

SMALL PLATES

OLIVES + FETA (gf)	20
harissa / garlic / chili	
CORN RIBS (gf)	16
cojita / chili / lime	
TEMPURA BROCCOLI (v)	16
golden turmeric / pickle onion	
AHI TUNA TACOS	26
avocado / sriracha aioli	
COCONUT SHRIMP	20
mango habanero / cilantro	
POPCORN MUSHROOMS (v, gf)	24
oyster mushroom/basil/chili sauce	
FRITO MISTO	26
squid / shrimp / shishito	
ZA'ATAR FLATBREAD	20
tomatoes /cucumber/feta /onion/olives	
GORGONZOLA CRISPS (gf)	16
potato / gorgonzola cream / scallion	

SALADS

QUINOA SALAD (v, gf)	18
squash/raisin/mint/brussels/rasp.vin	
KALE + AVOCADO (v,gf)	18
hemp seed / lemon maple dressing / navy beans	
ARUGULA & DATE SALAD (v, gf)	17
almonds / pomegranate / orange	
MEDITERRANEAN SALAD (gf)	18
feta / olives / avocado / red onion	
SELFIE CAESAR SALAD	17
crouton / parmesan / radish / bacon	
SEASONAL BURRATA SALAD	18
check with your server for seasonal options	

PIZZA

BURRATA PIZZA	26
burrata / fontina / provolone / mozzarella	
WILD MUSHROOM & TRUFFLE	30
roasted garlic cream / fontina /arugula	
PROSCIUTTO & PEAR	30
prosciutto di parma / gorgonzola	
PEPPERONI	26
house marinara / pepperoni	
MORTADELLA PISTACHIO	28
arugula/ pistachio garlic cream / burette	

SOUP & SANDWICH*

CHICKEN SHAWARMA	24
hand-tossed pita/tomato/onion/avocado	
SELFIE BURGER	26
LTO/cheese/bacon/mushroom	
SHORT RIB BORSCHT(gf)	20
beet / carrot / cabbage / jalapeño	
SOUP OF THE DAY	MP

ENTREES

WHOLE BRANZINO (gf)	40
citrus fennel salad/ charred lemon	
SCOTTISH SALMON (gf)	34
garlic chili broccolini / charred lemon	
SPANISH OCTOPUS (gf)	40
fingerling potato / avo - chimichurri	
BEEF STROGANOFF & SHOE STRINGS	36
filet mignon/mushroom/ cream/onion	
LAMB CHOPS (gf)	56
campari tomatoes/mint pesto / honey yogurt	
RIBEYE STEAK (gf)	68
16 oz/ chimichurri / veggie / garlic rub	
CHICKEN MASALA (gf)	38
1/2 prime chicken / mash potato/romesco / masala spice	
TRUFFLE MUSHROOM PASTA	28
scallion / rigatoni pasta / parmesan	
CHILEAN SEABASS (gf)	50
harissa cream / root vegetable	
GRILLED GERMAN SAUSAGES	26
jalapeno cheddar/knockwurst/mash	
GRAPE LEAVE DOLMA	30
angus beef/ rice/ herbs / garlic yogurt	
SAKURA PORK LONG BONE	80
cilantro / onion / fries / 2-4 ppl	
TOMAHAWK 32 oz	180
veggie / coffee & garlic rub / 2-4 ppl	

SIDES

BRUSSELS & CARROTS (v, gf)	12
TRUFFLE FRIES	16
BROCCOLINI	12
MASH POTATO	10
FRESH CUT FRIES	12

SANDWICHES ARE NOT AVAILABLE
AFTER 6:00PM

ADD CHICKEN 8/ SALMON 10/ SHRIMP 8

HAND - TOSSED
NEAPOLITAN STYLE

EAT

HANDCRAFTED
COCKTAILS

18

JAPANESE SLIPPER

Midori / Cointreau / lemon juice

EASTSIDER

cucumber / gin / simple syrup / mint / lime

BAD HOMBRE

salsa verde / mezcal / lime

CADILLAC MANGO MARGARITA

tequila / lime / tajin rim / Cointreau

PALOMA NEGRA

tequila / champagne / grapefruit juice

RHUBARB MEZCAL RIVIERA

fresno chilli / Nikka Coffey Grain whisky /
Casamigos mezcal

PISTACHIO MARTINI

pistachio cream liquor / espresso / vodka

BLACKBERRY BASIL SELFIE MULE

blackberry brandy/ ginger beer / vodka

LAVENDER LOVER

gin / lime / St-German / egg white

SNOWWHITE IN TROPICS

tequila / coco cream / lime / pineapple / agave

NEGRONI DI AMALFI

Bitter fusetti/ gin / Vermut Sospeso

LIMONCELLO RIVIERA

gin / Limoncello / coconut water / Lilet Blanc

WATERMELON SUGAR HIGH

tequila / lime / watermelon / agave

SPECIAL COCKTAIL

BOURBON PEAR SPRITZER

bourbon / pear juice / sage & ginger syrup

21

RED

GLASS
BOTTLE

Cline Zinfandel (California)	14	50
Don Nicanor Malbec (Argentina)	14	50
Baracchi O 'lillo Cortona Red Sangiovese (Italy, Toscano)	14	50
Belle Gloss Pinot Noir (Santa Barbara)	25	80
Daniele Conterno Barbera (Italy)	17	65
Poggio Del Moro Chianti (Italy)	17.50	60
Terre Dei Miti Etna Rosso (Italy)	17.75	68
Prisoner Cabernet (Napa Valley)		74
Faust Cabernet (Napa Valley)		92
Foley Johnson Cabernet Sauvignon (Napa Valley)	15	60
Chateau De Sales Pomerol (France)		99
Chateau Peymouton (Saint - Emilion Grand Cru, France)		65
Caymus Napa Cabernet Sauvignon (California)		200
Daniele Conterno Barolo Riserva (Italy)		300

WHITE

Chalone Vineyard Chardonnay(California)	16	55
Baracchi O 'lillo Cortona White (Toscano)	14	50
Les Jamelles Reflects Secrets Rose´(Italy)	10	38
Barone Fini Pinot Grigio (Italy)	14	50
Vavasour Sauvignon Blanc (New Zealand)	14	50
Fiano Di Avellino (Italy)	14	50
Regnard Chablis Grand (Burgundy, France)		120

BUBBLES

Honey Bubbles Sparkling Moscato (Italy)	14	50
Veuve Clicquot Champagne Brut (750 ml)		130
Veuve Clicquot Champagne Brut (375 ml)		65
Moet Imperial Brut (187 ml)		32
Moet Imperial Brut (750 ml)		130
Fleuraison Rose´Brut (France) (750 ml)		55
Louis Roederer Cristal		600
Avissi Prosecco (187 ml)		15
Avissi Prosecco (750 ml)		35
Ruinart Rose´Brut (750 ml)		300

LIBATIONS

COGNAC

HENNESSY XO	BTS 1.5OZ 35
HENNESSY VSOP	14
HENNESSY VS	12
MARTELL VSOP	14
REMY MARTIN XO	35
MARTEL COG CORDON BLEU	35
COURVOISIER XO	30
FERRAND COGNAC (SDA)	35
ARARAT APRICOT BRANDY	10
ARARAT AKHTAMAR 10 YR VSOP	10
ARARAT CHARLES AZNAVOUR 25 YR	35
ARARAT NAIRI XO	25
ARARAT DVIN	25

TEQUILA

HERRADURA SILVER	12
AVION 44 EXTRA AÑEJO	34
DON JULIO (80) REPASADO	14
DON JULIO AÑEJO	16
DON JULIO AÑEJO 1942	30
DALMORE 12	18
DALMORE 15	25
BLANTON'S	35
CASAMIGOS REPOSADO	14
CASAMIGOS BLANCO	12
CASAMIGOS MEZCAL	16
CASAMIGOS AÑEJO	16
CLASE AZUL REPOSADO	34
RESERVA DE LA FAMILIA EXTRA	34
TEARS OF LLORONA EXTRA AÑEJO	50

WHISKEY/BOURBON

SCOTCH

JOHNNIE WALKER BLUE	BTS 1.5OZ 35
GLENLIVET 12	12
MACALLAN 12	18
CHIVAS REGAL 18	18
SUNTORY WHISKEY TOKI	12
NIKKA COFFEY GRAIN WHISKEY	12
YAMAZAKURA JAPANESE WHISKEY	10
NIKKA FROM THE BARREL	18
GLENFIDDICH SINGLE MALT 12	12
ANGELS ENVY RYE WHISKEY	13
BASIL HAYDEN (KENTUCKY BOURBON)	10
KNOB CREEK (KENTUCKY BOURBON)	10
JACK DANIELS	10
TULLAMORE DEW	10

RUM

BRUGAL 1888, GRAN RESERVA	16
ZACAPA NO. 23	15
BACARDI BLACK	10
CAPTAIN MORGAN	10

VODKA

TITO'S	12
STOLI ELITE	12
GREY GOOSE	12
BELUGA	12
KETEL ONE	10

DRAFT BEERS

PERONI	8/15
SAPPORO	8/15

the BAR

WINE COCKTAILS

- RUM
- VODKA
- COGNAC
- TEQUILA
- WHISKEY

Corkage fee added for outside beverages. 18% gratuity will be added to parties 6 or more.

DESSERT

LAYERED HONEY CAKE	12
RASPBERRY PANNA COTTA	12
BAKHLAVA CHEESECAKE	18
LAVENDER SPONGE CAKE	14
PAVLOVA	18
merengue with cream berries & pistachios	
CHOCOLATE LAVA	12
with vanilla gelato	
SELFIE CHURROS	13
with ricotta cinnamon gelato and hazelnut chocolate cream	
ITALIAN GELATO AND SORBET COMBO OF 2	10
ask your server per selection	

LIQUID DESSERT

PISTACHIO CREAM	10
LIMONCELLO	10
VERMUT SOSPESO- COFFEE	10
APRICOT BRANDY ARARAT	10
AMARETTO DISARONNO	10
AMARO CINPATRAZZO	10

COFFEE & TEA

CAPPUCCINO	8
ESPRESSO	6
AMERICANO	6
LATTE	7
MACCHIATO	7
ARMENIAN COFFEE	6
TEAS	8
Chamomile /Hibiscus / Organic African Nectar / Tropical Green / Organic Spring Jasmine /Earl Gray / Mint	

BOTTLED WATER

AQUA PANNA 750ML	10
SAN PELLEGRINO SPARKLING (500ML)	7

SODA

MEXICAN COKE , 7UP (335ML)	7
APPLE JUICE	7
ORANGE JUICE	7