

## COCKTAILS

### ***Prickly Pearjito \$16***

Bacardi Rum, Zacapa 23, Prickly Pear Purée, Fresh Lime, Cane Sugar Water, Mint

### ***William Tells All \$18***

Boulard Calvados, Apple Cider, Fresh Lemon, Agave Nectar, Cinnamon

### ***Bad Boy \$19***

Casamigos Anejo Tequila, Lustau Palo Cortado Sherry, Benedictine, Mole Bitters

### ***90210HH! \$19***

Absinthe Rinse, Plymouth Gin, Fresh Lemon,  
Demerara Sugar Water, Prosecco, Tarragon

### ***Beverly Hills Ginger Sidecar \$22***

Hennessey Vsop Cognac, Cointreau, Fresh Lime,  
Ginger Infused Beet Sugar Water

### ***Martini Cart \$21/pp***

Frozen, Bottle Strength Martinis, Olive or Flamed Lemon Twist

### ***Barbados Sling \$19***

Plymouth Gin, Yellow Chartreuse, Velvet Falernum, Fresh Pineapple Juice,  
Lime, Demerara Sugar Water, Rosemary

### ***Holy Mole \$19***

Hennessey VSOP Cognac, Valrhona Bitter Chocolate Syrup,  
Half & Half, Agave Nectar, Chocolate Mole Bitters

### ***Rat Pack Manhattan \$18***

Bulleit Bourbon, Grand Marnier, Carpano Antica Formula Sweet Vermouth,  
Dolin Dry Vermouth, Angostura Bitters

### ***Martha's Martini \$19/pp***

*(shaken tableside for two or more)*

Plymouth Gin Or Imperia Vodka,  
Dolin Dry Vermouth Choice of Olives  
or Lemon Twist

### ***Garden Prohibition "Tea" \$18/pp***

*(for two to four people)*

Ron Zacappa 23 Rum, Lustau Palo Cortado  
Sherry, Fresh Lemon, Demerara Water,  
Orange, Apple Bitters, Simple Syrup

## BEER

Moretti "La Rossa", Italy \$7

Corona, México, D.f. \$10

Stella Artois, Belgium \$10

Amstel Light, Holland \$10

Sierra Nevada, Pale Ale Chico, Ca \$9

Chimay Cinq Cent, Belgium 750mL \$22

Coedo Shikkoku, Japan \$20

Saison Dupont, Belgium 500mL \$15

Baladin "Nora" Ale, Italy 750mL \$60

Old Speckled Hen, England \$10

Angel City Brewing, Los Angeles, Ca \$9

St Paulie Girl *non-alcoholic*, Germany \$8

Becks *non-alcoholic*, Germany \$8

## WINES BY THE GLASS

### **Sparkling**

Montage Cuvée, Sonoma Valley, California NV	\$14
Billecart-Salmon, Brut, Champagne, France NV	\$29
Ruinart, Brut Rosé, Champagne, France NV	\$35
Fantinel, Prosecco, Veneto, Italy NV	\$15

### **Rose**

Clos Selene, Paso Robles, California 2015	\$16
Chateau Saint-Maur, L'Excellence Provence, France 2015	\$25
Chateau d'Esclans, "Whispering Angel", Provence, France 2015	\$19

### **White**

Comtes De Saint Martin, Chardonnay, Burgundy, France 2014	\$16
Pascal Jolivet, Sancerre, Loire Valley, France 2014	\$18
Habit Wine Co., Chenin Blanc "Jurassic Park Vineyard", Santa Ynez Valley 2014	\$19
Massican, Friulano "Annia", Napa Valley, California 2015	\$20
Domaine Zind-Humbrecht, Pinot Gris "Calcaire", Alsace, France 2014	\$21
Far Niente, Chardonnay, Napa Valley, California 2014	\$25
Bründlmayer, Grüner Veltiner "Kamptaler Terrassen, "Kamptal", Austria	\$17

### **Red**

Villa Di Zano Chianti Classico, Tuscany, Italy 2010	\$15
Taken Wine Co. Pinot Noir, "Complicated", Sonoma, California 2014	\$18
Caruso & Minini "Perricone", Sachia, Sicily, Italy 2013	\$19
Guigal Gigondas, Rhône Valley, France 2011	\$23
Château Tour Grand-Faurie Saint-Emilion Grand Cru, Bordeaux, France 2009	\$25
Freemark Abbey Cabernet Sauvignon, Napa Valley, California 2012	\$26
Noemia A-Lisa Malbec, Pantagonia, Argentina 2012	\$16

## CORAVIN WINES BY THE GLASS

*The Coravin® System allows us to pour these coveted high-end wines by the glass, without pulling the cork. Its innovative design keeps wine safe from any oxidation, allowing it to continue to age naturally, giving us the freedom to pour several pours, from any bottle, at any time.*

### **White**

	3oz	5oz
Moraga Sauvignon Blanc, Bel Air, California 2006	\$21	\$37
Phillippe Colin Chassagne-Montrachet, Burgundy, France 2011	\$20	\$34
Hudson Chardonnay, Napa Valley, California 2013	\$21	\$37
Domaine Emile Beyer Riesling Grand Cru, Alsace, France 2012	\$19	\$33
Querciabella "Batàr", Tuscany, Italy 2012	\$26	\$44

### **Orange**

	3oz	3oz
Vodopivec Vitovska Classica, Friuli-Venezia Giulia, Italy 2006	\$23	\$23
COS Pithos Bianco Sicily 2011	\$12	\$12

### **Red**

	3oz	6oz
Jean Grivot Nuits Saint Georges, "Les Charmes", Burgundy, France 2008	\$31	\$53
Château Calon Ségur Saint-Estèphe, Bordeaux France 2009	\$41	\$70
Occidental Pinot Noir, Sonoma Coast, California 2013	\$23	\$38
The Mascot Cabernet Sauvignon, Napa Valley, California 2010	\$37	\$62
Beekeeper Cellars Zinfandel, Sonoma County, California 2009	\$20	\$34
Marchesi Antinori "Tignanello", Tuscany, Italy 2012	\$39	\$66
Allegrini Amarone della Valpolicella, Veneto, Italy 2010	\$20	\$34

## CLASSIC TEAS

by Palais des Thés

### BLACK TEAS

***Big Ben \$12***

English Breakfast Blend of Black Teas from Yunnan (China) and Assam (India)

***Thé des Lords \$12***

Earl Grey with a Pronounced Bergamot Flavor

***Margaret's Hope \$12***

A Darjeeling Summer Flush with a Great Body and Character

***Lapsang Souchong \$12***

The Finest and Lightest Smoked Tea from China

***Thé des Moines \$12***

Secret Blend of Black and Green Teas from Tibet with Floral Notes

### GREEN TEAS

***Long Jing \$12***

Single-Estate Green Tea from China

***Fleur de Geisha \$12***

Floral Green Tea with Cherry Blossom

***Genmaicha \$12***

Amazing Mix of Bancha Tea and Roasted Rice

***Thé du Hammam \$12***

A Fruity Blend with Rose Petals, Orange Blossom and Green Dates

***Matcha Imperial \$15***

Powdered Japanese Green Tea

### ROOIBOS & HERBAL TEAS

***Mélange du Cap \$12***

Red Tea with Cocoa Nibs and Vanilla Pods

***Rooibos Vabinés \$12***

Red Tea with Marigold, Vanilla and Almonds

***Oriental Garden \$12***

Spicy Herbal Tea with Cinnamon, Coconut and Dates

***Garden of Dreams \$12***

Refined Herbal Tea with Citrus Notes and Chamomile

***Tropical Garden \$12***

Exotic Herbal Tea with Pineapple, Papaya, Mango and Peach

### OOLONG TEA

***Thé des Songes \$12***

Indulging White Tea with Rose, Orange Blossom and Berries

## GRAND CRU TEAS

by Palais des Thés

### BLACK TEAS

***Assam Hattiali - India - \$14***

Dark and Spicy Single-Estate Black Tea from the Assam Region

***Yunnan Buds - China - \$14***

Powerful Black Tea from Yunnan with Cocoa Notes

### GREEN TEA

***Jasmine Pearls - China - \$14***

Hand-Rolled Jasmine Green Tea

### PU ERH TEA

***Pu Erh Imperial - China - \$14***

Fermented Tea with Long Woody, Licorice Notes

### OOLONG TEA

***Dong Ding - Taiwan - \$14***

Taiwanese Oolong Tea with Delicious Milky Flavors

## NON ALCOHOLIC MOCKTAILS

### ***Baby Bellini \$12***

Peach Purée & Sparkling Cider

### ***Mango Mule \$12***

Mango Purée, Blue Agave, Lime, Ginger Beer

### ***Coco Samui \$12***

Cream of Coconut, Lime, Pineapple, Carrot

## SOFT DRINKS

Bundaberg Ginger Beer \$8

Bundaberg Root Beer \$8

Mexican Coke, Diet Coke, Sprite \$6

Fresh Squeezed Juice \$8

San Pelligrino \$12/\$6

Acqua Panna \$12/\$6

## ICED TEAS

### ***Zakarian Blue \$8***

Black Tea with Honey and Rhubarb

### ***Tropical Garden \$8***

Exotic Herbal Tea with Pineapple, Papaya, Mango and Peach

## FRESH JUICES

### ***Red Carpet \$14***

Red Beets, Pineapple, Red Apple,  
Orange, Carrot, Ginger, Kale, Celery

### ***Hollywood Hills \$14***

Green Apple, Parsley, Spinach, Kale,  
Celery, Cucumber

### ***Green Juice \$14***

Kiwi, Pineapple, Spinach, Celery,  
Cucumber, Apple

### ***Red Dragon \$14***

Pear, Red Cabbage, Red Bell Peppers,  
Kale, Red Apple

## ORGANIC SMOOTHIES

### ***Protein Power \$12***

Banana, Almond Milk,  
Flax Seed, Peanut Butter, Local Honey

### ***Tropical Blend \$12***

Banana, Mango, Kiwi, Pineapple,  
Greek Yogurt

### ***Green Giant \$12***

Cucumber, Avocado, Almond Milk,  
Kale, Low-Fat Yogurt, Agave

### ***Beverly Berry \$12***

Strawberry, Blueberry, Raspberry,  
Chia Seed, Greek Yogurt

## SPECIALTY COFFEE

### ***Shakerato \$8***

Espresso, Ice, Hint of Simple Syrup

### ***Turkish Coffee -or- Arabic Coffee \$10***

Pure Arabic Blend or Pure Arabic with Cardamom Spice  
Baklava & Dates

### ***Match-Chai Shake \$12***

Chai Infused Cold Brew, Matcha Powder,  
Coconut Sorbet, Hemp Seed Milk

### ***Café Coco \$12***

Espresso, Coconut Milk,  
Rose Water Whipped Cream, Shaved Coconut

### ***72% Valrhona Hot Chocolate \$12***

Nutmeg and Creme Chantilly

## COFFEES

*Classics by La Colombe*

Drip Coffee \$6

Latte \$7.5

Cappucino \$7.5

Espresso \$6

Mocha \$6.5

Machiatto \$6.5

Hot Chocolate \$10

French Press \$10

Iced Coffee \$7

Decaf \$6

La Colombe Iced Latte \$10

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Pure Arabic Blend or Pure Arabic with Cardamom Spice  
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Espresso, Coconut Milk,  
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### ***72% Valrhona Hot Chocolate \$12***

Nutmeg and Creme Chantilly

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La Colombe Iced Latte \$10