



AN AMERICAN CLASSIC

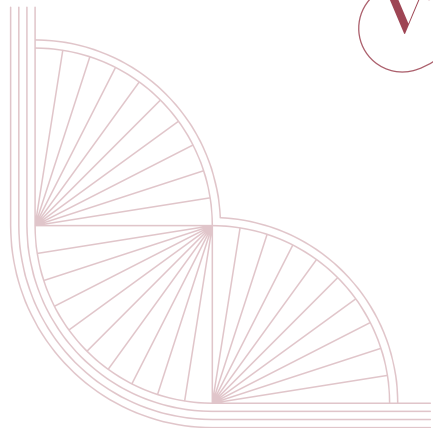


Slip inside and let the world outside soften.
Behind this velvet curtain, time loosens its grip—shadows glow,
whispers linger, and every sip feels like a secret kept.

This is a refuge for dreamers and night-seekers, a place where
Old Hollywood's ghostlight still flickers and the air carries stories
meant only for those who find their way here.

Settle into the hush, follow the shimmer, and allow the evening
to reveal itself—slowly, deliberately, beautifully.

Welcome to Veil & Velvet.



PARKER HOUSE ROLLS

housemade parker rolls, shiso butter
D, VG

\$9

ADD CAVIAR +\$20

EMBERED OYSTERS

half dozen kumamoto oysters, espelette
chili butter, chives, lemon
D, GF

\$29

SALMON DIP

smoked trout roe, chicharron, chives,
russet potato chips
GF

\$23

Bites & Delights

CAVIAR SERVICE



THE ONLY SIBERIAN STURGEON

\$105 | 30G

THE ONLY GOLDEN OSCIETRA

\$185 | 30G

THE ONLY BELUGA OSSETRA

\$205 | 30G

served with red fife blinis, fancy butter,
sous vide egg yolk, chives

D

PETIT LOBSTER ROLLS

lobster, yuzu-aioli, fresh herbs
GF

\$38

ADD CAVIAR +\$20

STEAK TARTARE

sweet onion aioli, oscietra caviar,
creamy yolk, waffle crisp
D

\$23

TUNA CRUDO

tomato-shiso gel, finger lime, rice cracker
GF

\$27

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition. *

Vegetarian (VG), Dairy (D), Nuts (N), Gluten Free (GF)

Bites & Delights



GOLDEN CHICKEN NUGGETS

golden nuggets, oscietra caviar,
veil & velvet signature dipping sauces, frites

D
\$34

HAUTE POTATO

taleggio sauce, shaved black truffle

VG, D
\$22

LITTLE GEM CAESAR

parmesan, breadcrumbs, fine herbs,
anchovy vinaigrette

\$25

32OZ DRY-AGED PORTERHOUSE



prime snake river farms 32oz porterhouse,
dry-aged in-house, perfect for two
baby gem salad, chimichurri, bordelaise

D, GF

\$175

TRUFFLE FRITES

black truffle, shaved parmesan, chives

D, GF, VG

\$19

ROYALE WITH CHEESE

wagyu blend, caramelized onions, truffle
aioli, house made pickles, cheddar, sesame
brioche bun, frites

D
\$36

SPAGHETTI AL LIMONE

eureka lemon, roederer champagne
beurre blanc, oscietra caviar

VG, D
\$42

STEAK FRITES

prime beef tenderloin, au poivre
truffle frites

GF
\$75

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Press for Caviar

FEELING INDULGENT?

PRESS THE DISCREET BUTTON INSIDE THE JEWEL BOX AND SUMMON
A LAVISH BUMP OF OSCIETRA CAVIAR STRAIGHT TO YOUR TABLE.
BECAUSE EVENINGS LIKE THIS DESERVE A TOUCH OF LUXURY.



Desserts

THE V & V

pistachio mousse, pistachio baked
custard, dark chocolate sorbet,
raspberry consomme
D, N, VG

\$ 19

HERE FOR THE SCOOP



the ultimate banana split
flambéed bananas, house made trio
of chocolate, vanilla and strawberry
ice creams, hazelnut cookie dough
streusel, vanilla crème anglaise
D, N, VG

\$ 29

WHITE VELVET & PEARLS

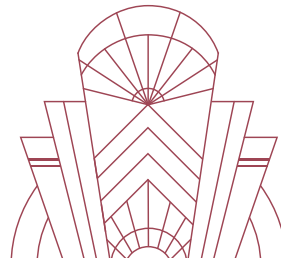
sweet cream and white chocolate
gelato, oscietra caviar, caramel
D, VG

\$ 27



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Martinis

BOUQUET GARNI

lemon and thyme infused
hendrick's gin, mancino secco
vermouth, essence of lemon peel

\$24

EARHEART

silent pool gin, luxardo maraschino,
giffard violette, supasawa
cherry foam cloud

\$25

ESPRESSO ROCHER

reyka vodka, mr. black, frangelico, tempus
creme de cacao, espresso, sea salt

\$30



THE SILVER SCREEN MARTINI FOR TWO

reyka vodka, mancino secco
vermouth, caviar stuffed olives,
two caviar bumps

\$80



CRAZY HORSE

feta infused reyka vodka, olive
brine, mint oil

\$22

THE ARRANGEMENT

cranberry and lime infused reyka
vodka, solerno, supasawa

\$27

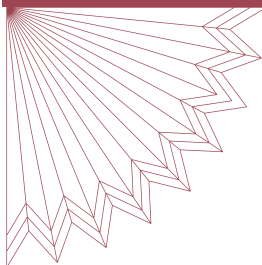
MARTINI CART

a perfect martini, your way, served
tableside

\$26

POINT REYES
BLUE CHEESE OLIVES
+\$6

CAVIAR OLIVES
+\$12



Signature Libations

MASQUERADE

glenfiddich 12yr, aperol, amaro montenegro,
ginger cardamum syrup, egg white, lemon juice

\$23

ROB ROYCE

balvenie, barolo chinato, tempus crème de cacao

\$36

A LOVE AFFAIR

milagro blanco, lo-fi gentian amaro, hibiscus, san
pellegrino limonata, black current purée

\$25

VEIL & VELVET

raynal VSOP, solerno blood orange, lemon juice,
orange oleo saccharum, cristal champagne

\$38

THE CONTINENTAL SOUR

clarified hudson bourbon, duckhorn merlot

\$24

BLACK COW

milagro reposado, licor 43, portland root
beer syrup, supasawa

\$27





Zero Proof

NO PRESCRIPTION NEEDED

lyre's pink london, ginger cardamom syrup,
lemon juice, egg white

\$ 18

DARLING DAISY

aplos arise, orange oleo saccharum
lime, salt, ciao! lime

\$ 19

RUBY SLIPPER

earl grey tea, hibiscus syrup,
san pellegrino limonata

\$ 16



