

COCKTAIL CLUB

COCKTAILS

OLD FASHIONED

bowman brothers bourbon,
angostura bitters, orange bitters,
turbinado

DRUGSTORE COWBOY

martell blue swift, luxardo
triplum triple sec orange,
bourbon smoked brown
sugar, lemon

THE SURREALIST

calypso silver rum, bianco
vermouth, pineapple, lime,
ube infused grenadine

THE SHIMMY

barr hill gin, chamomile honey
syrup, lemon

THE MAIN DRAG

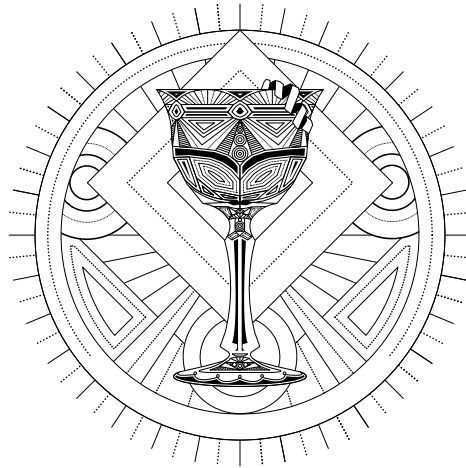
roku gin, lime, mint, lemongrass,
club soda

THE STUTZ BEARCAT

woodford reserve bourbon,
cocchi vermouth di torino,
cardamom bitters, lavender
bitters, grade a maple syrup,
lemon

FRENCH 75

hendrick's gin, simple syrup,
lemon juice, champagne



WINE & CHAMPAGNE

RED

Far Niente Post & Beam, Cabernet Sauvignon, Napa Valley, CA, 2019
red fruit, cassis, elegant

Prisoner, Red Blend, Napa Valley, CA, 2019
boysenberry, pomegranate, luscious

Caymus, Cabernet Sauvignon, Napa Valley, CA, 2019
cocoa, plum, creamy

Daou, Cabernet Sauvignon, Paso Robles, CA, 2019
blackberry, smoky leather, bold

Heitz Cellar, Cabernet Sauvignon, Napa Valley, CA, 2016
rooibos tea, raspberry coulis, elegant

Far Niente, Cabernet Sauvignon, Napa Valley, CA, 2018
mixed berry, black tea, silky

WHITE

Jordan, Chardonnay, Russian River Valley, CA, 2018
kumquat, Fuji apple, juicy

Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand, 2020
citrus, passion fruit, vibrant

CHAMPAGNE

Veuve Clicquot, Yellow Label Brut, Reims, France, NV
pear, lemon, toasty

Moët & Chandon, Brut Imperial, Epernay, France, NV
pear, peach, vivacious

Dom Perignon, Vintage Brut, Epernay, France, 2010
mango, melon, scintillating

Veuve Clicquot, Brut Rosé, Reims, France, NV
strawberry, ginger, zesty

Moët & Chandon, Rosé Imperial, Epernay, France, NV
raspberry, peach, lively

COCKTAIL CLUB

SNACKS & BITES

RAINBOW CRUDITÉ
green goddess dip

TRUFFLE TATER TOTS
truffle, parmesan, chives
served with green goddess, horseradish cream, spiced ketchup

CHARCUTERIE
chef selection of meat and cheese

OYSTERS ROCKEFELLER (4)
spinach, swiss cheese

JUMBO SHRIMP COCKTAIL (4)
horseradish, gin spiked cocktail sauce

POPCORN
chicago mix

CORNETS
SMOKED SALMON
caviar, crème fraîche, chives
or
BEEF TARTARE
egg, capers, shallots

CAVIAR
blinis, potato chips, egg, chives, crème fraîche
kaluga | osetra

GRILLED CHEESE
american cheese, swiss, spiced ketchup

COCKTAIL CLUB SLIDERS (3)
brie, date aioli, brioche, fried shallots

FILET SLIDERS (3)
mâitre d butter, caramelized shallots, horseradish cream
add truffle tater tots for 5

BON BONS
assorted flavors

ICE CREAM CONE
vanilla ice cream