

Fresh & Fabulous

Our Bar Chefs Use All-Natural, Fresh Ingredients

Caipirinha de Uva 14

Cabana Cachaça, Organic
Agave Nectar with Fresh Lime
& Green Seedless Grapes

Blood Orange Martini 16

Grey Goose L'Orange Vodka, Fresh
Blood Orange Purée, Organic Agave
Nectar, Clos du Val Cabernet Sauvignon

Honeydew Melon Martini 16

Belvedere Vodka, Organic Agave
Nectar & Fresh Honeydew Purée

Watermelon Martini 16

Patron Silver Tequila, Fresh
Watermelon & Fresh Lychee

Black Cherry Margarita 18

Partida Blanco Tequila, Cointreau,
Fresh Lime, Organic Agave Nectar,
Fresh Cherries & a Sugar Rim

Pomegranate Margarita 15

1800 Reposado Tequila, Pama Liqueur,
Cointreau, Organic Agave Nectar, Fresh
Lime Juice & Pomegranate Juice

Peartini 16

Grey Goose La Poire Vodka, Cointreau,
Organic Agave Nectar & Fresh Pear

Daiquiri Martini 15

Ron Atlantico Rum, Organic Agave
Nectar & Fresh Lime

10 Cane Mojitos

Crafted with Fine Trinidadian Rum

Mojito Classico 14

Sugar Cane & Yerba Buena

Raspberry Mojito 14

Fresh Raspberries, Sugar Cane
& Yerba Buena

Oranjito 14

Fresh Orange Juice, Sugar Cane
& Yerba Buena

Pineapple Mojito 14

Fresh Pineapple Juice, Sugar
Cane & Yerba Buena

Mango Mojito 14

Fresh Mango Purée, Sugar Cane
& Yerba Buena

Martinis

Berry Martini 15
Absolute Kurant Vodka, Chambord
Liqueur & Fresh Strawberry Purée

Smoky Apple Martini 16
Paul Girard XO Cognac, Midori,
Sour Apple Liqueur & Fresh Lemon

Mango Martini 15
Grey Goose Citron Vodka, Cointreau
Liqueur & Fresh Mango Purée

Martini Rouge 16
Glenmorangie Single Malt Scotch, Lillet
Rouge & Caramel

Port

Cockburn's 10 Year	11
Cockburn's 20 Year	17
Fonseca 10 year	10
Sandeman Founder's Reserve	10
Sandeman 20 Year	17
Taylor Fladgate 10 Year	11
Taylor Fladgate 20 Year	17
Warre's Vintage Port, 1985	24

Cognac

Courvoisier VSOP	16
Courvoisier XO	38
Hennessy VSOP	16
Hennessy XO	38
Hennessy Paradis Extra	47
Hennessy Richard	185
Martell VSOP	16
Martell Cordon Bleu	34
Martell XO	38
Remy Martin VSOP	16
Remy Martin XO	38
Remy Martin, Extra	68
Remy Martin, Louis XIII	210
Remy Martin VSOP, XO, Louis XIII Tasting	85

Beers

St. Bernardus ABT 12, Belgium	9
St. Bernardus Prior 8, Belgium	9
Stella Artois, Belgium	7
Becks, Germany	7
Erdinger, Germany	9
Amstel Light, Holland	7
Heineken, Holland	7
Moretti Birra, Italy	7
Corona, Mexico	7
St. Pete's Cream Stout, UK	10
Bud Light, USA	5
Budweiser, USA	5
Miller Lite, USA	5
O'Douls (non-alcoholic), USA	5
Samuel Adams, USA	7
Beer of the Week	5

Single Malt Scotch

Balvenie 15 year	16
Dalwhinnie 15 year	13
Glen Grant 30 year	23
Glenfiddich 12 year	13
Glenfiddich 15 year	14
Glenfiddich 18 year	16
Glenlivet 12 Year	13
Glenlivet 18 Year	16
Glenlivet 21 year	19
Glenmorangie Madeira Wood	13
Glenmorangie Port Wood	13
Glenmorangie Sherry Wood	13
Glenrothes 30 Year	25
Macallan 12 year	13
Macallan 18 year	21
Talisker 18 year	19

Cellar Club Sunday Bar Menu

Served from 11:30 AM to 5:30 PM

Classic Caesar Salad 14

Shaved Parmiggiano-Reggiano

Add Flame-Grilled Chicken, Shrimp or Skirt Steak 24

Tuna Niçoise Salad 24

Chopped Tuna, Garden Greens, Hard-Boiled Egg,
Red Onion, Olive Tapenade, Green Beans, Potatoes,
Extra Virgin Olive Oil & Tomato-Garlic Vinaigrette

Cobb Salad 21

Garden Greens, Avocado, Roasted Turkey Breast, Bacon,
Chopped Egg, Crumbled Blue Cheese, Tomato,
Red Onion & Buttermilk Ranch Dressing

Black Angus Burger 18

Served with Iceberg Lettuce, Vine-Ripe Tomato,
Red Onion and Dill Pickle
Choice of Provolone, Gorgonzola, Swiss,
Cheddar or American Cheese

Steak & Cheese on French Baguette 19

Grilled Sirloin, Provolone Cheese, Lettuce,
Tomatoes, Sautéed Onions, Mayo

Reuben Sandwich 16

Classic Sandwich of Thinly Sliced
Corned Beef and Swiss on Rye Bread
Topped with Sauerkraut and Thousand Island Dressing

Traditional Triple Decker Turkey Club 15

Roasted Turkey Breast, Bacon, Lettuce,
Tomato and Mayo on Country Toast

BLT 'Our Way' 14

Iceberg Lettuce, Vine-Ripe Tomatoes
and Crisp Bacon on Country Toast

Cellar Club Bar Menu

Served from 11 AM and 10:30 PM

Tartara di Tonno 14

Ahi Tuna Tartare, Lemon, Scallions,
Cucumber & Extra Virgin Olive Oil

Mozzarella in Carrozza 12

Fried Mozzarella di Bufala,
Anchovy Butter & Spicy Marinara Sauce

Bruschette Miste 11

Assorted Bruschettas
Spiced White Beans & Pancetta,
Classic Tomato, Burrata & Truffles

Mini Pizza Trio 12

Mushrooms, Heirloom Tomatoes
Prosciutto & Artichokes

Le Polpette di Mario 13

Duo of Italian Meatball Mini Sandwiches
Mozzarella, Basil & Tomato Sauce

Antipasto Toscano 19

Italian Cold Cuts, Marinated Olives,
Bell Pepper Confit, Artichokes,
Parmigiano-Reggiano & Pecorino Romano

Grissini di Prosciutto 12

Breadsticks Wrapped in San Daniele Prosciutto

Formaggi Misti 18

Assortment of Italian Cheeses

Chef de Cuisine

Mario Camia