

La Boucherie

900 Wilshire Blvd Floor 71 90017-4701 · +12136887777 · Updated: Jan 14, 2026

[View online menu](#)



MAIN 12

Oysters on the Half-Shell* **\$39.00**

Cold Water, 1/2 Dozen

La Boucherie Select Caviar* **\$425.00**

Ossetra | 263 or Kaluga. Accompaniments: Egg White, Egg Yolk, Red Onion, Chives, Crème Fraîche, Lemon, Blinis

Dry Aged Beef Tartare* **\$49.00**

Cured Egg Yolk, Caramelized Shallot Mustard Crostini

Premium Jumbo Lump Crab Cake **\$49.00**

Jumbo Lump Crab Cake Wrapped in Kataifi, Roasted Piquillo Pepper Coulis

Chef's "Must Have" Charred Spanish Octopus* **\$34.00**

Sherry-Chorizo Vinaigrette, Marble Potatoes, Turmeric-Pickled Onions, White Frisée

Prime Seafood Tower* **\$225.00**

Poached Prawns, Poached Lobster Tail, Jumbo Lump Crab, Grilled & Chilled Jumbo Sea Scallops, Oysters on the ½ Shell, Salt Spring Island Mussels, Olive Oil Spiced Spanish Octopus, Hamachi Crudo. Accompaniments: Fresh Grated Horseradish, Mignonette, Spiced Cocktail Sauce, Lemon, Sauce Rose Marie

Bread to Share **\$15.00**

Whipped European Butter & Balsamic Butter

Charcuterie & Cheese **\$59.00**

Imported Cured Meats and Cheeses from Italy | France | Spain

Classic French Onion Soup **\$18.00**

Gruyère & Manchego Cheese Blend, French Baguette Crostini

Galliano Tinted Prawns alla Piastra **\$37.00**

Tomato Conserva Puttanesca

Beluga Lentils **\$22.00**

Pani Puri, Cashew Crème Fraîche

Hamachi Crudo **\$35.00**

Pasion Fruit Vinaigrette, Macerated Mango

SALADS 3

Caesar Salad* **\$19.00**

Hearts of Romaine, Brioche Croutons, Shaved Asiago, Atomic Teardrop Tomatoes, Lemon-Anchovy Dressing

Asian Pear Salad	\$21.00
Shaved Parmesan, Rocket, Frisée, Red Wine Mustard Vinaigrette	
Crab Louie Salad*	\$39.00
Jumbo Lump Crab, Radicchio, Frisée, Hard Cooked Egg, Avocado, Shaved Asparagus, Louie Dressing	

BUTCHER'S TABLE 9

Ribeye*	\$99.00
USDA Prime, Greater Omaha, Nebraska	
Filet Mignon*	\$80.00
USDA Prime, Greater Omaha, Nebraska	
New York Steak*	\$97.00
USDA Prime, Creekstone, Kansas	
Australian Wagyu* Tomahawk*	\$210.00
Margaret River, Australia	
T-Bone Steak*	\$185.00
40 Days Dry Aged, USDA Prime, Creekstone, Kansas	
A5 Japanese Wagyu*	\$32.00
Kagoshima Farms	
Rack of Lamb*	\$75.00
Opal Valley, Australia	
Spring Chicken Prensado*	\$45.00
Heirloom Cherry Tomato, Avocado Relis	
Braised Tomahawk Prime Short Rib*	\$69.00
Kimchi Demi-Glaze, Rice Cakes, Charred Carrot Purée	

SEAFOOD & VEGETARIAN 3

Ora King Salmon*	\$55.00
Pan Roasted, Purple Sweet Potato, Candied Walnuts, White Frisée, Blood Orange Emulsion	
Seared Scallop Pasta*	\$60.00
Squid Ink Linguini, Spicy Tomato Compote, Scallions, Garlic Aioli, Asiago Cheese	
Castroville Artichoke Farro Risotto	\$35.00
Summer Sweet Peas, Mint Pesto	

SIDES & SAUCES 11

Mac 'N' Cheese	\$25.00
Lobster Mac 'N' Cheese	\$45.00

Garlic Roasted Seasonal Forest Mushrooms	\$21.00
Aioli Toasted Asparagus	\$16.00
Olive Oil Whipped Yukon Potatoes	\$12.00
Butter Pressed Pommes Frites	\$19.00
Garlic Broccolini	\$12.00
Au Poivre	\$4.00
Burgundy Espagnole	\$5.00
Béarnaise	\$5.00
Stilton Blue Cheese Béchamel	\$6.00

CHAMPAGNE | SPARKLING 3

NV Perrier-Jouet Blason Brut Rosé, Champagne, France	AVAILABLE OPTIONS
	Gls: \$55.00
	Btl: \$215.00
NV Perrier-Jouet Blaso Brut, Champagne, France	AVAILABLE OPTIONS
	Gls: \$47.00
	Btl: \$180.00
NV Domaine Les Pierretes Chenin Blanc, Ciel de Perls, France	AVAILABLE OPTIONS
	Gls: \$20.00
	Btl: \$76.00

ROSÉ 1

2023 La Fête du Rosé Ganache, Provence	AVAILABLE OPTIONS
	Gls: \$22.00
	Btl: \$84.00

WHITE 6

2022 Chiorri Pinot Grigio, Umbria, Italy	AVAILABLE OPTIONS
	Gls: \$22.00
	Btl: \$84.00
2023 Frank Family "Carneros" Chardonnay, Sonoma	AVAILABLE OPTIONS
	Gls: \$24.00
	Btl: \$91.00
2022 Domaine Guillemot-Michel Viré-Clessé Burgundy, France	AVAILABLE OPTIONS
	Gls: \$23.00
	Btl: \$88.00

2023 Pascal Jolivet Sancerre, France	AVAILABLE OPTIONS	
	Gls:	\$26.00
	Btl:	\$96.00
2023 Heinz Eifel Kabinett, Riesling, Alsace	AVAILABLE OPTIONS	
	Gls:	\$20.00
	Btl:	\$78.00
2016 Marengo "Scrapona" Moscato d'Asti, Italy	AVAILABLE OPTIONS	
	Gls:	\$22.00
	Btl:	\$84.00

RED 8

2020 Arnaud Boué Hautes-Côtes de Nuits Burgundy, France	AVAILABLE OPTIONS	
	Gls:	\$30.00
	Btl:	\$116.00
2022 Paul Hobbs Pinot Noir, Sonoma	AVAILABLE OPTIONS	
	Gls:	\$37.00
	Btl:	\$144.00
2012 Château Talbot "Saint-Julien" Bordeaux, France	AVAILABLE OPTIONS	
	Gls:	\$77.00
	Btl:	\$304.00
2021 Daou "Soul of a Lion" Cabernet Sauvignon, Paso Robles	AVAILABLE OPTIONS	
	Gls:	\$80.00
	Btl:	\$316.00
2019 Heitz Cellar Cabernet Sauvignon, Napa Valley	AVAILABLE OPTIONS	
	Gls:	\$42.00
	Btl:	\$164.00
2021 Alpha Omega "li" Cabernet Sauvignon, Napa Valley	AVAILABLE OPTIONS	
	Gls:	\$30.00
	Btl:	\$160.00
2016 Domaine Martin Clerc, France, Cote Rotie	AVAILABLE OPTIONS	
	Gls:	\$40.00
	Btl:	\$156.00
2018 Clos Figueres, Spain, Priorat	AVAILABLE OPTIONS	
	Gls:	\$43.00
	Btl:	\$168.00

BEERS 6

Hitachino Nest, Belgian White Ale, Japan	\$14.00
Estrella Damm Amber Lager, Spain	\$11.00

Estrella Inedit Blonde, Spain	\$12.00
Elysian "Space Dust IPA" Washington	\$12.00
Leffe "Blonde" Pale Ale, Belgium	\$11.00
Spirit-Free Beer, Heineken 00	\$9.00

EGGS & MORE 9

"Hi Desert Egg" Omelet	\$36.00
Includes House Potatoes. Choice of (3) Three Ingredients: Valdivia Tomato, Caramelized Onion, Sharp Tillamook Cheddar Cheese, Camembert Cheese, Smoked Bacon, Baby Bell Peppers, Cremini Mushrooms, Chicken Sausage, Prosciutto, Shrimp, Fine Herbs	
Dulce de Leche Croissant French Toast	\$34.00
Espresso Chantilly, Toasted Hazelnut	
La Boucherie Benedict	\$41.00
Housemade Muffin, Poached Eggs, Choron Hollandaise, House Breakfast Potatoes. Choice of (1) One Protein: Nueske's Applewood Smoked Canadian Bacon, Wagyu Bresaola, Native Cured Smoked Salmon or Arugula & Avocado	
Huevos Rancheros	\$36.00
Fried Eggs, Nixtamal Corn Tortilla, Heirloom Bean Puree, Cherokee Purple Tomato Salsa, Crema, Cotija	
Sun Gold Tomato Shakshuka	\$36.00
Poached Eggs, Turmeric Tinted Naan Bread	
Banana Almond Waffle	\$31.00
Cara Cara Orange Syrup	
Wild Mushroom Toast	\$33.00
Country Rustic Toast, Tofu Ricotta, Onion Sprouts	
Ripe Hass Avocado Toast	\$33.00
Beetroot Sourdough Bread, Pickled Fresno, Marinated Heirloom Cherry Tomatoes, Finger Lime Pearls	
Kimchi Risotto	\$38.00
Up Fried Eggs, Goji Berries	

SIDES & PASTRIES 14

House Breakfast Potatoes	\$10.00
Pork or Smoked Chicken Apple Sausage	\$10.00
Nueske's Thick Cut Bacon	\$16.00
Smoked Salmon & Chive Cream Cheese	\$16.00
Half Ripe Avocado	\$12.00
Half Hawaiian Papaya	\$12.00

Sliced Fruit	\$12.00
California Berries	\$12.00
French Style Yogurt	\$12.00
Toast	\$10.00
Whole Wheat, Country Rustic, Sourdough, Beetroot Sourdough, Charcoal Sourdough	
Muffin	\$10.00
Raisin Bran, Blueberry, Orange Cranberry	
Croissant	\$10.00
Butter, Pain au Chocolate, Almond, Vegan Blueberry & Chocolate Chip	
Bagel	\$10.00
Everything, Cinnamon Raisin, Plain	
Danish	\$10.00
Raspberry, Maple Pecan, Lemon Cream Cheese	

DESSERTS 6

Decadent Chocolate Soufflé	\$22.00
White Chocolate Amaretto Sauce, Madagascar Vanilla Ice Cream	
Lemon Brûlée Pie	\$20.00
Toasted Meringue Cream	
Not Cheesecake	\$20.00
Tofu Cream Cheese, Drunken Berry Coulis	
Baked California	\$25.00
California Orange Ice Cream, Sweet Meringue Peaks, Almond Sponge, Valrhona Chocolate Sauce, Candied Almond (served tableside)	
Raspberry & Cream	\$20.00
Raspberry Macaroon, Passion Fruit Mousse, Fruit Compote	
Trio of Sorbets	\$15.00
Red Anjou Pear & Champagne Foraged Berry & Cabernet Wine Sweet Chili Lime	

BREAKFAST COMPOSITIONS 2

Elevated View Breakfast	\$39.00
Includes: 2 "Hi Desert" Eggs Any Style, House Breakfast Potatoes, Fresh Juice, and Coffee or Hot Tea. Choice of (1) One Protein: Strips of Bacon, Chicken Sausage, Pork Sausage or Avocado. Choice of Toast: Whole Wheat, Country Rustic, Sourdough, Beetroot Sourdough, or Charcoal Sourdough	
The Intercontinental Breakfast	\$38.00
Includes: Sliced Fresh Fruit & Seasonal Berries, French Style Yogurt, House-Made Granola, Pastry Selection, Fresh Juice and Coffee or Hot Tea	

MORE THAN JUST EGGS 7

Wild Mushroom Toast	\$33.00
Country Rustic Toast, Tofu Ricotta, Onion Sprouts	
Dulce de Leche Croissant French Toast	\$34.00
Espresso Chantilly, Toasted Hazelnut	
Banana Almond Waffle	\$31.00
Cara Cara Orange Syrup	
Plate of the Freshest Fruit	\$31.00
Cashew Milk Yogurt, Date Syrup	
Berry Banana Acai Bowl	\$29.00
Mexican Mango, Hemp Hearts, Shaved Coconut, Quinoa Crumble	
Ripe Hass Avocado Toast	\$33.00
Beetroot Bread, Pickled Fresno, Marinated Heirloom Cherry Tomatoes, Finger Lime Pearls	
Organic Oats (Heated or Chilled)	\$29.00
Heated - Simmered Macerated Golden Raisins, Panela Unrefined Cane Sugar, Ceylon Cinnamon; Chilled - Rested Overnight Oats, Chia Seeds, English Cream	

SUPERFOOD PLANT BASED SMOOTHIES 4

Tropical Greens	\$15.00
pineapple, lemon, banana, spinach, wheatgrass, mango, carrot, coconut milk, sachá inchi protein	
Blue Pineapple	\$15.00
pineapple, orange, banana, blue spirulina, mango, cauliflower, coconut milk, sachá inchi protein	
Mango Sunrise	\$15.00
mango, orange, banana, carrot, turmeric, coconut water, coconut milk, sachá inchi protein	
Berry Banana	\$15.00
strawberry, banana, lucuma, lemon, beet, coconut milk, sachá inchi protein	

SPECIALTY LAVAZZA COFFEE 9

Regular or Decaf Coffee	\$6.00
Espresso	\$7.00
Doppio	\$8.00
Macchiato	\$7.00
Americano	\$8.00
Cappuccino	\$8.00
Latte	\$8.00
Iced Coffee	\$8.00

Hot Chocolate

\$8.00

WINE 3

Carmel Road Chardonnay, Monterey	AVAILABLE OPTIONS
	Gl: \$19.00
	½ Btl: \$36.00
Cru, GSM, Santa Maria Valley	AVAILABLE OPTIONS
	Gl: \$24.00
	½ Btl: \$92.00
La Fête du Rosé, Côtes de Provence, Garnache	AVAILABLE OPTIONS
	Gl: \$22.00
	½ Btl: \$84.00

COCKTAILS 6

Signature Espresso Martini	\$23.00
Ketel One vodka, Mr. Black cold brew coffee liqueur, Crème de Cacao liqueur, fresh Lavazza coffee	
Rose 75	\$35.00
Veuve Clicquot RICH Rosé, Combier, Liqueur de Rose, lemon juice	
Mimosa Carafe	\$55.00
orange juice, pineapple or cranberry juice	
La Boucherie Bloody Mary	\$25.00
Tito's vodka, cut water bloody mary mix, lime, celery, olive. Try it with Volcan Tahona	
Barrel-Aged Vieux Carré	\$25.00
Rémy Martin 1738, WhistlePig Rye Whiskey, Carpano sweet vermouth, Peychadu's bitters, Angostura bitters, Benedictine aged in house for 30 days with similarities to a Manhattan	
Barrel-Aged Mezcal Negroni	\$25.00
Union Joven Mezcal, Carpano Antica Sweet Vermouth aged in house for 30 days	

BEER 8

Estrella Damm	\$11.00
Estrella Inedit	\$12.00
Michelob Ultra	\$10.00
Elysian "Space Dust IPA"	\$12.00
Leffe "Blonde"	\$11.00
Modelo Especial	\$11.00
Peroni Nastro Azzuro	\$11.00

Non-Alcoholic Beer	\$9.00
Heineken 00 or Buckler	
NON ALCOHOLIC	7
In the Field	\$14.00
seedlip grove, apple & plum cordial, soda water	
Pa "No" Ma	\$14.00
seedlip spice, grapefruit juice, lime juice, syrup, soda water	
Juice & Berry Lemonade	\$14.00
cranberry, apple, strawberry, raspberry, blackberry	
Green Garden Cooler	\$14.00
seedlip garden, fresh mint, cucumber, lemon juice, hibiscus syrup, soda water	
Juices	\$9.00
orange, pineapple, grapefruit or apple	
Bottled Water	\$12.00
Acqua Pana, Pellegrino 750ml	
Soda	\$6.00
coke, diet coke, coke zero, sprite, ginger ale or ginger beer	

BAR BITES	10
Fruta de Mar	\$50.00
Colossal Poached Shrimp, Seasonal Cold-Water Oysters, Purple Ora Salmon Sashimi, Bay Scallop, Creole Remoulade	
Galiano Prawns	\$28.00
Roma Tomato Conserva Puttanesca	
Pommes Frites Chargées	\$24.00
Nueske's Bacon, Fontina, Seasoned Crème Fraîche, Spicy Truffle Ketchup, Chives	
Flash Fried Halloumi	\$22.00
Calabrian Chili Vodka Sauce	
Forest Mushroom Arancini	\$23.00
Truffle Aioli, Mojo Verde Sauce	
Southern China Chicken Ji Kuai	\$24.00
Crispy Hot Holy Basil, Pineapple Habanero Barbeque Sauce	
Char Siu Beef Bao	\$29.00
Fermented Shishito Peppers, Aioli Sesame Seeds, Pickled Shimeji Mushrooms	
La Boucherie Artisan Cheese Board	\$26.00
Chef's Selection of Cheese, Pickled Vegetables, Olive Oil Jam, Rustic Crackers	

La Boucherie Charcuterie Cellar Selection	\$25.00
Chef's Selection of Cured & Smoked Imported Charcuterie, Pickled Vegetables, Olive Oil Jam, Rustic Crackers	

Caviar & Champagne

WINE BY THE GLASS 3

Domaine Les Pierreted, Ciel de Perla, Sparkling	\$20.00
Pascal Jolivet, Sancerre	\$25.00
Tenuta Larnianone Bragia, Cabernet Blend	\$22.00

DESSERT 7

Early Summer Carrot Cake	\$20.00
Cream Cheese Mousse, Apricot Gelée	
Decadent Chocolate Soufflé	\$22.00
White Chocolate Amaretto Sauce, Madagascar Vanilla Ice Cream	
Not Cheese Cake	\$20.00
Tofu Cream Cheese, Drunken Berry Coulis	
Baked California	\$25.00
California Orange Ice Cream, Sweet Meringue Peaks, Almond Sponge, Valrhona Chocolate Sauce, Candied Almonds. Flambéed at the table	
Strawberry Mousse Chocolate Tart	\$20.00
dark chocolate, fresh strawberry mousse dome	
House Made Ice Cream	AVAILABLE OPTIONS
vanilla or chocolate	\$9.00
	For 3 Scoops: \$15.00
Sorbet Trio	\$15.00
Valrhona Chocolate, Cabernet Berry, Guava	

LAVAZZA COFFEE 4

Espresso	\$5.00
Double Espresso	\$7.00
Latte	\$7.00
Cappuccino	\$7.00

DESSERT WINE 3

Pinneau des Charentes	\$20.00
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Bricco del Ciliegio	\$25.00
Ramos Pinto 30year Tawney	\$30.00

COGNAC | BRANDY DIGESTIF 2

Louis XIII	AVAILABLE OPTIONS
	2oz: \$600.00
	1oz: \$300.00
Remy Martin XO	\$70.00

DIGESTIF 3

Cynar	\$18.00
Frenet Branca	\$18.00
Amari Margerum	\$21.00

AMUSE BOUCHE 1

Amuse Bouche

APPETIZER 2

Asian Pear Salad

Shaved Parmesan, Rocket, Frisée, Red Wine Mustard Vinaigrette

Caesar Salad

Hearts of Romaine, Brioche Croutons, Shaved Asiago, Teardrop Tomatoes, Lemon-Anchovy Dressing

ENTRÉE 3

New York Steak

12oz USDA Prime, Creekstone, Kansas Olive Oil Whipped Potatoes, Aioli Toasted Asparagus

Ora King Salmon

Pan Roasted, Purple Sweet Potato, Candied Walnuts, White Frisée, Blood Orange Emulsion

Castroville Artichoke Farro Risotto

Summer Sweet Peas, Mint Pesto

APPETIZERS 7

Prime Angus Sliders*	\$26.00
Aged Cheddar, Fried Shallots, Tarragon Mayo	
Double Fried Chicken Wings*	\$26.00
Choice of Flavors: Classic Buffalo, Cajun, Garlic Parmesan	

Ahi Mango Poke*	\$24.00
Edamame, Cucumber, Ponzu, Yuzu Gelee, Avocado Edamame Aioli, Rice Paper Crisp	
Truffle Parmesan Fries	\$17.00
Smoked Bacon Aioli	
Maple Glazed Sweet Potato Fries	\$17.00
Garlic, Parmesan	
Clams & Mussels al Horno*	\$28.00
Roasted Tomatillo Broth, Pickled Fresno Chilies, Pico de Gallo, Ancho Bread Crumbs	
Whole Leaf Caesar Salad	\$14.00
Garlic Herb Croutons, Creamy Citrus Caesar Dressing (contains anchovies), Parmesan	

ENTRÉES 4

Carne Asada Steak*	\$35.00
Citrus & Cilantro Marinated Flat Iron Steak Butterflied and Grilled, Pico de Gallo, Chili Lime Fries	
Sky Lobby Chicken Sandwich*	\$26.00
Grilled Chicken Breast, Fire Roasted Peppers, Grain Dijon Aioli, Arcadian Greens, Toasted Country Wheat Bread, Fries	
Roasted Chicken Breast*	\$29.00
Locally Sourced Seasonal Vegetables, Fresh Rosemary, Roasted Potatoes	
Grilled Tofu Bowl	\$21.00
Red Quinoa, Cucumber, Gigante Beans, Pickled Red Onion, Heirloom Cherry Tomato, Vegan Avocado Edamame Aioli, White Wine Vinaigrette	

PIZZAS 5

Margherita	\$25.00
Fresh Mozzarella, Robust Tomato Ragu, Fresh Basil	
Cacio e Pepe	\$26.00
Pecorino Sauce, Mushrooms, Burrata, Cracked Black Pepper	
Pepperoni	\$29.00
Spicy Pepperoni, Mozzarella, Robust Tomato Ragu	
BBQ Chicken	\$28.00
Chicago Style BBQ Sauce, Smoked Gouda, Parmesan, Cilantro Crema, Red Onion	
Blackened Shrimp	\$28.00
Gumbo Filet Oil, Roasted Peppers, Onion, Mozzarella, Cajun Remoulade	

MIXOLOGIST INSPIRED 12

Sundown Spritz	\$23.00
joto sake st-germain elderflower liqueur lime prosecco	

Mile High Mule	\$23.00
tito's fig infused vodka lime juice ginger beer	
Campari Confession	\$24.00
botanist gin campari pineapple lemon demerara syrup club soda	
Aviation	\$25.00
aviation gin maraschino liqueur crème de violette lemon	
What's the Last Word	\$26.00
ford's gin infused with dried lime green chartreuse maraschino liqueur lime	
Gold Standard	\$26.00
don julio reposado tequila aperol cointreau grapefruit	
Smokey Paloma	\$25.00
dos hombres mezcal lime squirt soda	
Negroni Nights	\$27.00
union joven mezcal carpano antica sweet vermouth; barrel aged for 30 days	
Continental Espresso Martini	\$26.00
flor de caña 12-year rum spresso liqueur orgeat chocolate bitters lavAzza espresso	
Double Trouble	\$26.00
flor de caña 7-year rum remy martin 1738 cognac cointreau lemon	
Keeper of the Cask	\$27.00
balvenie 12-year scotch carpano antica sweet vermouth angostura bitters, organic honey	
Paper Plane	\$26.00
elijah craig small batch bourbon aperol amaro nonino lemon	

SPARKLING & CHAMPAGNE 5

Fratelli Prosecco Brut Veneto, Italy	AVAILABLE OPTIONS
	Gls: \$16.00
	Btl: \$65.00
Fratelli Prosecco Rosé Veneto, Italy	AVAILABLE OPTIONS
	Gls: \$17.00
	Btl: \$68.00
Telmont Réserve Rosé Champagne, France	AVAILABLE OPTIONS
	Gls: \$45.00
	Btl: \$221.00
Veuve Clicquot Rich Rosé Champagne Champagne, France	AVAILABLE OPTIONS
	Gls: \$46.00
	Btl: \$226.00
Heidsieck Monopole Extra Dry Champagne, France	\$150.00

WHITES 6

Emmolo Sauvignon Blanc Napa Valley, California	AVAILABLE OPTIONS
	Gls: \$18.00
	Btl: \$73.00
Bodyguard Chardonnay Paso Robles, California	AVAILABLE OPTIONS
	Gls: \$19.00
	Btl: \$76.00
Cakebread Chardonnay Napa Valley, California	\$124.00
Santa Margherita Pinot Grigio Valdadige Doc, Italy	AVAILABLE OPTIONS
	Gls: \$22.00
	Btl: \$81.00
Heinz Eifel Riesling Mosel, Germany	AVAILABLE OPTIONS
	Gls: \$18.00
	Btl: \$73.00
Candoni Moscato d'Asti Italy	AVAILABLE OPTIONS
	Gls: \$17.00
	Btl: \$68.00

REDS 6

Maysara Pinot Noir Mcminnville, Oregon	AVAILABLE OPTIONS
	Gls: \$22.00
	Btl: \$89.00
Decoy Merlot California	AVAILABLE OPTIONS
	Gls: \$19.00
	Btl: \$76.00
Justin Cabernet Sauvignon Paso Robles	AVAILABLE OPTIONS
	Gls: \$28.00
	Btl: \$108.00
Cuvelier Los Andes Malbec Argentina	AVAILABLE OPTIONS
	Gls: \$29.00
	Btl: \$112.00
Magna Cum Laude Super Tuscan Italy	AVAILABLE OPTIONS
	Gls: \$27.00
	Btl: \$104.00
Bodegas Muga Reserva Rioja, Spain	AVAILABLE OPTIONS
	Gls: \$24.00
	Btl: \$93.00

SWEET SAILING 2

Taylor Fladgate 20 Year Tawny Port Porto, Portugal	\$22.00
Smith Woodhouse Lodge Reserve Porto, Portugal	\$17.00

ON TAP 8

Hitachino Nest | Belgian White Ale | Japan | 5.5% ABV

Guinness | Irish Stout | Dublin | 4.2% ABV

Voodoo Ranger | Juicy Hazy IPA | 7.5% ABV

Skyduster | West Coast IPA | 7% ABV

Pranqster | Golden Ale | 7.6% ABV

Bad Hombre | Local Lager | 4.8% ABV

Modelo Especial | Mexican Lager | 4.4% ABV

Stella Artois | Belgium Lager | 5.2% ABV

BOTTLED 5

Leffe | Blonde Ale | 6.6% ABV

Peroni | Italian Lager | 5.0% ABV

Heineken | Lager | 5.0% ABV

Corona Extra | Mexican Lager | 4.6% ABV

Michelob Ultra | Lager | 4.2% ABV

SPIRIT-FREE 1

Heineken 0.0 0% ABV	\$9.00
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SPIRIT FREE COCKTAILS 4

Pa "NO" Ma

seedlip spice | grapefruit juice | lime juice | simple syrup | soda water

Cocanela

seedlip grove | coconut milk | honey syrup | fresh lemon juice | grated cinnamon

Garden & Ginger

seedlip garden | fever-tree ginger ale | rosemary spring

Mr. Angelino

seedlip spice | pink grapefruit juice | fresh lemon juice | simple syru

NON ALCOHOLIC DRINKS 6

Juice	\$8.00
cranberry pineapple apple grapefruit orange	
Soda	\$6.00
coke diet coke coke zero sprite fever tree ginger ale fever tree ginger beer fever tree soda	
Lavazza Espresso	\$8.00
Lavazza Americano	\$8.00
Small Bottled Water	\$7.00
acqua panna still san pellegrino sparkling	
Large Bottled Water	\$12.00
acqua panna still san pellegrino sparkling	

BLANCO - SILVER 8

Casa Dragones Joven	\$95.00
Casamigos Blanco	\$20.00
Corazon Blanco	\$15.00
Don Julio Blanco	\$18.00
El Sativo Blanco	\$15.00
Fortaleza Blanco	\$40.00
Patron Silver	\$19.00
Tanteo	\$15.00
Chipotle Jalapeño Habanero	

REPOSADO 7

Casamigos Reposado	\$23.00
Clase Azul Reposado	\$35.00
Don Julio Alma Miel	\$35.00
Don Julio Primavera	\$35.00
Don Julio Reposado	\$24.00
Fortaleza Reposado	\$48.00
Patron Reposado	\$22.00

AÑEJO 8

Casamigos Añejo	\$29.00
Don Julio Añejo	\$25.00
Don Julio 1942	\$65.00
El Sativo Añejo	\$25.00
Fortaleza Añejo	\$70.00
Patron Añejo	\$24.00
Patron el Alto	\$40.00
Mix of Reposado & Añejo	
Patron el Cielo	\$40.00

EXTRA AÑEJO 7

Clase Azul Ultra	\$350.00
Don Julio 70	\$37.00
Herradura Selección Suprema	\$120.00
Jose Cuervo Reserva de la Familia	\$45.00
Jose Cuervo Reserva de la Familia Platino	\$26.00
Jose Cuervo de la Familia Reposado	\$32.00
Volcan	\$38.00

MEZCAL 5

Del Maguey	\$30.00
Dos Hombres	\$33.00
El Silencio Espadin	\$16.00
Ilegal Mezcal Reposado	\$22.00
Union Jack Mezcal	\$18.00

COGNAC 6

Branson XO	\$70.00
Courvoisier XO	\$65.00
Hennessy VSOP Privilege	\$24.00
Hennessy XO	\$88.00

Hine Cognac Rare VSOP	\$35.00
Remy 1738	\$21.00

SCOTLAND - SINGLE MALT 16

Aberlour 18 Year Speyside	\$35.00
Balvenie 14 Year Carribean Cask Speyside	\$27.00
Buchanans 12 Year Scotland	\$25.00
Glenfiddich 12 Year Speyside	\$18.00
Glenlivet 12 Year Speyside	\$24.00
Glenmorangie 10 Year Highland	\$17.00
Glenmorangie 18 Year Highland	\$30.00
Lagavulin 16 Year Islay	\$30.00
Laphroaig 10 Year Islay	\$25.00
Macallan 12 Year Speyside	\$25.00
Macallan 18 Year Speyside	\$140.00
Mortlach Single Malt 12 Year Speyside	\$23.00
Mortlach Single Malt 16 Year Speyside	\$35.00
Mortlach Single Malt 20 Year Speyside	\$80.00
Oban 14 Year Highlands	\$37.00
Oban 18 Year Highlands	\$52.00

SCOTLAND - BLENDED 4

Chivas Regal 12 Year	\$20.00
Dewar's White Label	\$18.00
Johnnie Walker Black Label	\$19.00
Johnnie Walker Blue Label	\$89.00

CANADIAN 2

Canadian Club	\$15.00
Crown Royal	\$16.00

IRISH 6

Bushmill's Black Bush	\$17.00
Jameson	\$17.00
Jameson 18 Year	\$55.00
Redbreast 12 Year	\$25.00
Redbreast 15 Year	\$37.00
Teeling	\$25.00

JAPANESE 13

Hibiki Harmony	\$35.00
Kikori	\$18.00
Nikka Taketsuru 17 Year	\$75.00
Shibui 8 Year	\$48.00
Shibui Grain Select	\$20.00
Shibui Pure Malt	\$23.00
Shibui 10 Year Pure Malt	\$42.00
Shibui 10 Year White Oak	\$50.00
Shibui Bourbon Barrel 10 Year	\$50.00
Shibui 15 Year	\$65.00
Shibui 18 Year	\$95.00
Shibui 23 Year	\$225.00
Suntory Toki	\$18.00

CORN 1

Tito's Handmade Vodka, Texas	\$16.00
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WHEAT 1

Clix Wheat & Rye, Kentucky	\$80.00
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OTHER 1

Ocean Sugar Cane, Hawaii	\$19.00
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GRAIN 2

Charbay Clear	\$16.00
Fugu	\$19.00

GRAPE 1

Hanson	\$17.00
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BELUGA 3

Beluga Allure, Russia	\$24.00
Noble Russian, Russia	\$20.00
Translantic Racing, Russia	\$28.00

BLEND 4

Chopin Potato, Poland	\$20.00
Legend of Kremlin, Russia	\$22.00
Stolichnaya, Latvia	\$16.00
Z Year Russian, Russia	\$19.00

RYE 2

Belvedere, Poland	\$20.00
Polugar Classic Rye, Poland	\$13.00

CALIFORNIA 4

Junipero, San Francisco	\$14.00
St. George Botanivore, Alameda	\$17.00
St. George Dry Rye, Alameda	\$17.00
St. George Terroir, Alameda	\$17.00

NETHERLANDS 1

Nolet's Gin	\$18.00
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USA 5

Aviation Botanicals, Portland	\$16.00
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Barr Hill, Vermont	\$17.00
Death's Door, Wisconsin	\$15.00
Farmer's Organic, Minnesota	\$15.00
Fords	\$15.00

ENGLAND 11

Beefeater London Dry	\$13.00
Bombay Sapphire East Botanicals	\$17.00
Bombay Sapphire London Dry	\$15.00
Bombay Sapphire London Dry	\$15.00
Ford's Gin	\$15.00
Gordons London Dry	\$13.00
Plymouth	\$16.00
Sipsmith VJOP	\$23.00
Sipsmith Sloe Gin	\$18.00
Sipsmith London Dry	\$16.00
Tanqueray Rangpur Botanicals	\$19.00

SCOTLAND 2

Hendrick's	\$18.00
The Botanist Islay Dry Botanicals	\$21.00

GERMANY 1

Monkey 47 Botanicals	\$28.00
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TRADITIONAL 11

Angels Envy	\$22.00
Basil Hayden's Small Batch	\$22.00
Booker's Small Batch	\$25.00
Buffalo Trace Kentucky Straight	\$16.00
Bulleit Bourbon	\$18.00

Eagle Rare Kentucky Straight	\$16.00
Elijah Craig Kentucky Straight	\$17.00
Jack Daniel's	\$15.00
Jim Beam Black Extra Aged	\$15.00
Knob Creek Small Batch	\$18.00
Maker's Mark	\$17.00

SINGLE BARREL 3

Four Roses	\$20.00
Jack Daniel's Sinatra	\$55.00
Woodford Reserve Select	\$18.00

RUM 8

Flor de Caña 12 Year	\$32.00
Appleton Estate 20 Year	\$20.00
Captain Morgan 80	\$18.00
Don Q	\$15.00
Goslings Old Rum	\$25.00
Malibu	\$14.00
Mt. Gay X.O	\$18.00
Ron Zacapa Reserva	\$24.00

BEVERAGES 2

Strawberry Sarang	\$23.00
soju strawberry calpico juice coconut milk fresh strawberries popping boba	
Mango Bangtan	\$23.00
soju mango calpico juice coconut milk fresh mango popping boba	

BITES 3

So-tteok So-tteok	\$22.00
pan fried korean rice cake and sausage skewers gochujang glaze	

Kimchijeon	\$18.00
korean kimchi pancake scallions soy sesame dip	
Yakgwa	\$15.00
korean honey cookies whipped cream toasted pine nuts	