

*Bary
Dambino*



Lounge Food Menu

POLLO FRITTO

Basil Ranch
Add Golden Osetra 1/2oz | 1oz

CAVIAR TOAST

Golden Osetra, Egg Butter, Chives

MASCARPONE & PROSECCO ARANCINI

Caciocavallo, Melon Passato

TUNA TARTARE*

Calabrian Aioli, Tangerine, Carta Di Musica

WARM LOBSTER ROLL*

Buttered Lobster, Pickled Fennel Mayo, Crispy Potato, Chive
By the Piece

PETITE BURGER*

Wagyu Beef, Fontina, Pickles, Carmelized Onions, White Sauce

FRENCH FRIES

Truffle Aioli

VANILLA SOFT SERVE

Olive Oil, Sea Salt, Feuilletine

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Draft Cocktails

APEROL SPRITZ

Aperol, Prosecco, Sparkling Water, Orange Slice

ELDERFLOWER SPRITZ

St-Germain Elderflower, Cocchi Americano, Prosecco, Sparkling Water, Mint, Lemon Slice

CLARIFIED PALOMA

Patron Silver, House-Made Clarified Grapefruit-Lime Soda



Cocktails

DECONSTRUCTED BELLINI

GH Mumm Champagne, Peach Elderflower "Caviar Bump"

LA BAMBINA

Grey Goose Vodka, Delle Sirene Rosso, Lemon, Pear, Ginger, Blue Spirulina, Sparkling Water

SOPELLINA

Codigo Blanco Tequila, Cocchi Americano, Lime, Watermelon, Calabrian Chili

EL FINALE

400 Conejos Mezcal, Lime, Maraschino, Centum Herbis Foam

PAPER PLANE

Sazerac Rye, Nonino, Aperol, Lemon

OSAKA SOUR

Suntory Toki Japanese Whiskey, Lemon, Foam, Cabernet Float

BIANCO NEGRONI

Roku Japanese Gin, C. Comoz Blanc, Bergamot Oregano
Infused Salers Aperitif, Grapefruit Oils

MAPLE WOOD SMOKED OLD FASHIONED

Elephante Private Select Barrel Angel's Envy Bourbon,
Demerara, Angostura, Lemon & Orange Oils

Martini

GREY GOOSE VODKA OR HENDRICKS GIN

DRY No Vermouth

WET With Dry Vermouth

DIRTY Castelvetro Olive Brine

Add Blue Cheese Stuffed Olives **1**

Add Caviar Pairing **40**

Espresso Martinis

CLASSIC

Choice of: Grey Goose Vodka, Altos Reposado Tequila
or Illegal Reposado Mezcal with Espresso & Vanilla

CANNELLA

Olmeca Altos Reposado Tequila, Licor 43, Espresso, Cinnamon

MOCHA

Illegal Reposado Mezcal, Caffè Borghetti, Espresso,
Crème De Cacao, Vanilla

LAVANDA

Grey Goose Vodka, Espresso, Almond Orgeat, Lavender

Beer

PEDAL HAUS

Day Drinker Lager

NORTH COAST

Scrimshaw Pilsner

FOUR PEAKS

The Joy Bus WOW Wheat Ale

BY ALL MEANS

Lucent Bond Sicilian Lemon & Ginger Krystal Weisse

WREN HOUSE

Spellbinder Hazy IPA

MENABREA BIONDA

Italian Lager *Bottle*

BEST DAY BREWING

Kolsch *Non-Alcoholic*

BEST DAY BREWING

Hazy IPA *Non-Alcoholic*

Wine *By the Glass*

CHAMPAGNE, G.H. MUMM

Reims, NV

CHAMPAGNE, KRUG 'GRANDE CUVÉE'

Reims, NV

SANCERRE

Pierre Riffault, Loire, 2023

CHARDONNAY

Frank Family, Napa, 2023

PINOT NOIR

Domaine Eden 'Estate', Santa Cruz, 2020

CABERNET SAUVIGNON

Ramsay, 2021

CABERNET SAUVIGNON

Paradigm, Napa, 2016



*Featured Champagne
By the Bottle*

DOM PERIGNON

2013

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Luminous, 2013

LOUIS ROEDERER

Cristal, 2015

ACE OF SPADES

NV

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Rosé, NV

EGLY & OURIET

Millesime, Grand Cru, 2014

Magnums By the Bottle

CHAMPAGNE, BOLLINGER

Special Cuvee, NV

CHAMPAGNE, PERRIER JOUET

NV

BAROLO, LUCIANO SANDRONE

Aleste, 2020

CHAMPAGNE, DOM PERIGNON

2012

SUPER TUSCAN, MASSETO

2021

Cocktail Fountains

APEROL SPRITZ FOUNTAIN

ELDERFLOWER SPRITZ FOUNTAIN

CLARIFIED PALOMA FOUNTAIN



Bottle Service

SERVED WITH FEVER TREE MIXERS AND
TABLESIDE SHAKEN COCKTAIL SHOOTERS

Flavors : Peach Elderflower, Watermelon Lime, Pear Lemon

Vodka

TITO'S

HAKU

GREY GOOSE

BELVEDERE

KETEL ONE

Gin

BOMBAY SAPPHIRE

HENDRICK'S

MONKEY 47

Tequila

PATRON SILVER

DON JULIO BLANCO

CODIGO BLANCO

PATRON CRISTALINO

DON JULIO REPOSADO

DON JULIO 1942

CLASE AZUL REPOSADO

CLASE AZUL REPOSADO MAGNUM (1.75L)

CLASE AZUL ULTRA