
FRESH & FABULOUS

Our Bar Chefs Use Organic, All-Natural & Fresh Ingredients

TYKU MARTINI 15

Tyku Citrus Liqueur, Fresh Ginger, Pineapple,
Lemon & Organic Agave Nectar

POMEGRANATE MARGARITA 16

Tierras Blanco Organic Tequila, Pama Liqueur,
Citry Organic Orange Liqueur, Organic Agave Nectar,
Fresh Lime & Pomegranate Juice

BLACK CHERRY MARGARITA 17

Cazadores Anejo Tequila, Citry Organic Orange Liqueur,
Fresh Lime, Black Cherries & Organic Agave Nectar

CAIPIRINHA DE UVA 14

Cabana Cachaça, Organic Agave Nectar,
Fresh Lime & Green Seedless Grapes

SIERPE SUNSET 14

Gran Sierpe Pisco, Fresh Basil, Raspberries, Lime,
Mango Purée & Organic Agave Nectar

ATLANTICO CONNECTION 14

Ron Atlantico Rum, Aperol Liqueur, Organic Agave Nectar
Fresh Lime & Pineapple Juice

TRU GIN MOJITO 14

Tru Organic Gin, Organic Agave Nectar,
Fresh Lime, Sugar Cane & Yerba Buena

CUCUMBER MARTINI 15

Square One Organic Vodka, Fresh Cucumber,
Lemon, Mint & Organic Agave Nectar

MOJITOS

Crafted with your choice of 10 Cane or Bacardi Superior Rum

MOJITO CLASSICO 14

Sugar Cane & Yerba Buena

RASPBERRY MOJITO 14

Fresh Raspberries, Sugar Cane & Yerba Buena

PINEAPPLE MOJITO 14

Fresh Pineapple Juice, Sugar Cane & Yerba Buena

STRAWBERRY MOJITO 14

Fresh Strawberries, Sugar Cane & Yerba Buena

MANGO MOJITO 14

Fresh Mango Purée, Sugar Cane & Yerba Buena

MARTINIS

The classic legends meet a modern twist

PEARTINI 16

Grey Goose La Poire Vodka, Grand Marnier & Fresh Pear

PLUM SAKE MARTINI 15

Gekkeikan Plum Wine, Gekkeikan Sake,
Organic Agave Nectar, Fresh Plum & Lime

MEDITERRANEAN MARTINI 16

Belvedere Vodka, Feta Cheese Stuffed Olives
with a splash of Olive Juice

ULTIMAT SOPHISTICATION 15

Ultimat, Fresh Blackberries & Fresh Passion Fruit Purée

GIRALDA'S PALOMA 15

Patron Silver Tequila, St-Germain Liqueur
& Fresh Grapefruit Juice

CELLAR CLUB SELECTIONS

CHAMPAGNE

CHAMPAGNE OF THE MONTH	15/70
KRUG, GRANDE CUVÉE, MULTI-VINTAGE	35/185
MOET & CHANDON, IMPERIAL, NV	16/75
VEUVE CLICQUOT, YELLOW LABEL, BRUT, NV	18/88
VEUVE CLICQUOT, ROSÉ, BRUT, NV	22/108

WHITE & ROSÉ WINES

ROSÉ, BANDOL, MAS DE LA ROUVIÈRE, FRANCE, '08	13/48
PINOT GRIGIO, SANTA MARGARITA, ALTO ADIGE, VENETO, '08	16/62
PINOT GRIGIO, TIEFENBRUNNER, DELLE VENEZIE, '08	10/36
ALBARINO, LEGADO DEL CONDE, RIAS BAIXAS, '08	9/33
SANCERRE, LA CRÊLE, DOMAINE THOMAS & FILS, LOIRE, '07	18/68
SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUGH, '08	11/45
SAUVIGNON BLANC-SEMILLON, GRAVES, BENJAMIN DE VIEUX CHATEAU GAUBERT, BORDEAUX, '06	11/42
VIIGNIER & CHARDONNAY, QUPÉ, BIEN NACIDO CUVÉE, SANTA MARIA VALLEY, '07	11/42
POUILLY-FUISSÉ, SOLUTRÉ, J.P. & MICHEL AUVIGUE, '07	12/48
CHARDONNAY, JORDAN, RUSSIAN RIVER VALLEY, '07	18/72
CHARDONNAY, SONOMA-CUTRER, SONOMA COAST, '07	12/45
RIESLING, GUNDERLOCH, JEAN-BAPTISE, KABINETT, RHEINHESSEN, '08	12/47

RED WINES

PINOT NOIR, BERTRAND AMBROISE, BOURGOGNE, '07	13/48
PINOT NOIR, EMERITUS, RUSSIAN RIVER VALLEY, '07	18/72
MERLOT, STERLING VINEYARDS, NAPA VALLEY, '05	14/56
CHÂTEAU PUIMARMON, VIELLES VIGNES, MONTAGNE SAINT-ÉMILION, '04	11/42
CHIANTI CLASSICO, PEPPOLI, ANTINORI, TUSCANY '06	16/59
CABERNET SAUVIGNON, SEQUOIA GROVE, NAPA VALLEY, '06	22/87
CABERNET SAUVIGNON, CLOS DU VAL, NAPA VALLEY '05	16/68
CABERNET SAUVIGNON, BIN 407, PENFOLDS, SOUTH AUSTRALIA, '07	17/65
MALBEC, JOFFRÉ & HIJAS, RESERVA, VALLE DE UCO, MENDOZA, '06	15/57

COGNAC, ARMAGNAC & PORTS

COURVOISIER XO	38
HENNESSY XO	38
HENNESSY PARADIS EXTRA	47
HENNESSY RICHARD	185
REMY MARTIN XO	38
REMY MARTIN 1989	47
REMY MARTIN, LOUIS XIII	210
DARTIGALONGUE HORS D' AGE, BAS ARMAGNAC	14
DOW'S VINTAGE PORT, 1985	26
WARRE'S VINTAGE PORT, 1985	24
TAYLOR FLADGATE, TAWNY, 20 YEAR	17

WHISKEY, SCOTCH AND TEQUILA

GENTLEMAN JACK	12
KNOB CREEK, 9 YEAR	12
CHIVAS, 18 YEAR	18
DEWAR'S SIGNATURE	38
JOHNNIE WALKER BLUE	42
ABERFELDY, 21 YEAR	19
GLEN GRANT, 30 YEAR	23
GLENLIVET, 18 YEAR	16
GLENMORANGIE, NECTAR D'OR	16
GLENMORANGIE, 18 YEAR	19
MACALLAN, 18 YEAR	21
PATRON SILVER	14
PATRON GRAND PLATINUM	45

BEERS OF THE WORLD

ST. BERNARDUS ABT 12, BELGIUM	9
ST. BERNARDUS PRIOR 8, BELGIUM	9
STELLA ARTOIS, BELGIUM	7
BECKS, GERMANY	7
ERDINGER, HEFE-WEIZEN, GERMANY	9
AMSTEL LIGHT, HOLLAND	7
HEINEKEN, HOLLAND	7
CORONA, MEXICO	7
ST. PETER'S CREAM STOUT, UNITED KINGDOM	10
BUDWEISER, USA	5
BUD LIGHT, USA	5
O'DOULS, USA	5
SAMUEL ADAMS LAGER, USA	7

PALME D'OR SELECTIONS

Served from 6 PM to 10 PM

OSETRA CAVIAR 140
1 oz. Traditional Style, Warm Toast & Blinis

MAINE LOBSTER & SMOKED SALMON CLUB SANDWICH 18
Roasted Fingerling Potatoes

HOMEMADE FOIE GRAS TERRINE 21
Tropical Fruit Chutney & Spiced Brioche Toast

MAINE LOBSTER BISQUE 14
Leek Confit, Lobster Ravioli
& Cappuccino Cream

GRASS FED BEEF TARTARE "MY WAY" 17
Warm Country Bread Toast

THE *P.R.* BABY BURGERS 18
Roasted Fingerling Potatoes

SÉLECTION DE FROMAGES DU CHEF 16
Warm Mini Bread

PALME D'OR SPOONS, SKEWERS & SHOTS TASTING 18
Osetra Caviar & Potato Mousseline, Crispy Fish & Aioli Sauce,
Asparagus Beignet & Tartare Sauce, Stone Crab Salad
Chilled Tomato Soup & Cucumber Jelly, Foie Gras Terrine
For Two 26

CHEF DE CUISINE PHILIPPE RUIZ
CHEVALIER DE L'ORDRE DU MÉRITE AGRICOLE

CLASSIC FARE

BABY LETTUCE SALAD 12
Baby Greens, Feta Cheese,
Roasted Peppers & Olive Oil Vinaigrette

CLASSIC CAESAR SALAD 12
Parmigiano-Reggiano & Garlic Croutons
add Flame Grilled Chicken 18

COBB SALAD 18
Garden Greens, Avocado, Roasted Turkey Breast,
Bacon, Chopped Egg, Crumbled Blue Cheese,
Tomatoes, Red Onions & Buttermilk Ranch Dressing

JUMBO SHRIMP COCKTAIL 19
Fennel-Bell Pepper Slaw, Rémoulade & Basil-Tomato Sauce

TRADITIONAL TURKEY CLUB 15
Roasted Turkey Breast, Bacon, Lettuce,
Tomato, Mayonnaise & Country Toast

CHAR-GRILLED ANGUS BURGER 15
Choice of Provolone, Gorgonzola, Swiss or American Cheese

GRILLED CHEESE SANDWICH 12
Thick Sliced Brioche and Wisconsin Cheddar

WHAT'S HIP WEDNESDAY FAB FOOD

A RAINBOW OF TORTILLA CHIPS 9
Avocado-Cilantro Mousse & Spiced Tomato Salsa

CHARCOAL-GRILLED ANGUS SIRLOIN MINI-BURGERS 12
Pommes Frites & Homemade Barbecue Sauce

SPICY CALYPSO CHICKEN WINGS 12
Celery & Bleu Cheese Dipping Sauce

SMOKED WHITE FISH SPREAD 14
Tomato, Capers, Black Olive Salsa & Crostini Baguette

LIGHTLY BREADED BABY CALAMARI RINGS 13
Lemon Ailoi & Mediterranean Chutney

ISLAND-SPICED ROCK SHRIMP 11
Indian Curry & Spiced Mango Sauce

CHEF DE CUISINE PHILIPPE RUIZ
CHEVALIER DE L'ORDRE DU MÉRITE AGRICOLE

FLORIDA KEY LIME PIE 10
Served with Raspberry Coulis

VANILLA BEAN CRÈME BRÛLÉE 11
Served with Fresh Berries

VANILLA CHOCOLATE MARBLE CHEESECAKE 11
Served with Caramel Sauce

HOME-MADE GELATOS OR SORBETS 10
Fresh Seasonal Fruits

BILTMORE BAR
DESSERT MENU

BILTMORE BAR
CLASSIC FARE
