

WINE

SPARKLING

VINTAGE	PRODUCER	PLACE	VARIETAL	PRICE
2019	Deltetto ‘N’ Spumante (brut rosé)	Alba, IT	NEBBIOLO	\$90
NV	Contadi Castaldi (rosé)	Franciacorta, IT	CHARDONNAY, PINOT NERO	\$75
2012	Gramona III Lustros (brut nature)	Catalunya, SP	MACABEO, XAREL·LO	\$150
2015	Pol Roger	Champagne, FR	CHARDONNAY, PINOT NOIR	\$165
NV	Edi Kante (dosaggio zero)	Friuli, IT	CHARDONNAY, MALVASIA	\$85
NV	A.Lamblot ‘Mouvance 17’ (brut nature)	Champagne, FR	PINOT MEUNIER	\$150
2012	Dom Pérignon	Champagne, FR	CHARDONNAY, PINOT NOIR	\$495
NV	Egly-Ouriet ‘VP’ Grand Cru	Champagne, FR	CHARDONNAY, PINOT NOIR	\$400
NV	Krug Grande Cuvée ‘171’	Champagne, FR	CHARDONNAY, PINOT NOIR, MEUNIER	\$450
NV	Marie-Courtin (blanc de blancs - extra brut)	Champagne, FR	CHARDONNAY	\$275
NV	Pierre Gimonnet ‘Cuis’ 1er Cru (blanc de blancs)	Champagne, FR	CHARDONNAY	\$160
NV	Jacques Selosse ‘Initial’ (blanc de blancs)	Champagne, FR	CHARDONNAY	\$380
NV	Petit & Bajan ‘Nuit Blanche Grand Cru’	Champagne, FR	CHARDONNAY	\$170
NV	Ruinart 375mL (blanc de blancs)	Champagne, FR	CHARDONNAY	\$93

WHITE

VINTAGE	PRODUCER	PLACE	VARIETAL	PRICE
2021	Folktale ‘The Lion For Real’ (orange)	Central Coast, CA	CHARDONNAY, RIESLING, GRENACHE	\$65
2022	Arnot-Roberts ‘Watson Ranch’	Napa, CA	CHARDONNAY	\$75
2022	Mayacamas	Napa, CA	CHARDONNAY	\$125
2020	Morlet ‘Ma Princesse’	Sonoma, CA	CHARDONNAY	\$240
2020	The Hilt Estate	Central Coast, CA	CHARDONNAY	\$70
2022	Capensis ‘Silene’	Stellenbosch, S. AFR	CHARDONNAY	\$70
2022	François Mikulski	Côte d’Or, FR	CHARDONNAY	\$120
2020	Pierre Mayeul ‘Cuvée Lisa et Julia’	Burgundy, FR	CHARDONNAY	\$120
2021	Hubert Lamy ‘La Princée’	Saint-Aubin, FR	CHARDONNAY	\$260
2021	Il Borro ‘Lamelle’	Tuscany, IT	CHARDONNAY	\$75
2022	Domaine Séguinot-Bordet	Chablis, FR	CHARDONNAY	\$100
2022	Domaine Pinson	Chablis, FR	CHARDONNAY	\$90
2022	Domaine Fèvre 1er Cru ‘Vaulorent’	Chablis, FR	CHARDONNAY	\$145
2021	Ca’Viola ‘Sirena’	Langhe, IT	ARNEIS	\$75
2022	Vayder-Malberg ‘Liebedich’	Wachau, AT	GRÜNER VELTLINER	\$81
2019	Merry Edwards	Russian River Valley, CA	SAUVIGNON BLANC	\$90
2023	Michel Vattan ‘C - O’	Sancere, FR	SAUVIGNON BLANC	\$83
2022	Isabel Estate	Marlborough, NZ	SAUVIGNON BLANC	\$70
2023	La Moussiere	Sancere, FR	SAUVIGNON BLANC	\$95
2019	Schloss Johannisberg Spätlese	Rheingau, GER	RIESLING	\$90
2018	Weingut Burg Ravensburg ‘Huzarenkappe’	Baden, GER	RIESLING	\$135
2020	Weingut Knoll ‘Loibner’	Wachau, AT	RIESLING	\$125

RED

VINTAGE	PRODUCER	PLACE	VARIETAL	PRICE
2022	Arnaud Combiér ‘Chiroubles’	Beaujolais, FR	GAMMAY	\$70
2022	Domaine de Fa ‘Saint Amour - Cote de Besset’	Beaujolais, FR	GAMMAY	\$78
2022	Tyler ‘Sta. Rita Hills’	Santa Ynez Valley, CA	PINOT NOIR	\$75
2019	Morlet ‘En Famille’	Sonoma, CA	PINOT NOIR	\$330
2022	Aubert ‘UV-SL’	Sonoma, CA	PINOT NOIR	\$240
2022	Brooks ‘Janus’	Willamette, OR	PINOT NOIR	\$80
2023	Deovlet ‘Sanford & Benedict Vineyard’	Sta. Rita Hills, CA	PINOT NOIR	\$125
2019	Hamilton Russell ‘Zena Crown’ Eola-Amity	Willamette, OR	PINOT NOIR	\$168
2019	Cirq	Russian River, CA	PINOT NOIR	\$325
2020	Robert Groffier 1er Cru ‘Les Seuvrées’	Gevrey-Chambertin, FR	PINOT NOIR	\$550
2019	Ch. Meursault ‘Les Marechaudes’ Grand Cru	Corton, FR	PINOT NOIR	\$700
2023	Curto Marco	Piedmont, IT	DOLCETTO	\$70
2020	Castello Di Ama	Chianti, IT	SANGIOVESE	\$110
2018	Pian Dell’Orino ‘Vigneti del Versante-Brunello di Montalcino’	Tuscany, IT	SANGIOVESE	\$257
2018	Talenti ‘Brunello di Montalcino’	Tuscany, IT	SANGIOVESE	\$140
2021	Domaine Raspail-Ay	Gigondas, FR	GSM	\$105
2021	Rotem & Mounir ‘Omnia’	Châteauneuf-du-Pape, FR	GSM	\$255
2022	Alain Graillot ‘Croze-Hermitage’	Rhône Valley, FR	SYRAH	\$92
2022	Jolie-Laide	North Coast, CA	SYRAH	\$75
2020	Gramercy Cellars ‘Lower East’	Walla-Walla, WA	SYRAH	\$80
2019	Mother Tongue	Barossa Valley, AU	SHIRAZ	\$98
2020	Andremily No. 9	Central Coast, CA	SYRAH BLEND	\$275
2020	Château Pradeaux Bandol ‘Le Lys’	Provence, FR	MOURVÈDRE	\$75
2020	Duckhorn ‘Three Palms’	Napa, CA	MERLOT	\$250
2021	Venica & Venica	Friuli, IT	MERLOT	\$70
2022	Frog’s Leap	Napa, CA	MERLOT	\$90
2019	Sierra Cantabria Unica	Rioja, SP	TEMPRANILLO	\$70
2022	R. Lopez de Heredia ‘Todonia’	Rioja, SP	TEMPRANILLO	\$110
2019	Vega Sicilia ‘Valbuena 5o’	Ribera del Duero, SP	TEMPRANILLO	\$495
2019	Muga Seleccion Especial	Rioja, SP	TEMPRANILLO	\$95
2021	Vietti ‘Perbacco’ Langhe	Piedmont, IT	NEBBIOLO	\$70
2018	Barale Fratelli ‘Bussia’	Piedmont, IT	NEBBIOLO	\$135
2020	Brovia ‘Brea Vigna Cà Mia’	Piedmont, IT	NEBBIOLO	\$300
2018	Margherita Otto Barolo	Piedmont, IT	NEBBIOLO	\$240

WINE

RED

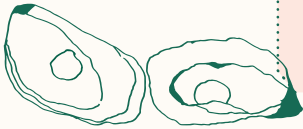
VINTAGE	PRODUCER	PLACE	VARIETAL	PRICE
2019	Ashes & Diamonds	Napa, CA	CABERNET FRANC	\$130
2021	Clau de Nell ‘Cuvée Violette’	Anjou, FR	CABERNET FRANC BLEND	\$115
2019	Lungaroti Montefalco	Umbria, IT	SAGRANTINO	\$95
2016	Perticaia	Umbria, IT	SAGRANTINO	\$120
2016	Tedeschi ‘Ansari’ Amarone	Veneto, IT	CORVINA, CORVINONE	\$150
2020	Orma Toscana	Tuscany, IT	MERLOT BLEND	\$190
2020	Tenuta de Arceno ‘Il Fauno Arcanum’	Tuscany, IT	MERLOT BLEND	\$100
2019	Château Lassègue Saint-Émilion Grand Cru	Bordeaux, FR	MERLOT BLEND	\$150
2022	La Macchiole Bolgheri Rosso	Tuscany, IT	MERLOT BLEND	\$85
2020	Château Petit-Village	Pomerol, FR	MERLOT, CABERNET	\$130
2018	Château Les Cruzelles ‘Lalande de Pomerol’	Pomerol, FR	MERLOT, CABERNET	\$91
2018	Andrew Will ‘Two Blondes’	Columbia Valley, OR	MERLOT, CABERNET	\$150
2022	Ridge ‘Geyserville’	Sonoma, CA	ZINFANDEL BLEND	\$135
2022	Venge Vineyards ‘Scout’s Honor’	Napa, CA	ZINFANDEL BLEND	\$85
2023	8 Years in the Desert	Napa, CA	ZINFANDEL BLEND	\$90
2021	Le Pich	Napa, CA	CABERNET SAUVIGNON	\$110
2021	White Rock Vineyards	Napa, CA	CABERNET SAUVIGNON	\$140
2022	Sea Shell ‘Estate Reserve’	Paso Robles, CA	CABERNET SAUVIGNON	\$90
2019	Purlieu Winery	Napa, CA	CABERNET SAUVIGNON	\$195
2021	Marietta ‘Game Trail’	Yorkville Highlands, CA	CABERNET SAUVIGNON	\$95
2021	Favia ‘Oakville’	Napa, CA	CABERNET SAUVIGNON	\$550
2021	Cade Estate ‘Howell Mountain’	Napa, CA	CABERNET SAUVIGNON	\$300
2022	Vice Versa ‘Beckstoffer Dr. Crane Vineyard’	Napa, CA	CABERNET SAUVIGNON	\$750
2021	Realm ‘The Bard’	Napa, CA	CABERNET SAUVIGNON	\$350
2020	Mayacamas ‘Mt. Veeder’	Napa, CA	CABERNET SAUVIGNON	\$425
2018	Morlet ‘Mon Chevalier’	Knights Valley, CA	CABERNET SAUVIGNON	\$480
2017	Hundred Acre ‘Kayli Morgan’	Napa, CA	CABERNET SAUVIGNON	\$1500
2021	Opus One	Napa, CA	CABERNET SAUVIGNON	\$695
2021	Jett	Walla Walla, WA	CABERNET SAUVIGNON	\$145
2021	Quintessa	Rutherford, CA	CABERNET BLEND	\$510
2013	Acumen Peak	Napa, CA	CABERNET SAUVIGNON	\$261
2018	Los Vascos ‘Le Dix’	Colchagua Valley, CL	CABERNET SAUVIGNON	\$156
2020	Ridge Vineyards ‘Monte Bello’	Santa Cruz Mountains, CA	CABERNET SAUVIGNON	\$450
2021	Chimney Rock	Napa, CA	CABERNET SAUVIGNON	\$260

WINE

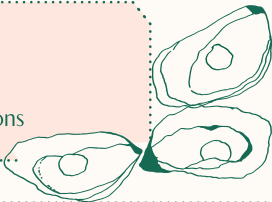


A5 STEAKHOUSE
DENVER, CO

Raw Bar



Daily Oysters*
5EA OR 49/DOZEN
eastern and pacific daily selections



* Denotes raw or undercooked items which may increase your risk of foodborne illness if consumed. Not all menu ingredients listed. Please make our service team aware of any allergies or dietary preferences.

A5 Seafood tower
Custom built / MP

Split Lobster Tail • 18
Maine lobster, aioli, drawn butter

Red King Crab
¼# • 40 1# • 135
drawn butter, lemon

Scallop Ceviche* • 19
nuoc cham, avocado, rice cracker

Mexican Shrimp Coctel • 12
poached bay shrimp, Acapulco style
semolina crackers

Crab & Lobster Salad* • 26
Calabrian chili aioli, celery, wasabi
tobiko, wonton

Appetizers

Japanese Hamachi* • 24
passion fruit ponzu, myoga, Asian pear,
pickled fresno, masago

Oysters Motoyaki • 28
broiled oysters, motoyaki sauce,
herbs “Rockefeller”, herbed breadcrumbs

Beef Tartare Katsu Sando* • 18
chopped beef tenderloin, cornichon,
aioli, shallot, soft boiled quail egg,
toasted Japanese milk bread

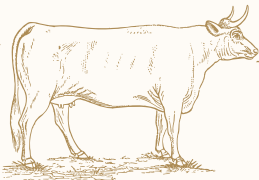
Japanese Curry Poutine • 19
wagyu pot roast, curry gravy,
cheese curds, pickled fresno, scallion

Char Siu Bacon • 20
slow cooked pork belly, bok choy,
lemon aioli, peanut crunch

Australian F4 Striploin* 4oz • 85
BMS 9+ south east Queensland

Japanese A5 Striploin* 4oz • 125
BMS 12 Miyazaki prefecture

both presented with:
-veal ponzu and onion-



Salads

Caesar* • 19
little gems, spicy anchovy
dressing, torn croutons, cured
egg yolk, poached
egg, Grana Padano

Our House • 14
Esoterra Farm greens, shaved
carrots, marinated feta, candied
pistachios preserved
citrus vinaigrette

Wedge • 19
Roquefort dressing, super
crunch, confit tomato bacon
lardon, avocado

A5 is a service included restaurant; the 20% service charge is distributed to the staff in an equitable manner. Additional gratuity is appreciated, but not required.

Sides

Kennebec Fries • 10
beer batter, fry spice, umami aioli

Charred Cabbage • 16
tsuyu broth, XO sauce, pickled shallot,
sesame garlic crunch, mint

Yam & Ube Tempura • 17
smoked eggplant, gaji muchim, lemon oil

Mac & Cheese Croquettes • 15
fried macaroni and cheese,
nardello pepper jam

Japanese Milk Bread Rolls • 10
hot buttery fresh baked fluffy buns
en cocotte

Bacon & Kimchi Fried Rice • 19
jasmine rice, egg, kimchi, bacon,
green onion, cotija cheese

Wok Tossed Sprouting Broccoli* • 17
miso bagna cauda, furikake, trout roe

Whipped Potatoes • 14
Yukon Gold potatoes whipped with
butter and chives

Entrees

Korean Lettuce Wraps • 42
galbi marinated wagyu, cucumbers, kimchi,
chiles, herbs, saamjang

Seared Scallops* • 54
sauce vin jerez, smoked trout roe,
lemon oil, fines herbes

Roasted Tai Snapper • 56
brown butter yuzu
ponzu, furikake

Colorado Lamb Shank* • 60
Buckner Farms, tamarind chutney glaze,
sesame, herb salad, pickled fresno

Roasted Green Circle Chicken • 36
winter squash puree, spiced local honey,
hazelnut gremolata

Black Tiger Prawns • 54
#1 black tiger prawns, Espelette
lemon oil, chives



Steaks*

Steak Name	Primal	Size	Price
Tenderloin Prime Black Angus Creekstone Farms, KS	Short Loin	7oz	58
Bone-in NY Strip Prime Black Angus Centennial Cuts, CO	Short Loin	30oz	130
Santa Maria Tri-Tip Tajima Black Wagyu, Strube Ranch, TX	Sirloin	12oz	60
Tomahawk Prime Black Angus Creekstone Farms, KS	Ribeye	MW	MP
Denver Black Hawk Farms Wagyu, Black Hawk, KY	Anterior Chuck	8oz	49
Picanha Westholme Australian Wagyu, Queensland, AUS	Sirloin	10oz	62

Treat yourself

“Chef Max Style” +18

with grilled/roasted alliums & roasted bone marrow

Surf ‘n’ Turf

6oz butter poached Maine lobster tail +42
3ea black tiger prawns +27
2ea U8 seared Maine scallops* +26

Sauces

Bordelaise • 9

veal demi based sauce infused with shallot and red wine garnished with bone marrow, parsley, thyme



House Chili Crunch • 5

warm mix of crispy alliums, chilis and aromatic spices

Black Garlic Kanzuri • 7

traditional Japanese condiment with vinegar, black garlic, citrus

Au Poivre • 9

veal and brandy demi-glace studded with peppercorns and finished with cream



Chimichurri • 6

piquant Argentinian sauce of herbs, garlic, peppers, vinegar



A5 Béarnaise • 7

A5’s take on a traditional bernaise with sake and Szechuan

Thai Chile • 6

sweet and sour sauce with chiles, fish sauce, lime palm sugar, cilantro



XO • 6

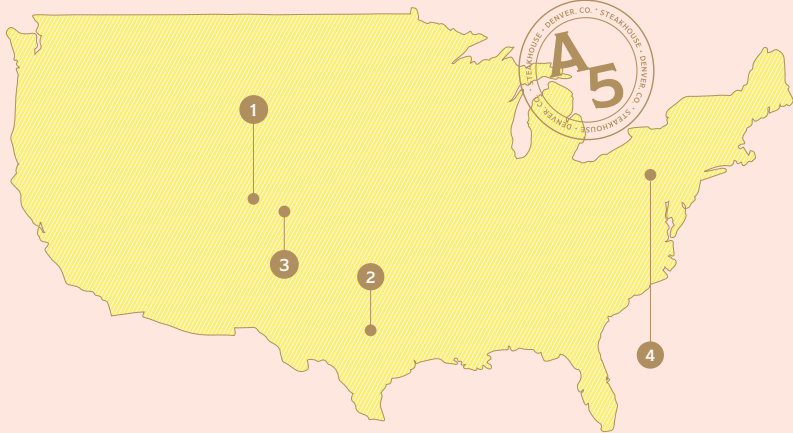
spicy blend of dried seafood, ham, chiles, packed with umami

A5 Steak Sauce • Complimentary

house blend of 18 ingredients balancing acid and umami

As a modern steakhouse, we place a premium on doing the work to find producers, growers, and ranchers that have values that align with our own.

It’s our desire to bring food to your table that speaks to its sense of place and time, and to be able to bring the connection to those producers to a higher level of consciousness.



1. BUCKNER FAMILY FARMS, CO.

Buckner Family Farms raises small herds of lamb and cattle on open prairie, promoting natural, thriving livestock. Denver enjoys their limited products.

2. STRUBE RANCH, TX.

Raises Tajima Black Wagyu cattle on a mix of ranch grains and prairie grasses for top quality. Black Hawk Farms in Kentucky also focuses on sustainable wagyu.

3. ESOTERRA CULINARY GARDEN, CO.

Esoterra Culinary Garden led by Mark consistently offers high-quality, organic produce reflecting Colorado’s seasons with vibrant heirloom vegetables and greens.

4. GREEN CIRCLE CHICKEN, PA.

Green Circle Chicken, raised by Amish and Mennonite farmers in Pennsylvania, is certified humane. These heritage chickens enjoy a free-range life and a diet supplemented with local vegetables.

HAPPY HOUR

***Select Oysters • 2.50**
daily selection of oysters

***A5 Burger • 15**
6oz wagyu beef, butterkasse cheese,
griddled onions, pickles, special sauce

Fries • 5

French Dip • 14
thinly sliced wagyu roast beef, double dipped
baguette, horsey and spicy mustard sauces

***Wagyu Yakitori • 13**
lemon aioli, house chili crunch

Musso Farms Popcorn • 6
sazon butter, micro planed parmesan, togarashi

Macaroni & Cheese Croquette • 4
jimmy nardello and tomato jam

Croque Monsieur Sando • 8
jambon de Paris, béchamel, butterkasse,
milk bread

House Salad • 7
baby greens, carrot, marinated feta, pistachio,
preserved orange vinaigrette

** Denotes raw or undercooked items
which increase your risk of food-borne
illness if consumed*



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HAPPY HOUR

COCKTAILS

Classic

DRAFT COCKTAILS

Manhattan • 10

Martini • 10

Old Fashioned • 10

Negroni • 10

Margarita • 10

Arette Tequila, fresh lime, agave syrup

Daiquiri • 10

Brugal Rum, fresh lime, sugar

A5's Select Red or White Wine • 10

ask your bartender for today's selections



WINES

Red • White • Rose

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WINES

Red • White • Rose

WINES BY THE GLASS

SPARKLING

Gruet Sauvage	Blanc de Blancs	New Mexico	\$16
Vol Enchante	Rosé	Alsace, France	\$15

ROSE

Division Wine Co.	Med Blend	Columbia Valley, OR	\$15
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WHITE

Schaller	Chardonnay	Chablis, France	\$18
Southern Lines	Sauvignon Blanc	Marlborough, NZ	\$15
Xión	Albariño	Rías Baixas, Spain	\$15
Abbazia di Novacella	Pinot Grigio	Alto Adige, Italy	\$16

RED

Dunites	Pinot Noir	SLO Coast, CA	\$17
Walter Scott 'Ruth Cuvée'	Pinot Noir	Willamette, Oregon	\$20
Krutz 'Magnolia'	Cabernet Sauvignon	Sonoma, CA	\$18
Janasse 'Côte du Rhône'	GSM	Rhône, France	\$15
Chiara Condello	Sangiovese	Emilia-Romagna, Italy	\$16
Plump Jack	Merlot	Napa, CA	\$35
Hess 'Lion Tamer'	Cabernet Sauvignon	Napa, CA	\$27

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CLASSICS

The Martini • 18
Beefeater gin or Skyy vodka

The Negroni • 18
Tanqueray gin

The Manhattan • 18
Ritternhouse rye

The Old Fashioned • 18
Elijah Craig bourbon

Gimlet • 16
Roku gin or Skyy vodka
with yuzu and chile

Mojito • 16
Bacardi rum



Seasonal

Mutombo* • 16
dark rum, spiced pear, lemon,
vanilla, egg whites

The Line • 18
gin, benedictine,
carpano antica

HNF • 16
mezcal, aperol
yellow chartreuse, lime

Old School • 30
Whistle Pig rye, orange, honey,
bitters, cinnamon tincture

Mexican Cousin • 16
reposado tequila, yuzu sake,
absinthe, oj

MacQueen's Orchard • 16
apple brandy, bourbon, cider
lemon, rosemary

Porch Pounder • 16
vodka, giffard peach, lemon,
blueberry thyme

Cobra's Fang • 16
house-blend of rums, orange,
passion-fruit, cinnamon

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Cocktails adjusted to include inspiration from our culinary team

AFTER DINNER

Espresso Martini • 16
vodka, coffee liqueur, cream float

Sazerac • 16
cognac, Peychaud's bitters

Amaretto Sour* • 16
rye, sweet lemon, egg white

NON-ALCOHOL COCKTAILS

Hugo Grande • 14
infused apple cider, lemon, honey

The Jesbot* • 15
Seedlip Grove, oj, vanilla, lemon, egg white

Blueberry Refresher • 15
DHÖS orange, blueberry-thyme, lemon



Beer

New Terrain Brewing

IPA	\$9
Amber	\$8
Pilsner	\$8

DESSERTS

Creme Caramel Flan • 12
vanilla baked rhubarb, honey phyllo crisp

Yuzu Olive Oil Cake • 13
roasted strawberries, macadamia crunch
strawberry buttermilk sherbert

Chocolate Bar • 12
passion fruit milk, chocolate genache
banana bread cream, sesame seed brittle

after dinner
SIPS

Espresso Martini • 16

Boal 10 Year Madeira • 13

Chateau d'Orignac • 14

Amaro Nonino • 10

Amaro Averna • 16

Martell 'Cordon Bleu' • 44

Saracco Moscato d'Asti (375mL) • 22

Chateau Coutet, Sauternes-Barsac • 19

Taylor 10 Year Tawny Porto • 16

Taylor Fladgate 20 Year Tawny Porto • 17

Intelligentsia Espresso • 5



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