

WINE

Champagne & Sparkling

Zardetto <i>Prosecco</i>	25 110
Moët Ice	220
Veuve Clicquot Yellow Label	320
Billecart-Salmon "Nicolas Francois" 2006	300
Biutiful <i>Cava</i>	25 105
Segura Vivdas <i>Cava</i>	25 120
Charles Orban <i>Rosé</i>	120

White

Macroste <i>Chardonnay</i>	25 120
Pacific Rim <i>Riesling</i>	25 120
Old Coach Road <i>Sauvignon Blanc</i>	25 115

Rosé

Decoy	25 105
Il Poggione "Brancato"	25 120

Red

Bodega Catena 2017 <i>Malbec</i>	25 120
Line 39 <i>Pinot Noir</i>	25 120
Syrocco <i>Syrah</i>	25 120

Bottle Service

Vodka

Belvedere	450
Titos	300
Ketel One	250

Tequila

Don Julio 1942	600
Azul Blanco	400
Avion Añejo	250

Bourbon

Van Winkle Family Reserve 12yr	*2000
J. Bowman	350
Jack Daniel	250

Rye

Whistle Pig "Old World"	600
Angels Envy	400
Sagamore Rye	325

Scotch

Macallan "M"	*60000
Macallan 12yr	575
Johnnie Walker Black	250

All bottles include mixers of choice
* Limited availability

FEATURED COCKTAIL

35

Cherry Blossom

Ketel One Vodka, lime juice, cranberry juice, peach liqueur, ginger & rhubarb cordial, sparkling rosé

COCKTAILS

25

Sangria

red wine blend, spices, lemon juice, anise cordial, fruit

Mango Mule

Ciroc Mango, lime juice, ginger beer

Summer Solstice

Hendricks Solistice, lemon juice, ginger cordial, club soda

Spritz Ritual

Aperol, Ketel One Mandarinian, lime juice, honey cordial, brut

BARRELL AGED COCKTAIL

60

TOG Manhattan (150 proof)

Woodford reserve, Carpano sweet vermouth, truffle, homemade spice bitters, Martel VSOP, Nonino Quintessentia

Premium

Champagne

Dom Perignon Vintage Rosé 2003	1800
Pol Roger (1.5L)	1600
Veuve Cliquot (1.5L)	1300
Pierre Gimonet & Fils Rosé	900
Moët & Chandon Impreial Reserve	800
Aubert et fils "Epernay"	650

Premium View Table Rental

Wednesday, Thursday

Tables \$100

Tables with Firepits \$150

Friday, Saturday, & Sunday

Tables \$150

Tables with Firepits \$200

Bar Area Tables \$75

food must be ordered when ordering alcohol

Given the reduced capacity of our dining spaces, we ask that you respect the time limit of 1.5 hours so that subsequent guests also have time to enjoy their experience.

TAPAS AND SHARED PLATES

Cherry Blossom Salad	27
strawberries, fennel, arugula, goat cheese, candied walnuts, champagne vinaigrette	
Octopus & Hummus	48
za'atar, chili peppers, olive oil, warm naan bread	
Hummus	27
piquillo peppers, warm naan bread	
Beef Meatballs	29
teriyaki sauce, sesame seeds, jalapeño, fried onions	
Lamb Chops	59
carrot purée, braised potatoes & onions, mint chutney	
Grilled Chicken Satay	29
buffalo sauce, blue cheese, ranch	
Charcuterie Board	32
assorted meats, pickles, whole grain mustard, baguette	
Handcrafted Cheeses	32
assorted handcrafted cheeses, dried fruit, honeycomb, baguette	
Spinach & Ricotta Ravioli	38
spicy roasted red pepper marinara, parmesan	
Pizza Romana	29
tomato sugo, mozzarella, olives, oregano	
Foie Gras Terrine	55
armagnac, spicy plum, toasted brioche	
Siberian Caviar	295
farm eggs, chives, sour cream, warm blinis	
Spicy Roasted Mixed Nuts	17
Marinated Olives	17
lemon, rosemary	
Fragoline Tart	27
pastry cream, strawberries, blueberries	
Assorted Macarons (6)	27
Assorted Mini Pastries (6)	27

TOP OF
THE GATE