

## WINE

### Champagne & Sparkling

Zardetto   Prosecco .....	25   110
Moët Ice .....	220
Veuve Clicquot Yellow Label .....	320
Billecart-Salmon "Nicolas Francois" 2006 .....	300
Biutiful   Cava .....	25   105
Segura Vivdas   Cava .....	25   120
Charles Orban   Rosé .....	250

### White

Macroste   Chardonnay .....	25   120
Pacific Rim   Riesling .....	25   120
Old Coach Road   Sauvignon Blanc .....	25   115
Flowers   Chardonnay .....	250

### Rosé

Decoy .....	25   105
Il Poggione "Brancato" .....	25   120

### Red

Bodega Catena 2017   Malbec .....	25   120
Line 39   Pinot Noir .....	25   120
Syrocco   Syrah .....	25   120

## Bottle Service

### Vodka

Belvedere .....	450
Titos .....	300
Ketel One .....	250

### Tequila

Don Julio 1942.. 600 Casamigos Añejo .....	800
Azul Blanco..... 400 Casa Dragons Dbl Barrel..	1200
Avion Añejo..... 250 El Tesoro Añejo .....	450

### 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

All bottles include one round of mixers

\* Limited availability

## FEATURED COCKTAIL

35

### Derby Sour

*Bulleit Bourbon, lemon juice, ginger cordial,  
jamaican ginger soda, Captian Morgan molasses rum*

## 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 Mandarin, 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  
Quitessentia*

## Premium

### Champagne

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

### Premium View Table Rental

**Wednesday, Thursday, & Sunday**  
**\$75 minimum per person**

**Friday & Saturday**

**Tables with or without Firepits \$150**

**All other tables subject to a \$75 minimum per person.**

**18% gratuity will be automatically added to every check.**

**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

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

TOP OF  
THE GATE