

SEASONAL COCKTAILS

LA POIRE CIDER 17

Designed with Grey Goose La Poire Vodka
St. Germain Liqueur, Fresh Lemon juice and Honey
Topped with Prosecco and Fresh Slice of Pear

FRED & GINGER 18

Designed with Bulliet Bourbon, Amaro Averna Liqueur,
Whiskey Barrel and Orange Bitters; Fresh Muddled Ginger
Fashioned with a Candied Ginger Skewer

ASCENDING MOON 18

Designed with Apple Cinnamon Spice Infused Bacardi 8 Rum
Ancho Reyes Liqueur, Fresh Lime Juice and Apple Cider
Fashioned with a Ginger Foam

FALL SANGRIA 18 PITCHER 65

Designed with Grey Goose Cherry Noir Vodka, Snap Liqueur
Muddled Fresh Blackberries, Fresh Lime Juice
Cinnamon Nutmeg Syrup and Topped with Della Torre Chianti
Fashioned with a Fresh Blackberry

PUMPKINTINI 19

Designed Finlandia Vodka, Baileys Pumpkin Spice Liqueur,
Housemade Pumpkin Puree and Cinnamon Nutmeg Syrup
Fashioned with a Pumpkin Spice Rim and Star of Anise

SIGNATURE COCKTAILS

BERRY SORBET POP ROCKS 18

Housemade Berry Sorbet Ice Cube
Designed with Oxley Gin,
Fresh Lemon and Orange Juice

SMOKED OLD FASHIONED 30

Designed with Pistachio Infused I.W. Harper 15 Year Bourbon
Angostura Bitters and Woodford Spice Cherry Bitters
Fashioned with a Dehydrated Orange Wheel and Cherries

MANHATTAN MADE 19

Designed with Woodford Reserve Bourbon, Carpano Antica Vermouth,
Cherry Heering, Whiskey Barrel and Woodford Spiced Cherry Bitters
Fashioned with a Brandied Cherry

THE ASCENT 19

Designed with Tanqueray 10 Gin, Canton Ginger Liqueur,
Fresh Lemon Juice and Muddled Fresh Raspberries
Topped with Veuve Clicquot Champagne
Fashioned with a Fresh Raspberry

WANDERLUST COCKTAILS

CUCUMBER VODKA LEMONADE 18

Designed with Cucumber Infused Crop Organic Vodka
Fresh Housemade Lemonade
Fashioned with a Fresh Cucumber Ribbon
*Low Calorie, Organic, and Gluten Free

GINGER MINT MOJITO 16

Designed with Bacardi Superior Rum, Fresh Ginger, Mint and
Lime Muddled with Agave
Fashioned with a Fresh Lime Wheel.

SASSY PEACH MARGARITA 17 PITCHER 65

Designed with DeLeón Tequila Infused with fresh jalapeños,
Cointreau, Fresh Orange Juice, Lime Juice and Peach Purée
Fashioned with a Fresh Peach Slice

MANHATTAN MULE 18

Designed with Woodford Reserve Bourbon, Fresh Muddled
Strawberries, Fresh Lime Juice and Topped with Ginger Beer
Fashioned with a Fresh Strawberry and a Lime Wheel

A JAMAICAN TING 18

Designed with Brugal 1888 Rum, Cherry Herring Liqueur, Yellow Chartreuse,
Cointreau, Fresh Pineapple Juice, Fresh Lime juice, Angostura and
Bittercube Jamaican Bitters; Muddled Fresh Ginger

WANDERLUST MARGARITA 20

Designed with Patron Silver Tequila, Cointreau Liqueur
Pomegranate Juice, Fresh Lime Juice and Blueberry Puree
Fashioned with an Edible Flower

NEOCLASSIC COCKTAILS

MILICA'S LOVE 17

Designed with The Botanist Gin, Martini Extra Dry Vermouth
Solerno Blood Orange Liqueur, Grapefruit Bitters
Fashioned with a Campari Sphere and a Fresh Grapefruit Peel

THE JOKER 17

Designed with Macallan 10 Year Scotch, Nektar Liqueur,
Fresh Muddled Peaches, Fresh Lemon Juice, Egg Whites
Fashioned with Fresh Slice of Peach

LAVANDER SAZERAC 20

Designed with Remy Martin 1738 Cognac
Muddled Fresh Basil, Lavender and Peychaud's Bitters
Fashioned with a Fresh Lemon Twist



WHITE WINE SELECTIONS

CHARDONNAY SOUVERAIN 14 | 54
NAPA VALLEY, CALIFORNIA

CHARDONNAY SONOMA-CUTRER 19 | 76
SONOMA COUNTY, CALIFORNIA

SAUVIGNON BLANC FLEUR DU CAP 13
STELLENBOSCH, SOUTH AFRICA

SAUVIGNON BLANC TABLELANDS 16 | 64
EAST COAST, NEW ZEALAND

SANCERRE DOMAINE LA BARBOTAINE 19 | 76
LOIRE VALLEY, FRANCE

PINOT GRIGIO ZELLINA 14 | 56
FRIULI, ITALY

RIESLING DR KONSTANTIN FRANK 15 | 60
FINGER LAKES, NEW YORK

ROSE SELECTIONS

VIEVITÉ 16 | 64
PROVENCE, FRANCE

RED WINE SELECTIONS

DOMAINE d'ANDENZON 15 | 60
COTES-DU-RHONE, FRANCE

CABERNET SAUVIGNON MONTES CLASSIC SERIES 13
COLCHAGUA VALLEY, CHILE

CABERNET SAUVIGNON UPPERCUT 18 | 72
NAPA VALLEY, CALIFORNIA

PINOT NOIR MATTHEW FRITZ 15 | 60
NORTH COAST, CALIFORNIA

PINOT NOIR SONOMA CUTRER 20 | 80
SONOMA COUNTY, CALIFORNIA

MALBEC TRIVENTO RESERVE 15 | 60
MENDOZA, ARGENTINA

CHIANTI CLASSICO POGGIO DELLA TORRE 16 | 64
TUSCANY, ITALY

GRENACHE / SYRACH ORIN SWIFT ABSTRACT 22 | 88
TUSCANY, ITALY

RESERVE WINE SELECTIONS

2015 DOMAINE SERENE EVENSTAD RESERVE 170
WILLIAMETTE VALLEY, OREGON

2013 LA POUSSIE SANCERRE 90
LOIRE, FRANCE

2014 ETUDE PINOT NOIR 105
CARNEROS, CALIFORNIA

2013 STAGS LEAP "THE INVESTOR" 120
NAPA VALLEY, CALIFORNIA

2013 GROTH CABERNET SAUVIGNON 170
NAPA VALLEY, CALIFORNIA

2012 CASTELLO BANFI BRUNELLO DI MONTALCINO 180
ITALY, TUSCANY

2011 DOMINUS ESTATE 400
NAPA VALLEY, CALIFORNIA

2013 OPUS ONE 550
NAPA VALLEY, CALIFORNIA

CHAMPAGNE

MOËT & CHANDON IMPERIAL 170

VEUVE CLICQUOT NV 750 ml 26 | 180

VEUVE CLICQUOT ROSE NV 750 ml 200

VEUVE CLICQUOT NV (Magnum) 400

HENRIOT CHAMPAGNE SOUVERAINE (Magnum) 300

RUINART BLANC DE BLANCS NV 220

DOM PERIGNON LUMINOUS 2006 550

DOM PERIGNON P2 1993 1200

DOM PERIGNON LUMINOUS 2005 (Magnum) 1750

DOM PERIGNON ROSÉ 2004 750 ml 650

LOUIS ROEDERER CRISTAL 2006 750 ml 550

KRUG GRAND CUVEE 750 ml 450

KRUG 1998 750 ml 600

SPARKLING WINE | CHAMPAGNE

MASCHIO PROSECCO 16 | 70

BRUT ROEDERER ESTATE NV 19 | 80

NICOLAS FEUILLATTE ROSÉ NV 24



FROM THE KITCHEN

SNACKS

THE SNACK TRIO 9

Almonds seasoned with cumin & sea salt, assorted aalamata, niçoise & cerignola olives with fennel & chiles, and fresh mozzarella cheese

TATER TOTS 9

Presented with truffle oil, roasted shallots and chive dipping sauce

CHEESE PLATTER 15

Assorted local and regional cheeses, sliced granny smith apples and fig spread, presented with gourmet crostini

HUMMUS SPREAD 14

Housemade hummus topped with tomatoes, kalamata olives, lemon oil and chopped red onion; presented with rosemary parmesan matzo crackers

VEGETABLE CRUDITÉ 14

Carrots, celery, fennel, radish and cucumber with a housemade white bean dip

TRUFFLE MAC & CHEESE 15

Housemade with fontina, mozzarella and parmesan cheeses topped with bread crumbs and truffle oil
ADD LOBSTER TAIL ADDITIONAL 8
ADD DOUBLE SMOKED BACON ADDITIONAL 3

ESCARGOT 20

Escargot in herb garlic butter served with toast points

SPINACH AND ARTICHOKE DIP 15

Housemade spinach and artichoke dip served with gourmet crostini

ASIAN STYLE CHICKEN LETTUCE WRAPS 15

Thai style marinated chicken, julienned carrots, jicama, cucumber and mint presented in fresh lettuce wraps with a chili lime dipping sauce

BEEF EMPANADAS 13

Housemade beef empanadas presented with a housemade enchilada dipping sauce

ROASTED SHISHITO PEPPERS 9

With maldon sea salt

ROASTED BRUSSEL SPROUTS 10

Presented with a maple lemon and thyme dipping sauce

FROM THE KITCHEN

SEAFOOD

SHRIMP & CHORIZO SKEWERS 15

Presented with a drizzle of arugula and fennel oil

SPICY YELLOWFIN TUNA TARTARE 20

Presented on a wonton with avocado cream and mango habanero purée

FISH TACOS 21

Marinated and grilled Mahi Mahi topped with housemade jicama, carrot and cilantro slaw, wrapped in corn tortilla

SURF & TURF SKEWERS 27

Lobster tail and filet mignon skewers presented with garlic butter dipping sauce

LOBSTER TAIL SKEWERS ONLY 31

FILET MIGNON SKEWERS ONLY 21

MEAT

MANGO CHIPOTLE BBQ CHICKEN SKEWERS 17

Baked chipotle bbq chicken tender skewers presented with chipotle mayo dipping sauce

MEATBALLS 17

Housemade veal and pork meatballs with housemade honey and pineapple glaze

SEARED SKIRT STEAK SKEWERS 17

With grilled portobello mushrooms, roasted red onion and romaine lettuce, drizzled with housemade soy sauce and horseradish cream

MARINATED NEW ZEALAND

LAMB LOLLIPOPS 27

Teriyaki marinated lamb lollipops with arugula salad and drizzled soy reduction

ASCENT MIXED PLATTER 70

Roasted almonds, assorted olives, assorted cheeses, roasted baby carrots, shrimp and chorizo skewers, mango chipotle bbq chicken skewers, honey and pineapple glazed meatballs, filet mignon skewers and lobster tail skewers

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. These items include the Tuna Tartare (served rare), the Marinated New Zealand Lamb Lollipops (served medium rare), and The Joker Cocktail (served with egg whites).



PANINIS | SLIDERS

GRILLED CHEESE 15

With fontina and manchego cheese and roasted tomato on fresh challah bread, presented with tomato mayo dipping sauce

ADD DOUBLE SMOKED BACON ADDITIONAL 3

ADD LOBSTER TAIL ADDITIONAL 8

PORK BLT 15

Pork belly, arugula, tomato and mayo on a fresh challah bread

MISO PULLED PORK SLIDERS 16

Slow roasted pork with housemade miso glaze & housemade carrot, cucumber & jalapeño slaw on fresh challah rolls

CHICKEN BURGERS, "CLT" 16

Housemade chicken burgers topped with jalapeno and cilantro mayo, lettuce and tomato on fresh baked challah rolls

WAGYU BEEF SLIDERS 16

Wagyu beef topped with manchego cheese, double smoked bacon and truffle aioli on fresh baked challah rolls

SLIDER SAMPLER 16

Try a mix of our delicious housemade sliders. Slider sampler brings two miso pulled pork sliders, two chicken lettuce tomato sliders, and two wagyu beef sliders.

PIZZA

ROASTED TOMATO & CHORIZO PIZZA 13

Housemade roasted tomato spread topped with fresh mozzarella, chorizo and baby arugula on fresh garlic flatbread

KALE PESTO & MUSHROOM PIZZA 13

Housemade kale pesto, mushroom topped with fresh mozzarella & parmigiana cheese on fresh garlic flatbread

SWEETS

WARM CHOCOLATE BROWNIES 11

Housemade

BREAD PUDDING 13

Housemade with cranberries and almonds

BERRY SORBET POP ROCKS 18

Housemade Berry Sorbet Ice Cube

Designed with Oxley Gin ,

Fresh Lemon and Orange Juice

BOTTLE SERVICE

VODKA

GREY GOOSE 350

GREY GOOSE LE CITRON 350

GREY GOOSE CHERRY NOIR 350

GREY GOOSE VX 550

STOLICHNAYA 350

STOLICHNAYA ELIT 500

BELVEDERE 350

CHOPIN 350

CIROC 350

CIROC APPLE 350

CIROC COCONUT 350

KETEL ONE 350

GIN

THE BOTANIST 350

BOMBAY SAPPHIRE 350

OXLEY GIN 350

TANQUERAY 350

HENDRICK,S 350

RUM

BRUGAL 1888 350

FACUNDO NEO 350

MOUNT GAY BLACK BARREL 350

BACARDI 350

RON ZACAPA 350

FACUNDO EXIMO 450

TEQUILA

DELEON PLATINUM 350

PATRON SILVER 350

ROCA PATRON SILVER 350

ROCA PATRON AÑEJO 350

HERRADURA SILVER 350

HERRADURA AÑEJO 400

DON JULIO BLANCO 350

DON JULIO REPOSADO 400

DON JULIO 1942 650

COGNAC

D'USSÉ VSOP 450

HENNESSEY VSOP 450

REMY MARTIN VSOP 450

REMY 1738 450

BOURBON | SCOTCH

JOHNNIE WALKER BLACK 350

JACK DANIEL'S 350

GENTLEMAN JACK 375

WOODFORD RESERVE 375

MITCHER'S RYE 350

MACALLAN 12 YEAR 400

JOHNNIE WALKER BLUE 850

Additional Bottle Selections Available Upon Request



NEAT OR ON THE ROCKS

SINGLE MALT

ABERDEFLY 21 YEAR 55
ARBEG 10 YEAR 18
BALVENIE 12 YEAR 19
BALVENIE 14 YEAR 20
BENRIACH 10 YEAR 16
BRUICHLADDICH SCOTTISH BARLEY 16
BRUICHLADDICH PORT CHARLOTTE 18
BRUICHLADDICH ISLAY BARLEY 09 18
BRUICHLADDICH BLACK ART 23 YEAR 125
DALWHINNIE 15 YEAR 19
GLENDRONACH 12 YEAR 18
GLENFIDDICH 12 YEAR 19
GLENFIDDICH 15 YEAR 24
GLENFIDDICH 18 YEAR 50
GLENLIVET 12 YEAR 18
GLENLIVET 18 YEAR 45
GLENLIVET 25 YEAR 110
GLENMORANGIE 10 YEAR 18
GLENMORANGIE QUINTA RUBAN 19
HIGHLAND PARK 12 YEAR 18
HIGHLAND PARK 18 YEAR 50
HIGHLAND PARK DARK ORIGINS 23
HIGHLAND PARK MAGNUS 16
LAGAVULIN 16 YEARS 26
LAPHROAIG 10 YEAR 17
OBAN 14 YEAR 23
OCTOMORE 7.3 ISLAY 55
ROYAL BRACKLA 16 YEAR 45
TALISKER 10 YEAR 21
THE MACALLAN 10 YEAR 18
THE MACALLAN 12 YEAR 19
THE MACALLAN 15 YEAR 35
THE MACALLAN 18 YEAR 75
THE MACALLAN 25 YEAR 270
THE MACALLAN RARE CASK 125
THE MACALLAN REFLEXION 225
THE MACALLAN M 2 OZ 800
THE MACALLAN M 1 OZ 400

SCOTCH BLENDS

BUCHANAN'S 12 YEAR 17
BUCHANAN'S 18 YEAR 26
CHIVAS 18 YEAR 30
CHIVAS 25 YEAR 125
CUTTY SARK 15
CUTTY SARK PROHIBITION 16
DEWAR'S 12 16
DEWAR'S 18 YEAR 25
JOHNNIE WALKER BLUE LABEL 65
JOHNNIE WALKER PLATINUM 30
JOHNNIE WALKER GOLD LABEL 26
JOHNNIE WALKER BLACK LABEL 27
THE FAMOUS GROUSE 15

COGNAC

COURVOISIER VSOP 20
D'USSÉ VSOP 17
HENNESSEY VSOP 22
HENNESSEY XO 60
HENNESSEY PARADIS 180
LOUIS XIII 2oz 450
LOUIS XIII 1oz 225
REMY VSOP 22
REMY V 20
REMY 1738 22
REMY XO 65

IRISH WHISKEYS

JAMESON 12 YEAR 25
JAMESON CASKMATES 15
OLD BUSHMILLS 15
TULLAMORE DEW 15
TULLAMORE DEW 15 YEAR 25
SLANE 15

BOURBON | RYE | OTHER WHISKEYS

ANGEL'S ENVY 15
BAKER'S 19
BASIL HAYDEN'S 18
BLADE AND BOW 15
BLANTON'S 18
BULLEIT 15
BULLEIT RYE 15
BULLEIT 10 YEAR 18
GENTLEMAN JACK 17
HIBIKI HARMONY 18
HIBIKI 17 YEAR 95
HIBIKI 21 YEAR 150
HIGH WEST RANDEZVOUS RYE 20
HUDSON BABY BOURBON 17
I.W. HARPER 15 YEAR 22
JACK DANIEL'S SINGLE BARREL 22
KNOB CREEK 16
MITCHERS RYE 16
MITCHERS AMERICAN 16
NIKKA TAKETSURU 19
ORPHAN BARREL RHETORIC 50
PIKESVILLE RYE 18
WOODFORD RESERVE BOURBON 17
WOODFORD RESERVE BOURBON DOUBLE OAKED 20
WOODFORD RESERVE RYE 17
YAMAZAKI 12 YEAR 45
PAPPY VAN WINKLE RYE 230
PAPPY VAN WINKLE 12 YEAR 125
PAPPY VAN WINKLE 20 YEAR 350
WESTLAND SINGLE MALT PEATED 18

TEQUILA

CLASE AZUL SILVER 25
CLASE AZUL REPOSADO 35
CLASE AZUL ANEJO 125
CLASE AZUL MEZCAL 75
CORZO SILVER 17
CORZO AÑEJO 20
PATRON SILVER 17
PATRON REPOSADO 19
PATRON ANEJO 21
ROCA PATRON SILVER 20
ROCA PATRON REPOSADO 24
ROCA PATRON AÑEJO 28
GRAN PATRON PLATINUM 65
GRAN PATRON PIEDRA 100
GRAN PATRON BURDEOS 150
DELEON PLATINUM 16
DELEON REPOSADO 19
DELEON ANEJO 40
DON JULIO BLANCO 17
DON JULIO REPOSADO 19
DON JULIO 70 20
DON JULIO ANEJO 22
DON JULIO 1942 50
HERRADURA SILVER 16

BEER SELECTION

DOMESTIC

ABITA LIGHT 8
BUDWEISER 8
BUDWEISER LIGHT 8
SAMUEL ADAMS BOSTON LAGER 8
SAMUEL ADAMS OCTOBERFEST 8
GOOSE ISLAND INDIA PALE ALE 8
BLUE MOON BELGIAN WHITE 8
LAGUNITAS IPA 9
BELL'S TWO HEARTED ALE 9
BALLAST POINT PINEAPPLE 10

IMPORTED

REKORDERLIG
STRAWBERRY-LIME CIDER (16.9oz) 14
CLAUSTHALER N.A. 7
AMSTEL LIGHT 9
HEINEKEN 9
HEINEKEN LIGHT 9
STELLA ARTOIS 9
CORONA 9
MODELO ESPECIAL 10
GUINNESS STOUT 9
HOEGAARDEN WITBIER 9
PERONI 9
LA CHOUFFE BELGIAN 13
CHIMAY BLUE 13

RUM

BACARDI OCHO 15
BRUGAL EXTRA DRY 14
BRUGAL 1888 17
MOUNT GAY 15
MOUNT GAY BLACK BARREL 16
MOUNT GAY XO 35
RON ZACAPA 23 YEAR 17
ZACAPA XO 40
FACUNDO NEO 17
FACUNDO EXIMO 20
FACUNDO EXQUISITO 30
FACUNDO PARAISO 85

CALVADOS

COQUEREL FINE CALVADOS 17

PORT

FONSECA BIN 27 15
TAYLOR FLADGATE 10YR TAWNY 15

ARMAGNAC

LARRESSINGLE VSOP 17

