



THE RITZ-CARLTON
YACHT COLLECTION

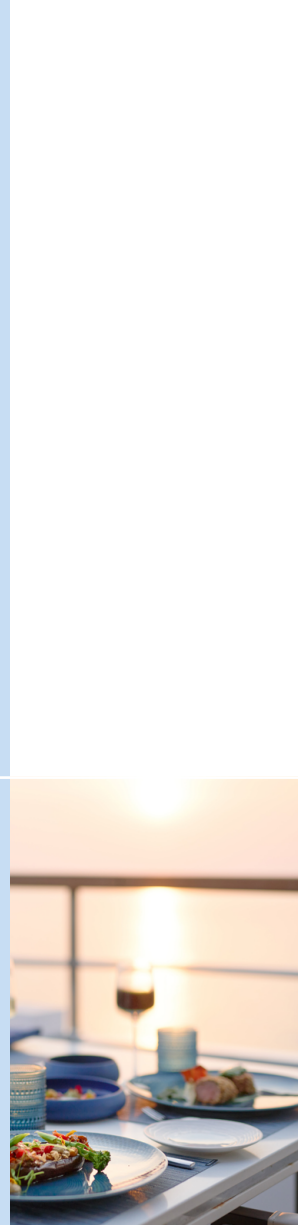
EVIRIMA



EVIRIMA SAMPLE MENUS

MARCH 2024

RESTAURANT MENUS





DINNER

APPETIZERS & SALADS

GINGERED TOMATO GAZPACHO* GF

Swordfish Tartar, Avocado,
Cilantro, Herb Yogurt

TUNA TARTARE* DF

Sesame Aioli,
Pickled Tomato, Capers

VEAL CARPACCIO* GF, DF

Herb Citrus Salsa,
Hearts of Palm

PAN SEARED FOIE GRAS*

Spiced Pear, Brioche,
Hazelnut,
Bitter Chocolate

SALT BAKED BEETS & BLOOD ORANGE VG

Crispy Flatbread, Caramelized
Onion, Soft Goat Cheese,
Hazelnut, Acacia Honey

SPICED CHICKPEA SALAD GF, VG

Harissa Dressing, Tea-Soaked
Apricot, Whipped Goat's Curd,
Charred Pepper

LOBSTER SALAD DF

Organic Quinoa, Avocado,
Compressed Watermelon,
Fine Herb Salad

SIMPLY PREPARED ALWAYS AVAILABLE

WILD MUSHROOM VELOUTÉ GF, VG

Chive Mascarpone,
Herb Oil

SMOKED SALMON*

Pickled Red Onions,
Capers, Rye Bread,
Dill Crème Fraîche

WEDGE SALAD

Blue Cheese Dressing,
Bacon Bits, Cucumber, Cherry
Tomato, Corn, Herb Croutons

SHRIMP COCKTAIL GF, DF

Shredded Iceberg Lettuce,
Citrus, Cocktail Sauce

GF - Gluten Free / DF - Dairy Free / VG - Vegetarian / V - Vegan

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MAIN COURSE

COCONUT CRUSTED WAHOO FILET

Conch Fritter, Plantains,
Coco Curry Sauce

•

GRILLED NEW YORK STRIPLOIN* GF

Ropa Vieja Purée, Charred
Broccolini, Puffed Rice,
Green Olive Salsa

•

SLOW ROASTED PORK BELLY GF

Calypso Rice, Buttered Cabbage,
Grilled Pineapple, Jerk-Rum Jus

HEIRLOOM TOMATO RISOTTO VG

Acquerello Rice, Confit
Tomatoes, Manchego
Cheese, Pepitas

•

ROASTED CAULIFLOWER STEAK GF, DF, VG, V

Cauliflower Purée,
Pickled Cauliflower,
Champagne Sauce

•

PASTA OF THE DAY

Chef's Daily
Local Inspiration

SIMPLY PREPARED ALWAYS AVAILABLE

GRILLED CHICKEN BREAST GF

•

GRILLED LAMB CHOPS GF

•

FILET MIGNON* GF

•

SALMON FILET* GF

•

PENNE PASTA VG

Shaved Parmesan, Basil
Arrabiata Sauce /
Marinara Sauce / Basil Pesto

SIDES GF

Mashed Potatoes /
Charred Broccolini /
Sautéed Garlic Vegetables

•

SAUCES GF

Red Wine Jus, Truffle Jus,
Sauce Au Poivre,
Citrus Beurre Blanc,
Mushroom-Madeira Sauce

DESSERT

THE RITZ-CARLTON CAKE GF, VG

Dark Valrhona Chocolate,
Grand Marnier, Candied Orange

•

RASPBERRY & WHITE CHOCOLATE VACHERIN GF, VG

Vanilla Bean, Meringue Spikes,
Sorbet

CARAMEL FLAN DE LECHE VG

Chocolate Crèmeux, Beignets,
Fresh Berries

•

SELECTION OF FINE CHEESES

Honey, Nuts, Dried Fruits,
Crackers



LIGHT & FRESH

AEGEAN MEZZE TO SHARE ^{VG}

Tzatziki, Marinated Feta, Roasted Red Pepper, Dolmades, Kalamata Olives, Hummus, Grilled Pita

JUMBO SHRIMP COCKTAIL ^{GF, DF}

Chipotle Cocktail Sauce

SEA BASS CRUDO* ^{GF, DF}

Shaved Fennel, Artichoke, Amalfi Lemon Dressing, Basil Oil

COMPRESSED WATERMELON & AHI TUNA* ^{GF, DF}

Herb Cream, Pickled Strawberry, Avocado, Mint

BEEF CARPACCIO* ^{GF}

Parmesan, Basil Dressing, Truffle, Capers

SIMPLY PREPARED

WILD MUSHROOM VELOUTÉ ^{GF, VG}

Chive Mascarpone, Herb Oil

WEDGE SALAD

Blue Cheese Dressing, Bacon Bits, Cucumber, Cherry Tomato, Corn, Herb Croutons

SMOKED SALMON*

Pickled Red Onions, Capers, Rye Bread, Dill Crème Fraîche

GRILLED CHICKEN BREAST ^{GF}

FILET MIGNON* ^{GF}

SALMON FILET* ^{GF}

PENNE PASTA ^{VG}

Shaved Parmesan

Basil Arrabiata Sauce / Marinara Sauce / Basil Pesto

SALADS

GREEK SALAD ^{GF, VG}

Feta Cheese, Red Onions, Tomato, Cucumber, Kalamata Olives, Oregano

RIVIERA SALAD* ^{DF}

Endive, Bottarga, Boquerones, Quail Eggs, Fennel, Champagne Dressing

GRILLED MEDITERRANEAN VEGETABLES ^{GF, VG}

Goat's Cheese, Aged Balsamic, Pesto Genovese, Arugula

SAUCES

Tzatziki / Chimichurri / Béarnaise* / Citrus Sauce Vierge /

Red Wine Jus / Truffle Jus / Sauce Au Poivre /

Citrus Beurre Blanc / Mushroom-Madeira Sauce ^{ALL SAUCES GF}

FROM THE GRILL

BEEF ANGUS STRIPLOIN* ^{GF} / 12 oz

RIB EYE STEAK* ^{GF} / 8 oz

BEEF TENDERLOIN FILET* ^{GF} / 8 oz

ADD ½ LOBSTER TAIL ^{GF}

FRESH FISH OF THE DAY ^{GF}

GRILLED JUMBO SHRIMP ^{GF}

ENTRÉES

MAINE LOBSTER PASTA

Datterino Tomatoes, Lobster Sauce, Basil, American Caviar

PULPO ANTICUCHO SKEWERS ^{GF, DF}

Grapefruit, Mojo Criollo

GRILLED SWORDFISH* ^{GF}

Spiced Eggplant, Caponata, Garlic & Herb Roasted Potatoes

AGED BEEF FLANK TAGLIATA* ^{GF}

Arugula, Parmesan, Truffle Oil

VEGETARIAN MOUSSAKA ^{VG}

Eggplant, Tomato, Bechamel

SIDES

FRENCH FRIES / HERB & PARMESAN FRIES

MASHED POTATOES / SWEET POTATO FRIES

GRILLED ASPARAGUS / SALSA VERDE

GRILLED PEPPERS AND ZUCCHINI / OREGANO /

CRUMBLLED FETA

HONEY ROASTED BABY CARROTS / THYME

CHARRED BROCCOLINI / SAUTÉED GARLIC

VEGETABLES ^{ALL SIDES GF, VG}

DESSERTS

ESPRESSO AFFOGATO ^{GF}

Vanilla Ice Cream, Dark Chocolate

BLUEBERRY & RASPBERRY PANNA COTTA

Meringue, Passion Fruit, Milk Crumble

CHOCOLATE & SALTED CARAMEL GANACHE TART

Mandarin Curd

BASQUE CHEESECAKE

Balsamic Strawberries

SEASONAL FRUIT SELECTION ^{GF, DF, VG, V}

CAFÉ GOURMAND DESSERT ASSIETTE

A Mini Selection of our Desserts to Share

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TALAAT NAM

DINNER

TO START

Thai Mango Salad ^{GF, DF}

Green Mango, Tomato, Coriander,
Mint, Peanut, Lime, Thai Dressing

Chicken Satay ^{GF, DF}

Ginger, Sesame, Turmeric, Peanut Sauce

Vietnamese Style Spring Rolls ^{GF, DF}

Pork, Prawn, Crab, Lettuce, Mint, Nuoc Cham

Sashimi Salad* ^{DF}

Chili Oil, Pickled Cucumber, Crispy Shallot,
Sesame, Apple-Miso Dressing

Gyoza ^{DF}

Pan Seared Pork, Vegetable or Shrimp

Beef Tataki* ^{DF}

Ginger Ponzu, Sesame, Asian Pear, Daikon Radish

Red Miso Soup ^{GF, DF}

Dashi, Wakame, Tofu, Shiitake

Edamame ^{GF, DF, VG, V}

Steamed Soybeans, Chili Flakes

TRADITIONAL

Beef Rendang ^{GF, DF}

Spiced Braised Short Ribs, Galangal,
Lemongrass, Coconut Milk

Szechuan Chicken Kung Pao ^{DF}

Cashew Nuts, Chili, Jasmine Rice

Thai Prawn Curry ^{GF, DF}

Bok Choy, Green Curry, String Beans, Chili, Cilantro, Lime

Singapore Style Chilli Lobster, Scallops & Prawn ^{DF}

Jasmine Rice

Thai Red Curry ^{GF, DF}

Kabocha Squash, Okra, Thai Eggplant,
Lotus Root, Coconut Milk, Kaffir Lime, Cashew

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SUSHI BAR

California Roll* ^{DF}

Avocado, Kani,
Cucumber, Tobiko

Uramaki Tempura

Rainbow Roll* ^{DF}

Shrimp Tempura,
Assorted Raw Fish, Avocado,
Spicy Mayo, Eel Sauce

Thai Maki* ^{GF}

Curry Marinated Tuna, Cucumber,
Scallion, Cilantro, Mango Salsa

Caterpillar Roll* ^{DF}

Eel, Cucumber, Avocado, Kampyo,
Eel Sauce, Tobiko and Japanese Mayo

Sakura Maki* ^{DF}

Mango, Hamachi, Scallion, Jalapeno,
Siracha, Pickle Ginger

Spicy Soft-Shell Crab ^{DF}

Soft Shell Crab, Cucumber, Avocado,
Spicy Mayo, Pickle Vegetables

Abori Salmon Maki* ^{DF}

Prawn, Charred Salmon,
Cucumber, Mango and Kampyo

Korean Spicy Tuna* ^{DF}

Cucumber, Mango, Spring Onion,
Spicy Tuna Gochujang

Vegetarian Roll ^{VG, V}

Avocado, Sesame,
Cucumber, Spicy Mayo

Nigiri & Sashimi

Selection*

*Selection of three each

NOODLES & RICE

Korean Bibimbap ^{DF}

Korean Beef, Pickles, Jasmine Rice,
Gochujang, Sesame

Talaat Nam Ramen* ^{DF}

Egg Noodle, Dashi, Pork Belly, Bok Choy,
Bean Sprouts, Soft-boiled Egg,
Hon-shimeji

Shrimp & Chicken Laksa

Ginger, Lemongrass, Red Curry, Peanut,
Egg Noodles

Kimchi Fried Rice* ^{DF}

Jasmine Rice, Vegetables, Egg,
Scallion, Cashew
*Chicken, Shrimp or
Vegetarian Option*

SWEET SIDE

Coconut & Pandan

Pana Cotta ^{GF without crumble}

Passion Fruit,
Pistachio Crumble

Talaat Nam Vacherin ^{GF}

Macerated Strawberry, Pink Pepper Meringue,
Lychee, Raspberry Consommé

Matcha Cheesecake ^{VG}

Blueberry, Yuzu, Bitter Chocolate Soil

Exotic Fruit Platter ^{GF, DF, VG}

Seasonal Berries, Passion Fruit & Lime
Dressing, Coconut Sorbet

Mochi Ice Cream Selection

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THE POOLHOUSE

DINNER

live ceviche counter

SELECTION OF FRESHLY MADE CEVICHE, MADE TO ORDER*

Sea Bream, Chilean Sea Bass, Salmon,
Shrimp, Tuna, Calamari, Octopus, Mussels
Leche de Tigre, Coriander, Roast Sweet
Potato, Cancha Corn, Shallots, Chili,
Coriander Oil

from the grill

Served With a Choice of French Fries,
Parmesan or Sweet Potato Fries

SURF'N'TURF* GF, DF

Grilled Flank Steak, Jumbo Shrimp,
Chimichurri

BLACKENED GROUPER GF, DF

Mango and Chili Salsa, Crispy Coconut

LOBSTER BURGER

flatbreads

ROASTED EGGPLANT VG

Tahini, Confit Tomato

TANDOORI CHICKEN

Spinach, Raita

PORK GYROS

Red Onion, Feta, Oregano, Tzatziki

SPICY SHRIMP

Mango, Chili, Cilantro Yogurt

salads and sharing bites

GRILLED OCTOPUS DF

Confit Kipfler Potato, Saffron Aioli, Pickled
Red Onion, Roast Peppers, Chili Oil

CHICORY VG

Roast Pear, Roquefort, Candied Walnuts,
Champagne Dressing

CITRUS CURED ZUCCHINI RIBBONS GF

Peekytoe Crab Meat,
Mango, Chili Oil

GUACAMOLE DF, VG, V

Jalapeño, Lime, Tortilla Chip

BUFFALO CHICKEN WINGS

Blue Cheese Ranch, Celery,
Crispy Onions

CRISPY JALEA MIXTA DF

Aioli, Salsa Criolla, Grilled Lemon

MAC AND CHEESE CROQUETTES

Black Truffle Dressing, Crispy Bacon

anticucho

CONFIT PORK BELLY GF

Aji Verde, Apple, Vanilla, Chicharron

PULPO AL OLIVO GF, DF

Confit Tomato, Black Olive Soil

TOFU GF, DF, VG, V

Szechuan Sauce, Peanut,
Pickled Red Onion

sides

Herb & Parmesan Truffle Fries

Sweet Potato Fries

Beer Battered Onion Rings

tacos & tostadas

CRAB TOSTADA

Red Curry Emulsion, Pineapple

CURRIED CAULIFLOWER TACO VG

Pickled Mustard Seeds

LAMB LOIN TACO*

Mojo Sauce, Charred Corn

desserts

CHOCOLATE CRÉMEUX

Mascarpone Ice Cream,
Torched Banana, Miso Caramel

CHURROS

Salted Caramel Sauce,
Chocolate Sauce, Mocha Sauce

CARAMELIZED PINEAPPLE

Dark Rum, Coconut Crumble,
Madagascan Vanilla Cream

ICE CREAM

Selection of Ice Cream

SORBET

Daily Selection

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S E A

SVEN ELVERFELD
ABOARD



A specialty five-course culinary
experience designed by
Chef Sven Elverfeld of Aqua,
the three Michelin-starred restaurant
at The Ritz-Carlton® in Wolfsburg.
S.E.A. offers an inspired European
tasting menu in a sophisticated
setting with a contemporary feel.

MORITZ JONAITIS
Senior Chef de Cuisine

DONOVAN LE ROUX
Maitre D'



SVEN ELVERFELD
ABOARD

S.E.A. CULINARY JOURNEY

KALAMATA OLIVE

POTATO MILLE-FEUILLE

Apple and Celeriac

ARTICHOKE

Potato, Peppermint

BAKED AND MARINATED BEETROOT

Lime Cream, Avocado, Iced Wasabi

CONFIT PUMPKIN

Tangerine, Salty Pumpkin

GLAZED ZUCCHINI

Beans

EGGPLANT

Sweet-Spicy, Black Garlic, Smoked Radish, Miso Broth

CHAMPAGNE CRÈME SORBET

'Ruinart Rosé'

COCONUT, COFFEE, ALMOND

PETIT FOURS

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DINING • PRIVÉE

DINNER



INSPIRED BY CARIBBEAN CUISINE

FRIED LOBSTER DUMPLING

Banana Ketchup, Coriander



PUERTO RICAN SANCOCHO

Beef, Corn, Cassava



BLACKENED JUMBO SHRIMP

Pineapple Salsa, Barley,
Scotch Bonnet Aioli



POACHED CARIBBEAN GROUPE

Crispy Plantain, Sweet Potato,
Coconut Sauce



DUO OF CHICKEN

Crispy Leg, Rice & Peas,
Spiced Chicken Jus



PINEAPPLE UPSIDE DOWN CAKE

Rum Glaze, Piña Colada Ice Cream



PETIT FOURS

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BEVERAGE MENUS



PRIVATE RESERVE

WINE BY THE GLASS

CHAMPAGNE

- Ruinart, Blanc de Blancs, NV
\$65
- Moët & Chandon, Brut Rosé, NV
\$25
- Moët & Chandon, Ice Imperial, NV
\$25

WHITE WINE

- Pascal Jolivet, Sancerre, 2020
\$20
- Gaja Vistamare Toscana, 2019/2020
\$30
- Shafer Red Shoulder Ranch Chardonnay, CA, 2019
\$40

RED WINE

- Caymus Cabernet Sauvignon, 2021
\$50
- Opus One, 2018
\$210
- Antinori Tenuta Tignanello 'Solaia', 2017
\$230
- Château Mouton Rothschild,
Premier Grand Cru Classé, Pauillac, 2015
\$480

DESSERT, FORTIFIED WINE

- W. & J. Graham's, 30 Year Old Tawny Port N.V.
\$30
- Royal Tokaji Late Harvest, Hungary, 2017
\$30
- Château d'Yquem, Sauternes, 2019
\$180

PRIVATE RESERVE

SPARKLING WINE

- Juve & Camps, Brut Nature,
Cava Gran Reserva de la Familia, 2017
\$60
- Schramsberg Brut Rosé
\$120

CHAMPAGNE

- Moët & Chandon Ice Imperial, NV
\$130
- Moët & Chandon Nectar Impérial, NV
\$175
- Moët & Chandon Grand Vintage, 2015
\$250
- Veuve Clicquot, Brut, NV
\$115
- Veuve Clicquot, Brut Vintage, 2015
\$250
- Veuve Clicquot La Grande Dame Brut, 2012
\$600
- Louis Roederer, Collection 242, NV
\$160
- Louis Roederer Cristal Brut Millésimé, 2014
\$810
- Ruinart, Blanc de Blancs, NV
\$260
- Dom Ruinart Blanc de Blancs, 2010
\$580
- Laurent-Perrier, Blanc de Blancs, Brut Nature, NV
\$240
- Taittinger Prélude Grands Crus Brut N.V.
\$150
- Taittinger Comtes de Blanc de Blancs, 2012
\$520
- Bollinger PN TX17 Brut, NV
\$330
- Bollinger La Grande Année Brut, 2014
\$395
- Perrier-Jouët Belle Epoque Brut, 2014
\$470
- Krug, Grande Cuvée 168ème/171st Edition
\$500
- Dom Pérignon, Brut, 2013
\$400
- Dom Pérignon P3 Plénitude Brut, 1990
\$11,700
- Pol Roger Sir Winston Churchill Brut, 2013
\$700
- Salon Le Mesnil Blanc de Blancs, Brut, 2006
\$5,010

PRIVATE RESERVE

CHAMPAGNE

ROSÉ CHAMPAGNE

Moët & Chandon, Brut Rosé, NV	\$115
Billecart-Salmon, Brut Rosé, NV	\$160
Ruinart, Rosé, NV	\$180
Laurent Perrier, Brut Rosé, NV	\$240
Perrier-Jouët Belle Epoque Rosé Brut, 2010/2012/2013	\$650
Veuve Clicquot La Grande Dame, 2012	\$690
Krug, Brut Rosé, NV	\$750
Louis Roederer Cristal Rosé Brut, 2013	\$1,700
Dom Pérignon, Brut Rosé, 2008	\$850

MAGNUM OFFERINGS

Moët & Chandon, Impérial, Brut, NV	\$300
Veuve Clicquot, Brut, NV	\$250
Veuve Clicquot, Brut Rosé, NV	\$350
Dom Pérignon, Brut, 2012	\$1,500
Château Latour, Premier Grand Cru Classé, Pauillac, 2012	\$3,900
Dominus Christian Moueix Matusalem, 6 Liters, 2014	\$5,600

ROSÉ WINE

FRANCE

Miraval, Côtes de Provence, 2021	\$65
Domaines Ott Château de Selle, 2022	\$90
Minuty 281, Côtes de Provence, 2022	\$130
Château d'Esclans, Garrus Rosé, Côtes de Provence, 2020	\$330

PRIVATE RESERVE

WHITE WINE OLD WORLD

FRANCE

BURGUNDY

Drouhin-Vaudon Chablis 1er Cru, 2019	\$100
William Fevre Chablis 1er Cru Vaillons, 2018	\$125
Garnier Chablis Grand Cru Vaudesir, 2019	\$220
Cristian Moreau Chablis Grand Cru Les Clos, 2020	\$210
Raveneau Chablis Grand Cru Blanchot 2013/2015/2017/2018	\$1700
Domaine J. A. Ferret Pouilly-Fuissé, 2020	\$110
Bouchard P. & F. Chassagne-Montrachet, 2020	\$130
L. Jadot Chassagne-Montrachet 1er Cru, 2020	\$220
J. Drouhin Corton-Charlemagne Grand Cru, 2016	\$455
Bouchard Corton-Charlemagne Grand Cru, 2018	\$745
J. Drouhin Montrachet Grand Cru, 2012	\$1,550
Domaine Chavy-Chouet Meursault Clos des Corvees de Citeau, 2020	\$235
P. Morey Meursault 1er Cru, 2018	\$420
L. Jadot Puligny-Montrachet, 2020	\$180
Bouchard P. & F. Puligny-Montrachet, 2020	\$200
Domaine Leflaive Puligny-Montrachet, 2020	\$525
Domaine Leflaive Puligny-Montrachet 1er Cru Les Pucelles, 2020	\$1900
P. Morey Puligny-Montrachet 1er Cru Champ Gain, 2018	\$650
L. Latour Bâtard-Montrachet Grand Cru, 2019	\$2,850

PRIVATE RESERVE

WHITE WINE

FRANCE

ALSACE

Domaine Zind-Humbrecht Gewürztraminer Roche
Roulée, 2018
\$93

Trimbach Riesling, 2019
\$95

BORDEAUX

Château Lynch-Bages, Pauillac, 2020
\$215

RHONE VALLEY

E. Guigal Condrieu, Viognier, 2019
\$160

LOIRE VALLEY

Baron de L Pouilly-Fumé, 2019/2020
\$200

Pascal Jolivet Sancerre Sauvage, 2021
\$90

Domaine Vacheron Sancerre Chambrates, 2018/2022
\$160

ITALY

Vie di Romans Dessimis Pinot Grigio, 2012
\$80

La Scolca Gavi dei Gavi, 2022
\$95

La Scolca Gavi dei Gavi D'Antan, 2009
\$465

Gaja Vistamare Toscana, 2019/2020/2022
\$125

Antinori Castello della Sala Cervaro, 2021
\$225

GREECE

Argyros Cuvée Monsignori, Santorini, 2019
\$125

USA

Etude Pinot Gris, OR, 2019
\$70

CHARDONNAY

Patz & Hall, Sonoma Coast, CA, 2017/2019
\$80

Cakebread Cellars, Napa Valley, 2020/2021
\$95

Newton Unfiltered, Napa Valley, 2018/2021
\$110

Rombauer Proprietor, CA, 2021
\$190

Shafer Red Shoulder Ranch, CA, 2019/2022
\$165

Kistler Sonoma Coast, 2022
\$150

Kistler Sonoma Mountain, 2021
\$225

PRIVATE RESERVE

RED WINE OLD WORLD

FRANCE

BURGUNDY

Louis Latour Aloxe-Corton 1er Cru 'Les Chaillots', 2019
\$300

Heresztyn-Mazzini Gevrey-Chambertin
1er Cru 'La Perrière', 2020
\$360

Joseph Drouhin Volnay, 2018
\$175

François Gaunoux Volnay
1er Cru 'Le Clos des Chênes', 2013
\$195

David Duband Nuits-Saint-Georges
1er Cru 'Aux Thorey', 2019/2020
\$280

Louis Latour Morey St. Denis, 2017
\$140

David Duband Morey-Saint-Denis
1er Cru 'Les Broc', 2020
\$280

Heresztyn-Mazzini Grand Cru Clos Saint-Denis, 2020
\$880

Robert Groffier Chambolle-Musigny
1er Cru 'Les Amoureuses', 2018
\$1,930

Louis Jadot Corton-Pougets Grand Cru, 2017
\$220

Domaine Michel Mallard
Corton Grand Cru 'Les Renardes', 2014
\$370

Bouchard Pere & Fils Le Corton Grand Cru, 2019
\$380

Louis Jadot Clos Vougeot, 2016/2017
\$385

David Duband Charmes-Chambertin Grand Cru, 2020
\$690

Comte Georges de Vogüé Musigny Grand Cru, 2017
\$2,500

PRIVATE RESERVE

RED WINE OLD WORLD

FRANCE

BORDEAUX

Haut-Medoc de Giscours, 2018/2019	\$185
Château Haut-Bailly, Pessac-Léognan, 2017	\$280
Château Smith Haut-Lafitte, Pessac-Léognan, 2019	\$290
Château Clerc Milon, Pauillac, 2015	\$420
Château Pontet-Canet Pauillac, 2012	\$300
Château Pichon Longueville Comtesse de Lalande, Pauillac, 2010/2017	\$745
Château Lafite Rothschild Carruades de Lafite, Pauillac, 2015	\$850
Château Montrose, Saint-Estèphe, 2015	\$500
Cos d'Estournel Saint-Estèphe, 2015	\$650
Cos d'Estournel Saint-Estèphe, 2010	\$990
Château Talbot Saint-Julien, 2019	\$200
Château Beychevelle, St. Julien, 2016/2018/2019	\$450
Château Ducru-Beaucaillou St. Julien, 2006	\$765
Pavillon Rouge du Château Margaux, 2010	\$910
Château Palmer, Margaux, 2017/2020	\$930
Château Lafleur, Pomerol, 2013	\$1,930
Château Figeac Saint-Émilion, 2018	\$770
Château Angelus Saint-Émilion Grand Cru 2011/2016	\$1200
Château Pavie Saint-Émilion, 2010	\$1,210

RHONE VALLEY

Jean-Luc Colombo "La Divine", 2016/2019	\$130
Château La Nerthe Chateauneuf-du-Pape, 2020	\$180

PRIVATE RESERVE

RED WINE OLD WORLD

ITALY

Planeta Eruzione 1614, Nerello Mascaleze, 2019	\$90
Costa Bruna Barbera d'Alba, 2020	\$70
Pietracupa Taurasi, 2015	\$140
Bruno Rocca Dolcetto d'Alba, 2021	\$70
Elio Grasso Barolo Riserva Rùncot, 2015	\$700
Bruno Giacosa Falletto Barolo, 2018	\$550
Marramiero Montepulciano d'Abruzzo, 2018	\$110
Masi Costasera Amarone Della Valpolicella, 2017/2018	\$100
Bertani Amarone della Valpolicella Classico, 2012	\$190

TUSCANY

Chianti Classico, Castello di Fonterutoli Gran Selezione, Riserva, 2018	\$105
Pian delle Vigne Brunello di Montalcino, 2018	\$120
Poggio all'Oro Brunello di Montalcino, 2015	\$370
Biondi-Santi Brunello di Montalcino, 2016	\$700
Ornellaia, Le Volte, 2021	\$70
Ornellaia Bolgheri Superiore, 2020	\$605
Antinori Tenuta Guado al Tasso Il Bruciato, 2021	\$80
Antinori Tenuta Guado Al Tasso, 2019	\$390
Tenuta San Guido Guidalberto, 2021	\$110
Le Macchiole Paleo Rosso, 2018	\$370
Antinori Tignanello, Bolgheri, 2020	\$490
Tenuta San Guido Sassicaia, 2020	\$800
Antinori Tenuta Tignanello 'Solaia', 2011/2027	\$950
Masseto Toscana, 2010/2018	\$3,000

ISRAEL

Domaine du Castel, Jerusalem, 2020	\$230
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PRIVATE RESERVE

RED WINE OLD WORLD

SPAIN

Telmo Rodriguez, YJAR Rioja, 2017
\$360
CVNE 'Cune' Gran Reserva, Rioja, 2016
\$75
Bodega Numanthia Reserve, 2014/2017
\$150
Alión Ribera Del Duero, 2019
\$220
Vega Sicilia Unico, 2010
\$1,500

RED WINE NEW WORLD

CHILE

Sena Aconcagua Valley, 2015
\$370
Don Melchor Cabernet Sauvignon, 2016
\$330

ARGENTINA

Terrazas de los Andes Grand Malbec, 2019
\$150
Zuccardi Finca Canal Uco Malbec, 2016
\$190
Vina Cobos Bramare Malbec, 2020
\$95
Catena Zapata Adrianna Vineyards, Malbec, 2018
\$700

AUSTRALIA

Two Hands, Gnarly Dudes, Shiraz, 2020
\$80
Cape Mentelle, Cabernet Sauvignon
Margaret River, 2015
\$136
Peter Lehmann, 8 Songs Shiraz, 2015
\$210
Penfolds Bin 389, 2016/2018
\$200
Penfolds Grange, 2026/2018
\$1,600

NEW ZEALAND

Pegasus Bay, Pinot Noir, Waipara Valley, 2014,
\$110
Craggy Range, Pinot Noir, Marlborough, 2017
\$100

PRIVATE RESERVE

RED WINE NEW WORLD

USA

NAPA VALLEY

Duckhorn Merlot Three Palms, 2020
\$220
The Prisoner, Napa Valley, 2019
\$80
Taub Family Vineyards Cabernet Sauvignon,
Rutherford, 2017
\$190
Silver Oak, Cabernet Sauvignon, Napa Valley, 2018
\$345
Caymus Vineyards Cabernet Sauvignon, 2021
\$160
Caymus Cabernet Sauvignon Special Selection, 2018
\$510
Inglenook Rubicon, Rutherford, 2015
\$540
Quintessa, Rutherford, 2017
\$590
Heitz Cellar Martha's Vineyard, 2016
\$600
Stag's Leap Wine Cellars
CASK 23 Cabernet Sauvignon, 2016
\$635
Lail Vineyards, J. Daniel Cuvée
Cabernet Sauvignon, CA, 2019
\$695
Dominus Estate Christian Moueix, 2019
\$950
Shafer TD-9, 2019
\$125
Shafer Hillside Select Cabernet Sauvignon, 2015
\$950
Opus One, 2015/2018
\$980
Colgin IX Estate Red, 2019
\$1,380
Screaming Eagle The Flight, 2016
\$2,700
Harlan Estate, 2017
\$3,500

PRIVATE RESERVE

RED WINE NEW WORLD

USA

Belle Glos, Las Alturas, Pinot Noir, 2021	\$80
Etude, Pinot Noir, Carneros, 2018	\$150
Kosta Browne, Gap's Crown Vineyard, Pinot Noir, Sonoma Coast, 2020	\$390
Chateau Ste. Michelle Artists Series, Columbia Valley, 2015	\$120
Jordan Cabernet Sauvignon, Alexander Valley, 2018	\$130
Silver Oak, Cabernet Sauvignon, Alexander Valley, 2018/2019	\$230
Vérité, La Muse & La Joie, CA, 2018	\$930

DESSERT, FORTIFIED WINE

Port Feuerheerds Tawny 40yrs Decant	\$180
Taylor's Late Bottled Vintage Port, 1968	\$780
W. & J. Graham's, 30 Year, Old Tawny Port, NV	\$540
Kracher, TBA No. 5, Muskat Ottonel, Burgenland, Austria, 2015/2019	\$250
Château d'Yquem, Sauternes, Bordeaux, 1988	\$1,950
Château d'Yquem, Sauternes, Bordeaux, 2019	\$1,100
Château d'Yquem, Sauternes, Bordeaux 2016/2018 (375 ml)	\$950
Château Suduiraut, Sauternes, 2007/2008	\$260
Château Rieussec Sauternes, 2016/2017	\$185
Royal Tokaji Late Harvest, Hungary, 2017	\$65
Royal Tokaji 5 Puttonyos Aszú, Hungary, 2016/2017	\$160
Royal Tokaji Essencia, Hungary, 2009	\$955
Grgich Hills Violetta, Late Harvest, USA, 2013/2018	\$155
Far Niente Dolce, Late Harvest, USA, 2014/2015	\$200
Inniskillin Vidal Icewine, Canada, 2019	\$140

PRIVATE RESERVE LIMITED

Château Haut-Brion, Premier Grand Cru Classé, Pessac-Léognan

Vintage 2000	\$2,500
Vintage 2005	\$3,100
Vintage 2014	\$1,700
Vintage 2015	\$1,890

Château Lafite Rothschild, Premier Grand Cru Classé, Pauillac

Vintage 2000	\$6,000
Vintage 2005	\$3,400
Vintage 2015 / 2017	\$2,900

Château Mouton Rothschild, Premier Grand Cru Classé, Pauillac

Vintage 2000	\$5,000
Vintage 2005 / 2010	\$3,100
Vintage 2018	\$2,900
Vintage 2019	\$1,700

Château Latour, Premier Grand Cru Classé, Pauillac

Vintage 2000	\$3,900
Vintage 2005	\$3,500
Vintage 2010	\$4,800
Vintage 2015	\$2,300

Château Margaux, Premier Grand Cru Classé, Margaux

Vintage 2000	\$3,500
Vintage 2005	\$2,900
Vintage 2014	\$1,900
Vintage 2015	\$4,500

PRIVATE RESERVE LIMITED

Château Cheval Blanc

Saint-Émilion Premier
Grand Cru Classé, 2012
\$1,550

Pétrus Pomerol

Pétrus Vintage 2005
\$14,310
Vintage 2014
\$11,100

Domaine de La Romanée-Conti

La Tâche Rouge Grand Cru 2005
\$14,900
Montrachet Blanc Grand Cru 2006
\$18,800

PRIVATE RESERVE

COGNAC

Martell Cordon Bleu
\$23

Hennessy XO
\$25

Remy Martin XO
\$25

Remy Martin Louis XIII
\$259

SPIRITS

RUM

Clement VSOP Rhum
Vieux Agricole
\$11

Flor de Caña Centenario 18 Year
\$12

Santa Teresa 1976
\$13

Zacapa XO 25 Year
\$18

Appleton Estate 21 Year
\$20

Akal Chai Fia Rua Le Sanglier
\$22

Akal Chai Le Sanglier
\$24

Papa Andres
\$120

WHISKEY

Nikka Coffey Grain
\$18

BOURBON

Baker's
\$12

SCOTCH, BLENDED

Johnnie Walker Gold Label
\$14

Johnnie Walker Blue Label
\$27

Chivas Royal Salute 21 Year
\$23

Togouchi
\$16

PRIVATE RESERVE

SPIRITS

SCOTCH, SINGLE MALT

Kilchoman Machir Bay
\$13

Lagavulin 16 Year
\$15

Dalwhinnie 15 Year
\$16

Glenmorangie Nectar D'Or
\$16

Oban Little Bay
\$16

Oban 14 Year
\$16

Hakushu
\$22

The Macallan Quest
\$12

The Macallan Lumina
\$14

The Macallan Terra
\$21

The Macallan Enigma
\$24

The Macallan Rare Cask Black
\$46

The Macallan Sherry Oak 18 Year
\$47

The Macallan Oscuro
\$95

The Macallan Sherry Oak 25 Year
\$285

The Macallan Sherry Oak 30 Year
\$600

The Macallan M
\$525

TEQUILA & MEZCAL

Clase Azul Ultra
\$425

Clase Azul Plata
\$18

Clase Azul Reposado
\$31

Clase Azul Gold
\$66

Clase Azul Anejo
\$115

Clase Azul Mezcal Durango
\$67

Clase Azul Mezcal Guerrero
\$67

ALL INCLUSIVE WINES

CHAMPAGNE & SPARKLING WINE

FRANCE

Moët & Chandon, Brut Impérial,
Champagne

ITALY

Prosecco Valdo
Bianca Vigna Brut Rosé
Bottega Petalo Moscato Il Vino Dell'Amore N.V.

SPAIN

Poema Cava Brut

WHITE WINE

FRANCE

Gérard Bertrand Perles de Sauvignon Blanc
Chablis Chardonnay, Burgundy
Maison les Alexandrins Viognier
Guy Saget Chenin Blanc, Vouvray

ITALY

Santa Margherita Pinot Grigio Valdadige
Vermentino di Sardegna Mesa
Villa Matilde Fiano Di Avellino, Campania

SPAIN

Chapirete Verdejo, Rueda
Paco & Lola Albariño, Rías Baixas

PORTUGAL

Vinho Verde Loreiro

GERMANY

R. Prüm Riesling Essence, Mosel

HUNGARY

Royal Tokaji Dry Furmint

U.S.A.

Mer Soleil Reserve Chardonnay, California

ARGENTINA

San Pedro de Yacochuya Torrontes
Terrazas de los Andes Chardonnay, Mendoza
Trapiche Costa & Pampa Gewürztraminer, Chapadmalal

SOUTH AFRICA

Southern Right Sauvignon Blanc, Walker Bay

ROSÉ WINE

FRANCE

Gérard Bertrand Source of Joy, Languedoc
Gérard Bertrand Gris Blanc Rosé, Languedoc

ALL INCLUSIVE WINES

RED WINE

FRANCE

Louis Jadot Bourgogne Pinot Noir
Château Les Grands Chênes, Médoc
Cru La Maqueline, Bordeaux
Saget La Perriere Cabernet Franc, Chinon

SPAIN

Bodega Torres Altos Ibericos Rioja Crianza
Pago del Cielo Celeste Crianza, Ribera del Duero
Pinuaga Tinto Garnacha, Castilla

PORTUGAL

Altano Tinto, Douro

ITALY

Rosso di Montalcino, Tuscany
Pietradolce, Nerello Mascalese, Sicily
Castello di Verrazzano Chianti Classico
Castello di Gabiano La Braja Barbera d'Asti, Piemonte

USA

Bread & Butter Pinot Noir
Louis M. Martini Sonoma County Cabernet Sauvignon
Wickersham Ranch Noble Tree Merlot

CHILE

Cromas Los Vascos Carmenere

ARGENTINA

Terrazas de los Andes Malbec, Mendoza
Santa Julia Cabernet Sauvignon Reserva, Mendoza

AUSTRALIA

Bulletin Place Shiraz, South Australia

SWEET & FORTIFIED WINE

Sandeman Fine Ruby Porto
Feuerheerd's 10 Year Old Tawny Port
Heredad de Hidalgo Moscatel
Viña Palaciega Pedro Ximenez, Jerez
Les Carmes de Rieussec, Sauternes

NON-ALCOHOL WINE

Fre Sparkling Brut
Fre Chardonnay
Fre Cabernet Sauvignon

KOSHER WINE

Barkan Classic Chardonnay
Galil Mountain Rosé
Recanati Cabernet Sauvignon



SIGNATURE COCKTAIL

BALSAMICA

Botanist Gin, Grand Marnier, Balsamic Vinegar,
Strawberry, Simple Syrup

RESERVE

LE MISTRAL

Hennessy XO Cognac, Italicus, Green Chartreuse,
Orange Bitters, Elderflower Syrup, Lime
\$15

INCLUSIVE

PISCODELIC

Pisco, Mezcal, Lime, Pineapple, Cinnamon Syrup

LA REPUBLICA

Evrina Select Barrel Marea Rum,
Amaro Ramazzotti, Lime, Fresh Grapes, Bitters

KAFFIR KOOLER

Kaffir Infused Vodka, Grand Marnier, Lemon,
Mango, Pineapple

SOUTHERN BELLE

Bourbon, Peach, Lemon, Peach Schnapps,
Ginger Beer

MA SAGE

Gin, Italicus, Lime, Sage

DOLORES DEL MAR

Orange & Ginger Infused Reposado Tequila,
Sauvignon Blanc, Lime, Tonic Water

NON-ALCOHOLIC

MY HEALTHY TAI

Seedlip Grove 42 N/A Spirit, Lime,
Passion Fruit, Orgeat Syrup

GROVE BUCK

Seedlip Grove 42 N/A Spirit, Yuzu,
Fresh Strawberry, Mint, Ginger Beer

COS'NO'POLITAN

Seedlip Grove 42 N/A Spirit,
Cranberry, Lime, Agave Nectar

RASPBERRY SMASH

Fresh Raspberry & Strawberry, Club Soda

COCKTAILS



SIGNATURE COCKTAIL

SHIZUKA

Roku Gin, Sake, Agave Syrup,
Yuzu, Passion Fruit

RESERVE

SAKE

Soto Junmai Daiginjo, 250ML
\$48

RISING SUN OLD FASHIONED

Coffee Infused Nikka Grain Whiskey, Ginger Liqueur,
Cinnamon Syrup, Orange & Angostura Bitters
\$15

INCLUSIVE

PISCODELIC

Pisco, Mezcal, Lime, Pineapple, Cinnamon Syrup

LA REPUBLICA

Evrina Select Barrel Marea Rum,
Amaro Ramazzotti, Lime, Fresh Grapes, Bitters

KAFFIR KOOLER

Kaffir Infused Vodka, Grand Marnier,
Lemon, Mango, Pineapple

SOUTHERN BELLE

Bourbon, Peach, Lemon,
Peach Schnapps, Ginger Beer

MA SAGE

Gin, Italicus, Lime, Sage

DOLORES DEL MAR

Orange & Ginger Infused
Reposado Tequila, Sauvignon
Blanc, Lime, Tonic Water

NON-ALCOHOLIC

MY HEALTHY TAI

Seedlip Grove 42 N/A Spirit, Lime,
Passion Fruit, Orgeat Syrup

GROVE BUCK

Seedlip Grove 42 N/A Spirit, Yuzu,
Fresh Strawberry, Mint, Ginger Beer

COS'NO'POLITAN

Seedlip Grove 42 N/A Spirit,
Cranberry, Lime, Agave Nectar

RASPBERRY SMASH

Fresh Raspberry & Strawberry, Club Soda

COCKTAILS

INCLUSIVE

PISCODELIC

Pisco, Mezcal, Lime, Pineapple, Cinnamon Syrup

LA REPUBLICA

Evrina Select Barrel Marea Rum, Amaro Ramazzotti, Lime, Fresh Grapes, Bitters

KAFFIR KOOLER

Kaffir Infused Vodka, Grand Marnier, Lemon, Mango, Pineapple

SOUTHERN BELLE

Bourbon, Peach, Lemon, Peach Schnapps, Ginger Beer

MA SAGE

Gin, Italicus, Lime, Sage

DOLORES DEL MAR

Orange & Ginger Infused Reposado Tequila, Sauvignon Blanc, Lime, Tonic Water

NON-ALCOHOLIC

MY HEALTHY THAI

Seedlip Grove 42 N/A Spirit, Lime, Passion Fruit, Orgeat Syrup

GROVE BUCK

Seedlip Grove 42 N/A Spirit, Yuzu, Fresh Strawberry, Mint, Ginger Beer

COS'NO'POLITAN

Seedlip Grove 42 N/A Spirit, Cranberry, Lime, Agave Nectar

RASPBERRY SMASH

Fresh Raspberry & Strawberry, Club Soda

SIGNATURE

SHIZUKA

Roku Gin, Agave, Yuzu, Passion Fruit, Sake

RISING SUN OLD FASHIONED

Coffee Infused Nikka Grain Whiskey, Ginger Liqueur, Cinnamon Syrup, Orange & Angostura Bitters

\$15

THE *Evrima* ROOM

SIGNATURE COCKTAIL

B MEETS B

Don Julio Reposado, Banana Liqueur,
Espresso, Vanilla Syrup

RESERVE

PADOVA

Stolichnaya Elite, Aperol, Lime,
Blood Orange, Orange & Vanilla Foam
\$15

INCLUSIVE

PISCODELIC

Pisco, Mezcal, Lime, Pineapple,
Cinnamon Syrup

LA REPUBLICA

Evrima Select Barrel Marea Rum, Amaro
Ramazzotti, Lime, Fresh Grapes, Bitters

KAFFIR KOOLER

Kaffir Infused Vodka, Grand Marnier,
Lemon, Mango, Pineapple

SOUTHERN BELLE

Bourbon, Peach, Lemon,
Peach Schnapps, Ginger Beer

MA SAGE

Gin, Italicus, Lime, Sage

DOLORES DEL MAR

Orange & Ginger Infused Reposado Tequila,
Sauvignon Blanc, Lime, Tonic Water

NON-ALCOHOLIC

MY HEALTHY TAI

Seedlip Grove 42 N/A Spirit, Lime,
Passion Fruit, Orgeat Syrup

GROVE BUCK

Seedlip Grove 42 N/A Spirit, Yuzu, Fresh
Strawberry, Mint, Ginger Beer

COS'NO'POLITAN

Seedlip Grove 42 N/A Spirit, Cranberry,
Lime, Agave Nectar

RASPBERRY SMASH

Fresh Raspberry & Strawberry, Club Soda

THE MACALLAN EXPERIENCE

- THE MACALLAN QUEST
\$12
- THE MACALLAN LUMINA
\$14
- THE MACALLAN TERRA
\$21
- THE MACALLAN ENIGMA
\$24
- THE MACALLAN 18 YEARS
\$47
- THE MACALLAN 25 YEARS
\$285
- THE MACALLAN 30 YEARS
\$600
- THE MACALLAN RARE CASK
\$46
- THE MACALLAN OSCURO
\$95
- THE MACALLAN NO.6
\$360
- THE MACALLAN M
\$525

THE MACALLAN EXPERIENCE

- THE MACALLAN QUEST
\$12
- THE MACALLAN LUMINA
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\$46
- THE MACALLAN OSCURO
\$95
- THE MACALLAN NO.6
\$360
- THE MACALLAN M
\$525



SIGNATURE COCKTAIL

TRIBUTE

Hendricks, Banana Liqueur,
Banana Infused Dry Vermouth,
Aperol, Campari,
Grapefruit Bitters



RESERVE

NESTA 45

Appleton Estate 21 yo,
Red Port, Ginger Syrup
\$20



INCLUSIVE

PISCODELIC

Pisco, Mezcal, Lime,
Pineapple, Cinnamon Syrup

LA REPUBLICA

*EVRI*MA Select Barrel Marea Rum,
Amaro Ramazzotti, Lime,
Fresh Grapes, Bitters

KAFFIR KOOLER

Kaffir Infused Vodka,
Grand Marnier, Lemon,
Mango, Pineapple

SOUTHERN BELLE

Bourbon, Peach, Lemon,
Peach Schnapps, Ginger Beer

MA SAGE

Gin, Italicus, Lime, Sage

DOLORES DEL MAR

Orange & Ginger Infused
Reposado Tequila, Sauvignon Blanc,
Lime, Tonic Water



NON-ALCOHOLIC

MY HEALTHY TAI

Seedlip Grove Citrus N/A Spirit, Passionfruit
Puree, Lime Juice, Orgeat Syrup

GROVE BUCK

Seedlip Grove N/A Spirit, Fresh Strawberries,
Ginger Beer, Lemon Juice, Mint

THE PETRONE

Jalapeño & Cucumber Tequila, Ginger Liqueur,
Ginger Syrup, Tabasco Blend

RASPBERRY SMASH

Fresh Raspberry & Strawberry, Club Soda



WINE BY THE GLASS

CHAMPAGNE & SPARKLING WINE

MOËT & CHANDON

Champagne Brut Imperial
France

VALDO

Prosecco Extra Dry
Italy



WHITE WINE

MAISON LES ALEXANDRINS

Viognier, France

MESA

Vermentino di Sardegna,
Italy

MER SOLEIL

Chardonnay, California

GAJA VISTAMARE, 2019

Vermentino, Tuscany, Italy
\$30



RED WINE

GUY SAGET

Cabernet Franc, Chinon,
France

CAMIGLIANO BIOLOGICO

Rosso di Montalcino, Italy

BREAD & BUTTER

Pinot Noir, California

CAYMUS

Cabernet Sauvignon,
Napa Valley, California
\$50



BEER & LIQUEUR SELECTION

BEER

HEINEKEN
0.0 Alcohol Free
Netherlands

CORONA EXTRA
Pale Lager
Mexico

HEINEKEN
Pale Lager
Netherlands

GUINNESS
Extra Stout
Ireland

LOCAL BEER SELECTION



LIQUEUR

BAILEYS IRISH CREAM

COINTREAU

DISARONNO ORIGINALE

GRAND MARNIER

FERNET-BRANCA

KAHLUA

FRANGELICO

LICOR 43

LIMONCELLO

PIMMS

SPIRITS

VODKA

BELVEDERE
Poland

TITO'S
USA

GREY GOOSE
France

KETEL ONE
Netherlands



GIN

TANQUERAY

BOMBAY SAPPHIRE

HENDRICKS

MALFY

MONKEY 47
\$16



RUM

BACARDI CARTA BLANCA

MYER'S ORIGINAL DARK

SAILOR JERRY'S SPICED

APPLETON ESTATE
SIGNATURE BLEND

APPLETON ESTATE 21 Y.O.
\$20



SPIRITS

TEQUILA & MEZCAL

PATRON REPOSADO

PATRON ANEJO

MEZCAL ILLEGAL

CLASE AZUL
MEZCAL DURANGO
\$67



COGNAC & ARMAGNAC

HENNESSY VS

REMY MARTIN VSOP

JENAEU ARMAGNAC VS

HENNESSY XO
\$25



BLENDED SCOTCH

CHIVAS 12 Y.O.

JOHNNIE WALKER
BLACK LABEL

JOHNNIE WALKER
BLUE LABEL
\$27



SPIRITS

SINGLE MALT SCOTCH

GLENLIVET FOUNDERS RESERVE
Speyside

GLENMORANGIE THE ORIGINAL
Highlands

ARBEG 10 Y.O.
Islay

THE MACALLAN EXPERIENCE
Quest, Terra, Lumina
\$120



AMERICAN WHISKEY

WOODFORD RESERVE
Bourbon

BUFFALO TRACE
Bourbon

MAKER'S MARK
Bourbon

RITTENHOUSE
Rye

JACK DANIELS BLACK LABEL
Tennessee Whiskey



INTERNATIONAL WHISK(E)Y

SUNTORY TOKI
Japanese

JAMESON
Irish

CROWN ROYAL
Canadian

RED BREAST
Irish
\$12

WINE BY THE GLASS

CHAMPAGNE & SPARKLING WINE

MOËT & CHANDON

Champagne Brut Imperial / France

VALDO

Prosecco Extra Dry / Italy

WHITE WINE

MAISON LES ALEXANDRINS

Viognier / France

MER SOLEIL

Chardonnay / California

GAJA VISTAMARE, 2019

Vermentino, Tuscany, Italy

\$30

RED WINE

GUY SAGET

Cabernet Franc, Chinon / France

CAMIGLIANO BIOLOGICO

Rosso di Montalcino / Italy

BREAD & BUTTER

Pinot Noir / California

CAYMUS

Cabernet Sauvignon

Napa Valley, California

\$100



THE LIVING ROOM
IS WHERE WE
COME TO THINK,
TO SLOW DOWN
THE WORLD
FOR A SECOND.



Jason Winston George

BEER & LIQUEUR SELECTION

BEER

HEINEKEN

0.0 Alcohol Free / Netherlands

CORONA EXTRA

Pale Lager / Mexico

HEINEKEN

Pale Lager / Netherlands

GUINNESS

Extra Stout / Ireland

LOCAL BEER SELECTION

LIQUEUR

BAILEYS IRISH CREAM

COINTREAU

DISARONNO ORIGINALE

GRAND MARNIER

FERNET-BRANCA

KAHLUA

FRANGELICO

LICOR 43

LIMONCELLO

PIMMS

SPIRITS

VODKA

BELVEDERE / Poland

TITO'S / USA

GREY GOOSE / France

KETEL ONE / Netherlands

GIN

TANQUERAY

BOMBAY SAPPHIRE

HENDRICKS

MALFY

MONKEY 47 / \$16

RUM

BACARDI CARTA BLANCA

MYER'S ORIGINAL DARK

SAILOR JERRY'S SPICED

APPLETON ESTATE

SIGNATURE BLEND

APPLETON ESTATE 21 Y.O. / \$20



SPIRITS



TEQUILA & MEZCAL

PATRON REPOSADO

PATRON ANEJO

MEZCAL ILLEGAL

CLASE AZUL MEZCAL DURANGO / \$67

COGNAC & ARMAGNAC

HENNESSY VS

REMY MARTIN VSOP

JANNEAU ARMAGNAC VS

HENNESSY XO / \$25

BLENDED SCOTCH

JOHNNIE WALKER

BLACK LABEL

CHIVAS 12 Y.O.

JOHNNIE WALKER

BLUE LABEL / \$27



SPIRITS



SINGLE MALT SCOTCH

GLENLIVET FOUNDERS RESERVE / Speyside

GLENMORANGIE THE ORIGINAL / Highlands

ARDBEG 10 Y.O. / Islay

THE MACALLAN EXPERIENCE

Quest, Terra, Lumina / \$120

AMERICAN WHISKEY

WOODFORD RESERVE / Bourbon

BUFFALO TRACE / Bourbon

MAKER'S MARK / Bourbon

RITTENHOUSE / Rye

JACK DANIELS BLACK LABEL

Tennessee Whiskey

INTERNATIONAL WHISK(E)Y

SUNTORY TOKI / Japanese

JAMESON / Irish

CROWN ROYAL / Canadian

RED BREAST / Irish / \$12

SPECIALTY COCKTAILS

SIGNATURE COCKTAIL

B MEETS B

Don Julio Reposado, Banana Liqueur,
Espresso, Vanilla Syrup

RESERVE

PADOVA*

Belvedere Forest, Aperol, Lime,
Blood Orange, Egg White,
Orange & Vanilla Foam

\$15

INCLUSIVE

PISCODELIC

Pisco, Mezcal, Lime, Pineapple,
Cinnamon Syrup

LA REPUBLICA

EVRIMA Select Barrel Marea Rum, Amaro
Ramazzotti, Lime, Fresh Grapes, Bitters

KAFFIR KOOLER

Kaffir Infused Vodka, Grand Marnier,
Lemon, Mango, Pineapple

SOUTHERN BELLE

Bourbon, Peach, Lemon,
Peach Schnapps, Ginger Beer

MA SAGE

Gin, Italicus, Lime, Sage

DOLORES DEL MAR

Orange & Ginger Infused Reposado Tequila,
Sauvignon Blanc, Lime, Tonic Water

SPECIALTY COCKTAILS

NON-ALCOHOLIC

MY HEALTHY TAI

Seedlip Grove 42 N/A Spirit, Lime,
Passion Fruit, Orgeat Syrup

GROVE BUCK

Seedlip Grove 42 N/A Spirit, Yuzu,
Fresh Strawberry, Mint, Ginger Beer

COS'NO'POLITAN

Seedlip Grove 42 N/A Spirit,
Cranberry, Lime, Agave Nectar

RASPBERRY SMASH

Fresh Raspberry & Strawberry, Club Soda

COFFEE SELECTION

Always Available

SPECIALTY COFFEE CARIBBEAN

CARIBBEAN COFFEE

This coffee drink combines coffee with the most common spirit from the region: Rum. The drink is made with espresso, rum, kahlua and sugar, all topped with the finest whipped cream.

COQUITO DE CAFÉ

This classic Puerto Rican drink combines coffee, condensed milk and coconut cream and is typically served in a glass. Coquito de Café is rich and creamy, while the coffee flavor is not overpowering.

CAFE CUBANO

Unique and pre-sweetened type of espresso originated in Cuba but also very popular and widely available throughout Latin America and Florida. It consists of an espresso shot that is sweetened with demerara sugar while being brewed.

CLASSIC COFFEES

AMERICANO

CAPPUCCINO

ESPRESSO

FLAT WHITE

ICED COFFEE

LATTE

LATTE MACCHIATO

MOCHA

TEA SELECTION

Always Available

BLACK

CEYLON

Pêche Abricotée

JARDIN BLEU

Rhubarb and
Wild Strawberry

PASSION DE FLEURS

Rose, Apricot
and Passion Fruit

TROIS FRUITS NOIRS

Blackcurrant, Blackberry
and Blueberry

MY TIRAMISU

Chocolates, Biscuit, Cream,
Maraschino, Cinnamon

EARL GREY DÉTHÉINÉ

Theine-free tea - Jardin Premier
Bergamot

GREEN

HAPPY GREEN

Notes of Green Apple,
Cucumber and Kiwi

MANDARIN JASMINE

Refreshing with
Aromatic
Jasmine Blossoms

TEA
SELECTION
Always Available

WHITE

POIRE MARRON GLACE

Pear and Candied Chestnut

PÊCHERS EN FLEURS

Perfume of Peach Flowers
blends deliciously
with the herbal freshness

OOLONG

ROOIBOS CITRUS

South African plant Rooibos
mingles & Citrus fruits

LONG CITRUS

Fruits, Lemon Blossom
& Sweet Lemon and Lime

CARAMEL

AU BEURRE

Taste of
Caramel-toffee

HERBAL

CHAMOMILE

Notes of Citron
and Light Bitterness