Rosé, Prosecco Doc, Italy, NV	\$150.00
Boize, Brut Rosé, Champagne, NV	\$325.00
Laurent-Perrier "Alexandra" Rosé Brut, Champagne, France, 2004	\$400.00

ESPECIAL 4

Chandon, Garden Spritz, Bottled Cocktail	\$14.00
Roscato, Rosé Can, Italy	\$16.00
Vanderpump, Pink Sangria, California	\$13.00
Confetti, Sweet Summer Peach, Italy, NV	\$13.00

DESSERTS 4

Crepes**	\$14.00
dulce de leche - chocolate ice cream	
Triple Chocolate Cake** ***	\$14.00
chocolate ganache - cocoa crumble - vanilla ice cream	
Churros**	\$14.00
salted caramel ice cream	
Assorted Ice Cream & Sorbet	\$10.00

RUBY & PORTS 2

Cockburn's Fine Ruby	\$18.00
Taylor Fladgate LBV	\$18.00

DIGESTIFS & COGNAC 13

Amaretto	\$14.00
Averna	\$13.00
Bailey's	\$14.00
Fernet Branca	\$13.00
Grand Marnier	\$16.00
Schmerling's Chocolate	\$14.00
Hennessy VS	\$17.00
Hennessy VSOP	\$26.00
Hennessy XO	\$45.00
Remy Martin VSOP	\$16.00
Remy Martin XO	\$47.00
Sambuca White	\$13.00

Sambuca Black

\$13.00

LUXURY POURS 2

Louis XIII

AVAILABLE OPTIONS

1oz Pour: \$550.00

2oz Pour: \$950.00

Hennessy Paradis

\$285.00
