

LOUNGE MENU

MENU AVAILABLE DAILY IN THE BAR & LOUNGE

SNACKS & BURGERS

- TRIO OF DUCK FAT FRIES** PASTRAMI, PARMESAN, PICKLE | 8
- MARINATED OLIVES** PRESERVED LEMON, MIXED BAR NUTS | 10
- THAI BEEF SKEWERS** PICKLED GREEN PAPAYA, LAVENDER MINT | 16
- MOZZARELLA & BURRATA TOAST** SAN MARZANO TOMATO, BASIL | 15
- BRIE & HONEY** HONEY, BEE POLLEN, DATES, GRAPES, HAZELNUTS | 18
- 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
- SHISHITO PEPPERS** DRIED SHRIMP & BACON XO SAUCE, GARLIC CHILI | 12
- LAMB LOLLIPOP** CHIMICHURRI, MINT | 18
- BRUSSELS SPROUT** HONEY PALM DATE SYRUP | 12
- CRABBY MAC & CHEESE** OLD BAY, CHEDDAR, SWISS | 18
- ”BRUCE LEE” WINGS** SZECHUAN PEPPERCORN, GINGER SOY, SCALLION | 13
- QUINOA & FREEKEH** KALE, GRAPE, DATE, HAZELNUT, RAS EL HANOUT | 14
- BBQ BURGER** BACON JALAPEÑO CHEDDAR, PICKLED SHALLOT | 18
- CHEESEBURGER** SECRET SAUCE, AMERICAN CHEESE, TOMATO | 17
- BLUE BURGER** CARAMELIZED ONION, TRUFFLE AÏOLI, MUSHROOM | 19



HAPPY HOUR

EVERY DAY FROM 4:30PM - 7:00PM IN THE BAR & LOUNGE
SUNDAY FROM 12:00PM - 2:30PM
ALL ‘SNACKS’ HALF-PRICED
ALL BURGERS \$14

DESSERTS

THE BOURBON WHITE CHOCOLATE SUNDAE 12

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

NEW YORK CHEESECAKE 11

STRAWBERRY, PISTACHIO MERINGUE, CRUMBLE, MINT

BOURBON BAR 12

CHOCOLATE BROWNIE, PEANUT BUTTER GANACHE, MARCONA ALMOND

LEMON CUSTARD 10

BLUEBERRY COMPOTE, SHISO, SHORTBREAD, OATS

KAFFIR LIME PIE 12

TOASTED MERINGUE, STREUSEL, LIME SORBET

CHEESE

BRIE AND HONEY 18

HONEY, BEE POLLEN, DATE, GRAPE, HAZELNUT

WITH SOMMELIER'S WINE PAIRING MP

SWEET WINES BY THE GLASS

VIETTI MOSCATO D'ASTI

PIEDMONT, ITALY 2015

12

ROYAL TOKAJI COMPANY TOKAJI

TOKAJ, HUNGARY 2009

20

DOW'S VINTAGE PORT

OPORTO, PORTUGAL 1985

35

QUINTA DO NOVAL RUBY PORT BLACK LABEL

OPORTO, PORTUGAL NV

14

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

FRENCH PRESS | 6

ESPRESSO | 4

CAPPUCCINO | 5

LATTE | 5

MACCHIATO | 5

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