

LOUNGE MENU

MENU AVAILABLE DAILY IN THE BAR & LOUNGE

SNACKS & SHARING

TRIO OF DUCK FAT FRIES PASTRAMI, PARMESAN, PICKLE | 8

MARINATED OLIVES PRESERVED LEMON, MIXED BAR NUTS | 10

TZATZIKI CUCUMBER, RAS EL HANOUT, GRILLED PITA | 12

THAI BEEF SKEWERS PICKLED GREEN PAPAYA, LAVENDER MINT | 16

MOZZARELLA & BURRATA TOAST SAN MARZANO TOMATO, BASIL | 15

SPICY KOREAN WINGS GOCHUJANG, SESAME SEED | 13

ICE-COLD OYSTERS MIGNONETTE | 4 EACH

AHI TUNA POPPERS PINE NUTS, SCOTCH BONNET, SESAME, PONZU | 14

DUCK SPRING ROLLS GINGER-CHILI DIPPING SAUCE, CILANTRO | 15

PATATAS BRAVAS POTATO, CHORIZO, MANCHEGO. AÏOLI | 12

BRIE & HONEY HONEY, BEE POLLEN, DATES, GRAPES, HAZELNUTS | 18



HAPPY HOUR

EVERY DAY FROM 4:00PM - 7:00PM
IN THE BAR & LOUNGE

ALL 'SNACKS' HALF-PRICED
ALL BURGERS \$14



WOOD-FIRED GRILL

MESQUITE WOOD AND HICKORY CHARCOAL

BOURBON BAR BURGERS

BBQ BACON JALAPEÑO CHEDDAR, PICKLED SHALLOT, HOUSE BBQ SAUCE | 18

CHEESEBURGER SECRET SAUCE, AMERICAN CHEESE, TOMATO | 17

BLUE BURGER CARAMELIZED ONION, TRUFFLE AÏOLI, MUSHROOM | 19

STEAK FRITES

BRANDT FARMS SKIRT STEAK, ROSEMARY FRITES, GREEN PEPPERCORN
28

STEAKS

PETIT FILET 8 OZ 46

PRIME RIBEYE 18 OZ 58

PETIT TENDER 9 OZ 34

WAYGU FLAT IRON 10 OZ 49

ARCTIC CHAR 7 OZ 34

SIDES

TRUFFLE MAC 13

CREAMED SPINACH 11

CRISPY BRUSSELS 12

MUSHROOMS 13



DESSERTS

THE BOURBON WHITE CHOCOLATE SUNDAE 12

WHITE DEVIL'S FOOD CAKE, ESPRESSO ICE CREAM, BOURBON FUDGE

NEW YORK CHEESECAKE 11

FIELD BERRIES, GRAHAM CRUMBLE, MINT

BOURBON BAR 12

CHOCOLATE BROWNIE, PEANUT BUTTER GANACHE, MARCONA ALMOND

CARROT CAKE 10

CREAM CHEESE ICING, WALNUT GOLDEN RAISIN GRANOLA, CARROT SORBET

MICHAEL MINA'S SIGNATURE ROOT BEER FLOAT 10

CHOCOLATE & PECAN COOKIES, VANILLA ICE CREAM, ROOT BEER SORBET

CHEESE

BRIE AND HONEY 18

HONEY, BEE POLLEN, DATES, GRAPES, HAZELNUTS | 18

WITH SOMMELIER'S WINE PAIRING MP

SWEET WINES BY THE GLASS

VIETTI MOSCATO D'ASTI

PIEDMONT, ITALY 2014

10

DOW'S VINTAGE PORT

OPORTO, PORTUGAL 1985

35

NOVAL RUBY PORT BLACK LABEL

OPORTO, PORTUGAL NV

12

JOSEPH PHELPS SCHEUREBE EISRÉBE

NAPA VALLEY 2013

18

MICHAEL MINA COFFEE BY LAMILL

A BLEND OF COFFEES FROM AFRICA AND CENTRAL & SOUTH AMERICA THAT IS CREATED TO GIVE A SOFT, PLEASING AND SWEET CUP THAT IS WELL BALANCED IN FLAVOR, BODY AND ACIDITY WITH NO BITTERNESS

EVA SOLO - SMALL/LARGE | 6 / 10

ESPRESSO | 4

LAMILL ORGANIC LOOSE-LEAF TEA | 5

EARL GREY

ORGANIC NORTH INDIAN BLACK TEA WITH ITALIAN BERGAMOT GIVES THIS TEA A MALTY AND CITRUS-DRIVEN FLAVOR THAT WORKS WELL WITH OR WITHOUT MILK

MOROCCAN MINT

BEGINNING WITH A CHINESE GUNPOWDER GREEN TEA, WE ADD ORGANIC PEPPERMINT FROM WASHINGTON STATE, KNOWN FOR ITS HIGH MENTHOL CONTENT. IT BREWS UP AN AMBER COLORED CUP WITH DEEP FLORAL NOTES AND HAS A SWEET FINISH - A VERY UNIQUE FLAVOR

CHINA SILVER NEEDLES

A VERY RARE TEA FROM CHINA, THIS IS PRODUCED FROM THE BUDS OF THE YOUNG TEA BUSHES. THE BUDS HAVE SILVERY HAIR ON THEM AND ARE NEEDLE-LIKE IN SHAPE. THEY BREW A SUBTLE CUP, WITH HONEYDEW MELON FLAVORS

CHAMOMILE FLOWERS, WHOLE

GROWN IN MOUNT SINAI VALLEY OF EGYPT, THEY BREW UP A LIGHT YELLOW BEVERAGE WHICH IS LIGHTLY AROMATIC AND HAS NOTES OF WOODY APPLE