

APPETIZERS

- OLIVES & FETA** 22
HARISSA OIL / FRESHLY BAKED MINI BAGUETTE
- CORN RIBS (GF)** 18
COTIJA / CHILI / LIME
- TRUFFLE CROQUETTE** 18
TRUFFLE AIOLI / MUSHROOM / PARMESAN
- AHI TUNA TACOS** 26
AVOCADO / SRIRACHA AIOLI
- COCONUT SHRIMP** 20
MANGO HABANERO / CILANTRO
- CRISPY OYSTER MUSHROOMS (V,GF)** 26
OYSTER MUSHROOM / BASIL / CHILI SAUCE
- FRITTO MISTO (GF)** 28
SQUID / SHRIMP / BROCCOLINI / CHICKPEAS
FENNEL / TRUFFLE AIOLI
- ZA'ATAR FLATBREAD** 20
TOMATOES / CUCUMBER / FETA / ONION / OLIVES
- GORGONZOLA CRISPS (GF)** 16
POTATO / GORGONZOLA CREAM / SCALLION

SALADS

- QUINOA HARVEST SALAD (V,GF)** 18
SQUASH / RAISIN / BRUSSELS / RASP.VIN
- KALE & AVOCADO (V,GF)** 19
HEMP SEED / LEMON MAPLE DRESSING
NAVY BEANS
- ARUGULA & DATE SALAD (V,GF)** 18
ALMONDS / POMEGRANATE / ORANGE / CRANBERRY
- MEDITERRANEAN SALAD (GF)** 19
FETA / OLIVES / AVOCADO / RED ONION
- SELFIE CAESAR SALAD** 17
CROUTON / PARMESAN / RADISH / BACON
- SEASONAL BURRATA SALAD** 20
CHEF'S SEASONAL SELECTION
- TUNA & SALMON POKE BOWL** 28
FORBIDDEN RICE / JALAPEÑO / GUACAMOLE
EDAMAME / PONZU / MUSHROOM

COMFORT FOOD

- MILK ROASTED CHICKEN** 38
GARLIC MILK CREAM / FRESH BAKED PURI BREAD
- BEEF STROGANOFF (GF)** 36
FILET MIGNON / MUSHROOM / SHOE STRINGS / ONION
- CHICKEN SHAWARMA** 28
HAND-TOSSED PITA/TOMATO/ONION/AVOCADO
- CHARRED LAMB KOFTA (GF)** 35
ROASTED EGGPLANT / WHIPPED FETA CREAM
TOASTED PINE NUTS / CHILI OIL
- GRAPE LEAVE DOLMA (GF)** 34
ANGUS BEEF / RICE / HERBS / GARLIC YOGURT
- ROASTED EGGPLANT (V,GF)** 30
BELUGA / LENTIL / TOMATO BED / V,GARLIC YOGURT
- GRILLED GERMAN SAUSAGES** 28
JALAPENO CHEDDAR / KNOCKWURST / MASH

PIZZAS

- BURRATA FOUR CHEESE** 28
FONTINA / PROVOLONE / MOZZARELLA / BASIL
- WILD MUSHROOM & TRUFFLE** 32
ROASTED GARLIC CREAM / FONTINA / ARUGULA
- PROSCIUTTO DI PARMA & PEAR** 30
GORGONZOLA / BALSAMIC GLAZE / ARUGULA
- PEPPERONI** 27
HOUSE CHEESE BLEND / MARINARA

PASTAS

- GEORGIAN CHEESE LASAGNA** 30
HANDMADE BUTTERY LAYERED PASTA
BLENDED CHEESE / BAKED GOLDEN
- TRUFFLE MUSHROOM PASTA** 30
SCALLION / RIGATONI PASTA / PARMESAN

SOUPS

- FRENCH ONION SOUP** 26
VEAL BROTH / GRUYÈRE & EMMENTAL CHEESE
SOURDOUGH CROUTONS

- SHORT RIB BORSCHT** 20
BEET / CARROT / CABBAGE / JALAPEÑO / SOURDOUGH

MEAT

- RIBEYE STEAK (GF)** 68
16 OZ / CHIMICHURRI / SEASONAL VEGGIES
- LAMB CHOPS (GF)** 56
CAMPARI TOMATOES / MINT PESTO / HONEY YOGURT
- GOLDEN MASALA ROASTED CHICKEN** 36
GF / PRIME CHICKEN / MASHED POTATOES
- GRASSFED SELFIE BURGER** 30
CHEESE / PICKLES / ONION / LETTUCE
- SAKURA PORK LONG BONE (GF)** 80
FRIES / CHIMICHURRI / FOR 2-4
- PRIME PORTERHOUSE 36 OZ (GF)** 130
CHARRED BROCCOLINI / MARINATED CHILLI

SEAFOOD

- SCOTTISH SALMON (GF)** 36
GARLIC CHILI BROCCOLINI / CHARRED LEMON
- WHOLE BRANZINO (GF)** 42
CITRUS FENNEL SALAD / CHARRED LEMON
- SPANISH OCTOPUS (GF)** 44
FINGERLING POTATO / AVO - CHIMICHURRI
- CHILEAN SEABASS (GF)** 50
HARISSA CREAM / ROOT VEGETABLE

SIDES

- TRUFFLE FRIES** 16
- ZA'ATAR FRIES** 12
- CHILI BROCCOLINI** 14
- BRUSSELS AND CARROTS** 12
- HOUSE FINGERLINGS** 14
- CREAMY MASH** 10

ADD CHIKEN 8 / SALMON 10 / SHRIMP 8

MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, PEANUTS, TREE NUTS, AND MILK. FOR MORE INFORMATION, PLEASE SPEAK WITH A MANAGER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A CERTAIN MEDICAL CONDITION.

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-Germain / 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

Wine Wine Wine Wine Wine Wine Wine Wine Wine Wine

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

	BTS 1.5OZ
HENNESSY XO	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

	BTS 1.5OZ
JOHNNIE WALKER BLUE	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

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**WINE
COCKTAILS**

**RUM
VODKA
COGNAC
TEQUILA
WHISKEY**

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