

Fresh & Fabulous

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

Caipirinha de Uva 14
Cabana Cachaça, Organic
Agave Nectar with Fresh Lime
& Green Seedless Grapes

Cucumber Martini 15
Square One Organic Vodka,
Fresh Lemon, Cucumber, Mint
& Organic Agave Nectar

Black Cherry Margarita 17
Cazadores Tequila, Citry Organic
Orange Liqueur, Fresh Lime, Black
Cherries & Organic Agave Nectar

TyKu Martini 15
TyKu Citrus, Fresh Pineapple, Ginger,
Lemon & Organic Agave Nectar

Sierpe Sunset 14
Gran Sierpe Pisco, Fresh Basil,
Raspberries, Lime, Mango Purée
& Organic Agave Nectar

Tru Gin Mojito 14
Tru Organic Gin, Fresh Lime,
Organic Agave Nectar,
Sugar Cane & Yerba Buena

Pomegranate Margarita 16
Tierras Blanco Tequila, Pama Liqueur,
Citry Organic Orange Liqueur, Organic
Agave Nectar, Fresh Lime Juice &
Pomegranate Juice

Atlantico Connection 14
Ron Atlantico Rum, Aperol Liqueur,
Organic Agave Nectar, Fresh Lime

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

Plum Sake Martini 15

Gekkeikan Plum Wine, Gekkeikan Sake,
Fresh Plum & Fresh Lime

Mediterranean Martini 16

Belvedere Vodka, Feta Cheese
Stuffed Olives & Olive Juice

Peartini 16

Grey Goose La Poire Vodka, Cointreau,
Organic Agave Nectar & Fresh Pear

Ultimat Sophistication 15

Ultimat Vodka, Fresh Blackberries
& Fresh Passion Fruit Purée

Port

Cockburn's 10 Year	11
Cockburn's 20 Year	17
Fonseca 10 year	10
Sandeman Founder's Reserve	10
Sandeman 20 Year	17
Taylor Fladgate 10 Year	11
Taylor Fladgate 20 Year	17
Warre's Vintage Port, 1985	24

Cognac

Courvoisier VSOP	16
Courvoisier XO	38
Hennessy VSOP	16
Hennessy XO	38
Hennessy Paradis Extra	47
Hennessy Richard	185
Martell VSOP	16
Martell Cordon Bleu	34
Martell XO	38
Remy Martin VSOP	16
Remy Martin XO	38
Remy Martin, Extra	68
Remy Martin, Louis XIII	210
Remy Martin VSOP, XO, Louis XIII Tasting	85

Beers

St. Bernardus ABT 12, Belgium	9
St. Bernardus Prior 8, Belgium	9
Stella Artois, Belgium	7
Becks, Germany	7
Erdinger, Germany	9
Amstel Light, Holland	7
Heineken, Holland	7
Moretti Birra, Italy	7
Corona, Mexico	7
St. Pete's Cream Stout, UK	10
Bud Light, USA	5
Budweiser, USA	5
Miller Lite, USA	5
O'Douls (non-alcoholic), USA	5
Samuel Adams, USA	7
Beer of the Week	5

Single Malt Scotch

Aberfeldy 21 Year	19
Dalwhinnie 15 Year	13
Glen Grant 30 Year	23
Glenfiddich 12 Year	13
Glenfiddich 15 Year	14
Glenfiddich 18 Year	16
Glenlivet 12 Year	13
Glenlivet 18 Year	16
Glenlivet 21 Year	19
Glenmorangie Port Wood	13
Glenmorangie Lasanta	13
Glenrothes 30 Year	25
Macallan 12 Year	13
Macallan 18 Year	21
Talisker 10 Year	13

Cellar Club Sunday Bar Menu

Served from 11:30 AM to 5:30 PM

Classic Caesar Salad 12

Shaved Parmiggiano-Reggiano

Add Flame-Grilled Chicken 18

Tuna Niçoise Salad 24

Chopped Tuna, Garden Greens, Hard-Boiled Egg,
Red Onion, Olive Tapenade, Green Beans, Potatoes,
Extra Virgin Olive Oil & Tomato-Garlic Vinaigrette

Cobb Salad 18

Garden Greens, Avocado, Roasted Turkey Breast, Bacon,
Chopped Egg, Crumbled Blue Cheese, Tomato,
Red Onion & Buttermilk Ranch Dressing

Black Angus Burger 15

Served with Iceberg Lettuce, Vine-Ripe Tomato,
Red Onion and Dill Pickle

Choice of Provolone, Gorgonzola, Swiss,
Cheddar or American Cheese

Steak & Cheese on French Baguette 19

Grilled Sirloin, Provolone Cheese, Lettuce,
Tomatoes, Sautéed Onions, Mayo

Reuben Sandwich 16

Classic Sandwich of Thinly Sliced

Corned Beef and Swiss on Rye Bread

Topped with Sauerkraut and Thousand Island Dressing

Traditional Triple Decker Turkey Club 15

Roasted Turkey Breast, Bacon, Lettuce,
Tomato and Mayo on Country Toast

BLT 'Our Way' 14

Iceberg Lettuce, Vine-Ripe Tomatoes

Cellar Club Bar Menu

Served from 11:30 AM to 10:30PM

Ciliegine e Oliva 12

Marinated Baby Fresh Mozzarella, Mixed Olives

Bruschetta di Pomodoro 10

Classic Tomato Bruschetta

Mini Pizza Trio 12

Mushrooms, Heirloom Tomatoes

Prosciutto & Artichokes

Calamari Fritti 12

Seasoned Fried Calamari,

Light Spicy Marinara Sauce

Gamberi alla Griglia 18

Grilled Jumbo Shrimps, Spicy Pink Sauce

Micro Greens Salad

Vongole al Vapore 14

Steamed Clams with Fresh Thyme, Diced

Tomatoes & White Wine Sauce

Salsiccia alla Griglia 18

Grilled Made in House Sweet Italian Sausage

Bell Peppers & Onions

Prosciutto & Formaggi 18

San Danielle Prosciutto

Aged Grana Padano Cheese

Chef de Cuisine

Mario Camia

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, Rémoûlade & 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

Cellar Club Bar

Classic Fare
