

# Cocktail Hour

(Bar Only)

## \*Flight of Caviar | \$105

**Kaluga, Golden Kaluga, Osetra, Golden Osetra**  
**Served on Potato Espuma, Creme Fraîche and Chives**  
**No Substitutions**

## Bar Bites

**\*Oysters of The Day | \$5 pp**

*Mignonette*

**\*3 Piece Spicy Toro | \$25**

**Crispy Rice**

*Toro Spicy Aioli*

**Duo Wagyu Sliders | \$18**

*Swiss Cheese, Caramelized Onion,*

*Truffle Aioli*

**\*Mini Crab Cakes | \$18**

*Citrus & Wasabi Aioli, Frisée Salad*

**\*Kaluga Blinis | \$20**

*Creme Fraîche, Chives*

**\*Smoked Trout Sandwich | \$10**

*Brioche, Pickled Cucumber,*

*Lemon Aioli*

**\*Lobster Roll | \$20**

*Maine Lobster, Espellette*

**Champagne & French Fries | \$35**

*Sour Cream Espuma*

## Drinks

**\$10.00**

**Boiler Maker**

*Grapefruit Radler & Shot  
of Whiskey*

**Rotating Highball**

*Today's Featured Spirit,  
Topped with Fever Tree Mixer*

**House Sparkling  
Wine**

**House Red Wine**

**House White Wine**

**2 for 1 Beers**

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness*