

## WINE BY THE GLASS

### CHAMPAGNE

75ml  
By Glass

150ml  
By Glass

NV	Taittinger, Brut Réserve, Reims, France		\$178
2017	Nicolas Feuillatte, Vintage Collection, Blanc de Blancs, Chouilly, France		\$220

### ROSÉ WINE

2020	Côtes de Provence, Love by Leoube Rosé, Château Leoube, Provence, France		\$88
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### WHITE WINE

2023	Sauvignon Blanc, Te Muna Road Vineyard, Craggy Range, Martinborough, New Zealand		\$138
2020	Côtes du Rhône Blanc, Coudoulet de Beaucastel, Rhône Valley, France		\$178
2022	Riesling Trocken, Kiedrich Turmberg, Weingut Robert Weil, Rheingau, Germany		\$238
2018	Chablis 1er Cru, Montée de Tonnerre, Domaine William Fevre, Burgundy, France		\$288
2020	Puligny-Montrachet, Domaine Francois Carillon, Burgundy, France		\$338
2020	Langhe Bianco, Alteni di Brassica, Gaja, Piedmont, Italy	\$248	\$448
2016	Corton-Charlemagne Grand Cru, Domaine Louis Latour, Burgundy, France	\$328	\$588

# WINE BY THE GLASS

## RED WINE

		75ml By Glass	150ml By Glass
2021	<b>Shiraz, Dreams of Gold, Barr-Eden Estate, Love Over Gold, Eden Valley, Australia</b>		<b>\$138</b>
2011	<b>Viña Tondonia Reserva, Bodegas López de Heredia, Rioja, Spain</b>		<b>\$198</b>
2018	<b>Barolo, Prunotto, Piedmont, Italy (1500ml)</b>		<b>\$258</b>
2020	<b>Mas de Daumas Gassac, Saint-Guilhem-le-Desert, France</b>		<b>\$268</b>
2019	<b>Pinot Noir, Estate, Bass Phillip, Victoria, Australia</b>		<b>\$368</b>
2019	<b>Cabernet Sauvignon, The Mascot by Harlan Family, Napa Valley, USA</b>	<b>\$298</b>	<b>\$538</b>
2017	<b>Gevrey-Chambertin, Aux Echezeaux Vieille Vigne, Domaine Fourrier, Burgundy, France</b>	<b>\$368</b>	<b>\$658</b>
2005	<b>Château Pontet-Canet, Margaux 5ème Cru Classé, Bordeaux, France (3000ml)</b>	<b>\$388</b>	<b>\$698</b>

## CHAMPAGNE

<b>Henriot, Brut Souverain</b> <i>Champagne   NV [Champagne Blend]</i>	<b>\$620</b>
<b>Laurent Lequart, Réserve Extra Brut</b> <i>Champagne   NV [Pinot Meunier]</i>	<b>\$750</b>
<b>Taittinger</b> <i>Champagne   NV [Champagne Blend]</i>	<b>\$850</b>
<b>Le Gallais, Cuvée des Cedres Brut Nature</b> <i>Champagne   NV [Champagne Blend]</i>	<b>\$850</b>
<b>Tellier, Les Massales, Extra Brut</b> <i>Champagne   2019 [Champagne Blend]</i>	<b>\$950</b>
<b>Barons de Rothschild, Brut</b> <i>Champagne   NV [Champagne Blend]</i>	<b>\$950</b>
<b>De Sousa, Brut Rosé</b> <i>Champagne   NV [Champagne Blend]</i>	<b>\$980</b>
<b>Nicolas Feuillatte, Vintage Collection, Blanc de Blancs</b> <i>Champagne   2017 [Chardonnay]</i>	<b>\$1,045</b>
<b>Pierre Peters, Cuvée Réserve Blanc de Blancs</b> <i>Champagne   NV [Chardonnay]</i>	<b>\$1,080</b>
<b>Benoît Lahaye, Grand Cru Brut Nature</b> <i>Champagne   NV [Pinot Noir Blend]</i>	<b>\$1,280</b>
<b>Lanson, Le Black Réserve</b> <i>Champagne   NV [Champagne Blend]</i>	<b>\$1,280</b>
<b>Egly Ouriet, Les Vignes de Vrigny Premier Cru, Extra</b> <i>Champagne   NV [Pinot Meunier]</i>	<b>\$1,450</b>
<b>Billecart-Salmon, Brut Rosé</b> <i>Champagne   NV [Champagne Blend]</i>	<b>\$1,450</b>
<b>Delamotte, Blanc de Blancs Brut</b> <i>Champagne   2014 [Chardonnay]</i>	<b>\$1,580</b>
<b>Veuve Clicquot Ponsardin, La Grande Dame Brut</b> <i>Champagne   2008 [Champagne Blend]</i>	<b>\$1,980</b>

## FRANCE

<b>Domaine Zind Humbrecht, Riesling Roche Granitique</b> <i>Alsace   2018 (Riesling)</i>	<b>\$520</b>
<b>Domaine des Malandes</b> <i>Chablis, Burgundy   2022 (Chardonnay)</i>	<b>\$560</b>
<b>Château Puygueraud, Bordeaux Blanc</b> <i>Côtes de Francs, Bordeaux   2016 (Sauvignon Blanc)</i>	<b>\$580</b>
<b>Domaine Vacheron, Sancerre</b> <i>Loire Valley   2020 (Sauvignon Blanc)</i>	<b>\$600</b>
<b>Domaine Zind Humbrecht, Gewürztraminer Vieilles Vignes Herrenweg de Turckheim</b> <i>Alsace   2008 (Gewürztraminer)</i>	<b>\$650</b>
<b>Paul Jaboulet Aîné, Crozes-Hermitage, Mule Blanche</b> <i>Rhône Valley   2018 (Marsanne)</i>	<b>\$840</b>
<b>Coudoulet de Beaucastel, Côtes du Rhone Blanc</b> <i>Rhône Valley   2020 (White Grenache Blend)</i>	<b>\$845</b>
<b>Christophe et Fils, Chablis 1er Cru Mont de Milieu</b> <i>Burgundy   2018 (Chardonnay)</i>	<b>\$880</b>
<b>Lagrange-Martillac Blanc</b> <i>Pessac-Léognan, Bordeaux   2019 (Sauvignon Blanc, Sémillon)</i>	<b>\$890</b>
<b>Etienne Sauzet, Bourgogne Hautes-Côtes de Beaune Jardin du Calvaire</b> <i>Burgundy   2020 (Chardonnay)</i>	<b>\$1,180</b>
<b>Domaine William Fevre, Chablis 1er Cru Montée de Tonnerre</b> <i>Chablis, Burgundy   2018 (Chardonnay)</i>	<b>\$1,370</b>
<b>Michel Bouzereau et Fils, Mersault Les Grands Charrons</b> <i>Burgundy   2019 (Chardonnay)</i>	<b>\$1,480</b>
<b>Domaine Francois Carillon, Puligny-Montrachet</b> <i>Burgundy   2020 (Chardonnay)</i>	<b>\$1,605</b>
<b>Domaine Fabien Coche, Meursault L'Ormeau</b> <i>Burgundy   2019 (Chardonnay)</i>	<b>\$1,780</b>

## FRANCE

<b>Domaine Thierry et Pascale Matrot, Puligny Montrachet 1er Cru Les Chalumeaux</b>	<b>\$1,880</b>
<i>Burgundy   2014 [Chardonnay]</i>	
<b>Pierre-Yves Colin-Morey, Saint Aubin 1er Cru En Remilly</b>	<b>\$1,980</b>
<i>Burgundy   2020 [Chardonnay]</i>	
<b>Domaine Louis Latour, Corton-Charlemagne Grand Cru</b>	<b>\$2,800</b>
<i>Burgundy   2016 [Chardonnay]</i>	

## SPAIN

<b>Bodegas López de Heredia, Viña Gravonia</b>	<b>\$800</b>
<i>Rioja   2015 [Viura]</i>	

## ITALY

<b>Cantina Li Seddi, Lagrimedda, Vermentino di Gallura Superiore DOCG</b>	<b>\$520</b>
<i>Sardinia   2020 [Vermentino]</i>	
<b>Feudi di San Gregorio, Greco di Tufo DOCG</b>	<b>\$520</b>
<i>Campania   2018 [Greco]</i>	
<b>Livio Felluga, Colli Orientali del Friuli</b>	<b>\$580</b>
<i>Friuli-Venezia Giulia   2019 [Pinot Grigio]</i>	
<b>Scilio, "1815" Etna Bianco</b>	<b>\$700</b>
<i>Sicily   2019 [Caricante - Catarrato]</i>	
<b>Gaja, Langhe Bianco, Alteni di Brassica</b>	<b>\$2,130</b>
<i>Piedmont   2020 [Sauvignon Blanc]</i>	

## GERMANY

<b>Weingut Robert Weil, Kiedrich Turmberg Riesling</b>	<b>\$1,130</b>
<i>Rheingau   2022 [Riesling]</i>	

## WHITE WINE

### AUSTRIA

**Weingut Tement, Ried Ottenberg Veitlhansl Welschriesling** \$880  
*Südsteiermark | 2018 [Welschriesling]*

### UNITED STATES

**Calera** \$565  
*Central Coast, California | 2018 [Chardonnay]*

**Robert Mondavi** \$590  
*Napa Valley, California | 2019 [Sauvignon Blanc]*

**Michael Mondavi, Emblem Rodgers Creek** \$990  
*Napa Valley, California | 2019 [Chardonnay]*

### NEW ZEALAND

**Greywacke** \$470  
*Marlborough | 2021 [Sauvignon Blanc]*

**Sauvignon Blanc, Te Muna Road Vineyard, Craggy** \$655  
*Martinborough | 2023 [Sauvignon Blanc]*

## ROSÉ WINE

### FRANCE

**Château Léoube, Love by Léoube Rosé** \$420  
*Côtes de Provence | 2020 [Grenache Blend]*

### ITALY

**Umani Ronchi, "Centovie", Colli Aprutini IGT Rosato** \$410  
*Abruzzo | 2020 [Montepulciano]*

## FRANCE

<b>Frank Phélan</b> <i>Saint-Estephe, Bordeaux   2017 [Cabernet Blend]</i>	\$800
<b>Domaine de Beurenard, Châteauneuf-du-Pape</b> <i>Rhône Valley   2019 [Grenache Blend]</i>	\$840
<b>Domaine Arlaud, Roncevie</b> <i>Burgundy   2020 [Pinot Noir]</i>	\$860
<b>Château Dauzac</b> <i>Margaux, Bordeaux   2014 [Cabernet Blend]</i>	\$880
<b>Aspirant de Beychevelle</b> <i>Saint-Julien, Bordeaux   2019 [Cabernet Blend]</i>	\$1,150
<b>Domaine Tawse, Gevrey-Chambertin</b> <i>Burgundy   2020 [Pinot Noir]</i>	\$1,180
<b>Mas de Daumas Gassac</b> <i>Saint-Guilhem-le-Desert   2020 [Cabernet Blend]</i>	\$1,200
<b>Château Talbot</b> <i>Saint-Julien, Bordeaux   2010 [Cabernet Blend]</i>	\$1,590
<b>Domaine Gerard Peirazeau et Fils, Morey-Saint-Denis 1er Cru, Les Chaffots</b> <i>Burgundy   2016 [Pinot Noir]</i>	\$1,680
<b>Château Giscours</b> <i>Margaux, Bordeaux   2010 [Cabernet Blend]</i>	\$1,880
<b>Domaine Bruno Clair, Morey-Saint-Denis, En La Rue De Vergy</b> <i>Burgundy   2020 [Pinot Noir]</i>	\$2,080
<b>Château La Conseillante</b> <i>Pomerol, Bordeaux   2007 [Merlot Blend]</i>	\$2,080
<b>Domaine Drouhin Laroze, Latricieres-Chambertin Grand Cru</b> <i>Burgundy   2011 [Pinot Noir]</i>	\$2,380
<b>Domaine Pavelot, Savigny-Les-Beaune 1er Cru, La Dominode (Magnum)</b> <i>Burgundy   2019 [Pinot Noir]</i>	\$2,500

## ITALY

<b>Vietti, Nebbiolo Perbacco</b>	<b>\$580</b>
<i>Piedmont   2021 [Nebbiolo]</i>	
<b>Zenato, Valpolicella Ripasso, Ripassa</b>	<b>\$650</b>
<i>Veneto   2018 [Corvina Veronese, Rondinella, Corvinone]</i>	
<b>Zavatti Riserva, Montepulciano d'Abruzzo DOC</b>	<b>\$800</b>
<i>Tuscany   2015 [Montepulciano]</i>	
<b>Feudi di San Gregorio, Taurasi DOCG</b>	<b>\$880</b>
<i>Campania   2015 [Aglianico]</i>	
<b>Castello Banfi, Brunello di Montalcino DOCG</b>	<b>\$950</b>
<i>Tuscany   2016 [Sangiovese]</i>	
<b>Fattoria La Magia, Brunello di Montalcino DOCG</b>	<b>\$980</b>
<i>Tuscany   2017 [Sangiovese]</i>	
<b>Ornellaia, 'Le Serre Nuove dell'Ornellaia'</b>	<b>\$1,180</b>
<i>Tuscany   2017 [Cabernet Blend]</i>	
<b>Masi, Amarone della Valpolicella Classico, Costasera</b>	<b>\$1,200</b>
<i>Veneto   2018 [Corvina Blend]</i>	
<b>Icardi, Serra Riserva Barolo DOCG</b>	<b>\$1,380</b>
<i>Piedmont   2015 [Nebbiolo]</i>	
<b>Prunotto, Barolo (Magnum)</b>	<b>\$2,450</b>
<i>Piedmont   2018 [Nebbiolo]</i>	

## GERMANY

<b>Maximin Grünhaus</b>	<b>\$840</b>
<i>Mosel   2015 [Pinot Noir]</i>	

## SPAIN

<b>Descendientes de J. Palacios, Pétales</b>	<b>\$510</b>
<i>Bierzo   2020 [Mencia]</i>	
<b>Bodegas López de Heredia, Viña Tondonia Reserva</b>	<b>\$940</b>
<i>Rioja   2011 [Tempranillo, Garnacha, Graciano, Mazuelo]</i>	
<b>Bodegas Viñatigo, Laderas del Teno</b>	<b>\$1,080</b>
<i>Islas Canarias   2018 [Tintilla, Vijariego Negro, Baboso Negro, Bastardo]</i>	

## ARGENTINA

<b>Zuccardi, Concreto</b>	<b>\$920</b>
<i>Mendoza   2021 [Malbec]</i>	
<b>Terrazas de los Andes Reserva</b>	<b>\$950</b>
<i>Mendoza   2017 [Malbec]</i>	



## UNITED STATES

<b>Heitz Cellar, Cabernet Sauvignon</b> <i>Napa Valley, California   2016 [Cabernet Sauvignon]</i>	<b>\$1,180</b>
<b>Crossbarn by Paul Hobbs</b> <i>Napa Valley, California   2018 [Cabernet Sauvignon]</i>	<b>\$1,180</b>
<b>Occidental, Freestone-Occidental</b> <i>Sonoma Coast, California   2017 [Pinot Noir]</i>	<b>\$1,480</b>
<b>Harlam Estate Family, The Mascot</b> <i>Napa Valley   2019 [Cabernet Sauvignon]</i>	<b>\$2,560</b>

## CHILE

<b>Errazuriz, Aconcagua Alto</b> <i>Aconcagua Valley   2019 [Cabernet Sauvignon]</i>	<b>\$420</b>
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## SOUTH AFRICA

<b>Appellation Series, Boschendal Estate</b> <i>Stellenbosch   2018 [Cabernet Sauvignon]</i>	<b>\$680</b>
<b>Meerlust Estate, Meerlust Pinot Noir</b> <i>Stellenbosch   2022 [Pinot Noir]</i>	<b>\$780</b>

## AUSTRALIA

<b>Mollydooker The Boxer</b> <i>McLaren Vale   2019 [Shiraz]</i>	<b>\$540</b>
<b>Barr-Eden Estate, Love Over Gold, Dreams of Gold</b> <i>Eden Valley   2021 [Shiraz]</i>	<b>\$655</b>
<b>Powell &amp; Son</b> <i>Barossa Valley   2017 [Grenache, Shiraz, Mataro]</i>	<b>\$780</b>
<b>Torbreck, The Struie</b> <i>Barossa Valley   2021 [Shiraz]</i>	<b>\$990</b>
<b>Bass Phillip Estate, Pinot Noir</b> <i>Victoria   2019 [Pinot Noir]</i>	<b>\$1,750</b>

## NEW ZEALAND

<b>Craggy Range, Gimblett Gravels</b> <i>Hawke's Bay   2015 [Merlot]</i>	<b>\$650</b>
<b>Neudorf, Home Block Moutiere</b> <i>Nelson   2021 [Pinot Noir]</i>	<b>\$880</b>

## CHINA

<b>Legacy Peak</b> <i>Ningxia   2021 [Cabernet Sauvignon]</i>	<b>\$750</b>
<b>Sentiers de Xiaoling</b> <i>Yunnan   2019 [Cabernet Sauvignon]</i>	<b>\$990</b>

## SWEET WINE

### PORTUGAL

<b>Graham's 20 YO Tawny Port</b>	<b>\$128</b>
<b>Graham's 30 YO Tawny Port</b>	<b>\$208</b>

### FRANCE

<b>Ginestet "Mascaron Par Ginestet" Sauternes</b> (500ml) <i>Sauternes   2013 [Sauvignon Blanc Blend]</i>	<b>\$480</b>
<b>Château Suduiraut</b> (375ml) <i>Sauternes   2007 [Semillon Blend]</i>	<b>\$550</b>

### ITALY

<b>Marchesi di Barolo, "Zagara", Moscato D'Asti, DOCG</b> (750ml) <i>Piedmont   2019 [Moscato]</i>	<b>\$390</b>
<b>Donnafugata, Ben Rye, Passito di Pantelleria DOC</b> (375ml) <i>Sicily   2017 [Zibibbo]</i>	<b>\$890</b>

### HUNGARY

<b>Hetszolo Szaraz, Szamorodni</b> (500ml) <i>Tokaj   2017 [Furmint Blend]</i>	<b>\$465</b>
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## HALF BOTTLE

### CHAMPAGNE

<b>Varnier Fanniere, Grand Cru Brut</b> <i>Champagne, France   NV [Champagne Blend]</i>	<b>\$680</b>
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### WHITE WINE

<b>Alois Lageder</b> <i>Alto Adige, Italy   2015 [Pinot Grigio]</i>	<b>\$268</b>
<b>Weingut Robert Weil, Riesling Trocken</b> <i>Rheingau   2017 [Riesling]</i>	<b>\$288</b>
<b>Domaine William Fevre, Chablis</b> <i>Chablis, Burgundy   2021 [Chardonnay]</i>	<b>\$320</b>
<b>La Crema</b> <i>Sonoma Coast, California, USA   2016 [Chardonnay]</i>	<b>\$395</b>

## HALF BOTTLE

### RED WINE

<b>Antinori, Villa Antinori Toscana IGT</b> <i>Tuscany, Italy   2020 [Sangiovese]</i>	<b>\$310</b>
<b>La Crema</b> <i>Sonoma Coast, California, USA   2016 [Pinot Noir]</i>	<b>\$395</b>
<b>Chevalier de Lascombes</b> <i>Bordeaux, France   2015 [Cabernet Blend]</i>	<b>\$480</b>

### SIGNATURE

\$128 each

#### Old fashioned

*Maker's Mark Bourbon, Orange & Grapefruit Bitters*

#### Whisky Sour

*Maker's Mark Bourbon, Lemon & Lime*

#### Sazerac

*Maker's Mark Bourbon, Woodford Reserved Rye Whisky, Martell VSOP Cognac, Absinthe*

#### Spring lover

*Beefeater 24 Gin, Elderflower, Pineapple, Lemon*

#### Espressotini

*Havana Club 7 & 3 Years Rum, Coffee, Vanilla, Caramel*

### CHAMPAGNE COCKTAIL

\$168 each

#### French 75

*Champagne, Beefeater 24 Gin, Lime, Lemon*

#### Bellini

*Champagne, Peach Purée*

#### Kir Royal

*Champagne, Chambord, Cassis*

#### Marina Grill Aperol Spritz

*Champagne, Aperol, Orange*

## CLASSIC MARTINI

\$158 each

**Please let our staff know what you prefer!**

**Gin:** *Tanqueray no.10, The London no.1*

**Vodka:** *Belvedere, Grey Goose*

## CLASSIC

\$128 each

### **Manhattan**

*Maker's Mark Bourbon, Dry Vermouth, Bitters*

### **Margarita**

*Olmecca Blanco Tequila, Grand Marnier, Lime*

### **Negroni**

*Beefeater 24 Gin, Campari, Sweet Vermouth*

### **Hanky Panky**

*Beefeater 24 Gin, Fernet-Branca, Sweet Vermouth*

### **French Martini**

*Grey Goose Vodka, Chambord, Pineapple, Lime*

### **White Russian**

*Grey Goose Vodka, Kahlúa, Milk*

### **Cosmopolitan**

*Grey Goose Vodka, Grand Marnier, Cranberry, Lime*

### **Bloody Mary**

*Grey Goose Vodka, Tomato Juice, Lemon, Hot Sauce, Horseradish, Pepper*

### **Mai Tai**

*Havana Club 7 Years Rum, Amaretto, Orange, Lemon, Lime*

### **Mojito**

*Havana Club 7 Years Rum, Mint, Lime, Brown Sugar*

## MOCKTAIL

\$88 each

### **Seasonal Fruit Mojito**

*Seasonal Fruit, Mint, Lime Brown Sugar, Soda*

### **Humming Bird**

*Pineapple, Passionfruit, Vanilla, Lemon Bitters*

### **Fruity Fancy**

*Raspberry, Elder Flower, Orange Juice, Mint, Ginger Ale*

### **Coconut Refresher**

*Coconut Milk, Lime, Mint, Sprite*

## GIN

<b>Beefeater 24</b>	<b>\$105</b>
<b>Hendrick's</b>	<b>\$105</b>
<b>The London no. 1</b>	<b>\$105</b>
<b>Tanqueray no. 10</b>	<b>\$120</b>
<b>Monkey 47</b>	<b>\$192</b>
<b>Nikka Coffey</b>	<b>\$198</b>

## VODKA

<b>Absolut Elyx</b>	<b>\$105</b>
<b>Chopin</b>	<b>\$105</b>
<b>Boyd &amp; Blair</b>	<b>\$105</b>
<b>Potocki</b>	<b>\$105</b>
<b>Grey Goose</b>	<b>\$105</b>
<b>Belvedere</b>	<b>\$105</b>
<b>Beluga Noble</b>	<b>\$120</b>
<b>Nikka Coffey</b>	<b>\$198</b>

## RUM

Flor de Canon	\$73
Gosling's	\$88
Rhum J.M. White	\$88
Marlin Spike	\$105
Havana Club 7 Years	\$105
Clement VSOP	\$120
Rhum J.M. 2001	\$245
Karukera Rhum	\$265
Diplomatico Ambassador	\$550

## TEQUILA & MEZCAL

Olmecca Blanco	\$73
Olmecca Reposado	\$105
Avion Silver	\$105
Peloton de la Muerte	\$105
Mezcales de Leyenda Durango	\$120
Artenom 1146 Anejo	\$130
Don Julio Blanco	\$152
Jose Cuervo Reserve de la Familia	\$340

## BRANDY

Martell VSOP	\$105
Hennessy XO	\$350
Martell Cordon Bleu	\$370

## B E E R

350ml  
By Bottle

<b>Kirin Ichiban</b> 100% malt beer brewed with the first-press method, offering smooth and rich flavour.	<b>\$72</b>
<b>Stella Artois Lager</b> Well-balanced malt sweetness, floral aroma, crisp hop bitterness, and a soft dry finish.	<b>\$72</b>

## S O F T D R I N K

<b>Water</b>	
<i>Evian</i>	<b>\$70</b>
<i>Evian Sparkling</i>	<b>\$70</b>
<b>Soft Drink</b>	
<i>Coke / Coke Zero / Sprite / Ginger Ale / Ginger Beer</i>	<b>\$38</b>
<b>Juice</b>	
<i>Orange / Apple / Cranberry / Pineapple</i>	<b>\$45</b>
<b>Tea</b>	
<i>English Breakfast / Earl Grey / Peppermint / Chamomile / Jasmine</i>	<b>\$36</b>
<b>Coffee</b>	
<i>Regular Coffee / Americano</i>	<b>\$36</b>
<i>Cappuccino / Cafe Latte / Flat White / Mocha/ Espresso</i>	<b>\$38</b>
<i>Double Espresso</i>	<b>\$40</b>