

Lunch

COCKTAILS

SAKE VERDE \$16

Dassai 39 Junmai Diaginjo Sake,
Titos Vodka, English Cucumber,
Fresh Lime Juice, Beet Sugar Water,
Moscato D'asti

HOLLYWOOD PARK \$21

Knob Creek Bourbon,
Fresh Lime Juice, Simple Syrup, Mint,
Hennessy V.S.O.P. Cognac

AVOCADO DAQUIRI \$18

Bacardi Light, Fresh Lime Juice,
Beet Sugar Water, Avocado Purée,
Lime Wedge

GEORGIE GERBER \$19

Casamigos Blanco Tequila,
Gerber's Peach Baby Food,
Fresh Lime Juice,
Agave Nectar, Egg White

FEEL THE BEET \$19

Ketel One Vodka, Cointreau,
Fresh Lime Juice, Beet Juice,
Beet Sugar Water, Orange Peel

ENGAGED & CANT-ALOUPE \$18

Barsol Pisco Mosto Verde,
Fresh Cantaloupe, Fresh Lime Juice,
Beet Sugar Syrup, Egg White,
Angostura Bitters

PEPPERDIME \$17

Tanqueray Ten Gin, Benedictine,
Fresh Lemon Juice, Grapefruit, Acacia
Honey-Syrup, Red Bell Pepper,
Jalapeño Slice

MARTINI CART \$21/PP

Frozen, Bottle Strength Martinis
Olive or Flamed Lemon Twist

BEERS

CHIMAY Cinq Cent 750mL, Belgium \$22

COEDO Shikkoku, Japan \$20

SAISON DUPONT, Belgium 500mL \$15

MORETTI "LA ROSSA", Italy \$7

OLD SPECKLED HEN, England \$10

ST. PAULIE GIRL *non-alcoholic*, Germany \$8

BECKS *non-alcoholic*, Germany \$8

SOFT DRINKS

Bundaberg Ginger Beer \$8

Bundaberg Root Beer \$8

Mexican Coke, Diet Coke, Sprite \$6

WINES BY THE GLASS

SPARKLING

FANTINEL Prosecco, Veneto, Italy NV	\$15
DOM PÉRIGNON, Hautvillers, Champagne, France 2004	\$60
BILLECART-SALMON Brut, Champagne, France NV	\$29
RUINART Brut Rosé, Champagne, France NV	\$35

ROSÉ

CLOS SOLENE "La Rose" Paso Robles, California 2015	\$16
CHÂTEAU SAINT MAUR "L'Excellence", Provence, France 2015	\$25
AZUR ROSÉ, North Coast, California 2015	\$17

WHITE

COMTES DE SAINT MARTIN Chardonnay, Burgundy, France 2014	\$16
ROBERT GILLIARD "Les Murettes" Fendant, Valais, Switzerland 2014	\$20
ZEITGEIST CELLARS Trousseau Gris, Russian River Valley 2014	\$18
DOMAINE ZIND-HUMBRECHT Pinot Gris "Calcaire", Alsace, France 2014	\$21
FAR NIENTE Chardonnay, Napa Valley 2014	\$25
PASCAL JOLIVET Sancerre, Loire Valley, France 2014	\$18

RED

TAKEN WINE CO. Pinot Noir, "Complicated", Sonoma, California 2014	\$18
GUIGAL Gigondas, Rhône Valley, France 2011	\$22
NICORA "Buxom" Red Blend, Paso Robles, California 2013	\$23
CHÂTEAU BERNADOTTE, Haut Medoc, Bordeaux 2010	\$24
DAOU "Seventeen Forty" Red Blend, Paso Robles 2013	\$25
HEITZ CELLAR 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 "Batâr", Tuscany, Italy 2012	\$26	\$44

RED

	3oz	5oz
JEAN GRIVOT Nuits Saint Georges, "Les Charmes", Burgundy 2011	\$31	\$53
CHÂTEAU RAUZAN SÉGLA, Margaux, Bordeaux, France 2004	\$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 2012	\$20	\$34
MARCHESI ANTINORI "Tignanello", Tuscany, Italy 2012	\$39	\$66
ALLEGRINI Amarone della Valpolicella, Veneto, Italy 2010	\$20	\$34

Lunch

SNACKS

FENNEL & ZA'ATAR PARKER HOUSE ROLLS \$3
Vermont Butter

EAST & WEST COAST OYSTERS
½ dozen \$18 / 1 dozen \$36

SMOKED TAHINI SPREAD \$13
Falafel & Pickled Cherries

HOUSE MADE CHARCUTERIE BOARD \$29
Country Duck Pâté, Pork Rillettes, Chicken Liver-Foie Gras Mousse

ROASTED EGGPLANT SPREAD \$13
Olive Vinaigrette & Garlic Chips

ICE BOX VEGETABLE CRUDITÉS
\$24 for two / \$42 for four
Green Goddess & Aglio Olio

YELLOW BEET HUMMUS \$12
Basil Yogurt & Spiced Walnuts

ARTISAN CHEESES
Seasonal Garnishes & Accompaniments
\$26 for four / \$8 for one

HERBED LABNE \$12
Cucumbers, Cherry Tomatoes, Pickled Red Onion

SANDWICHES & TARTINES

WARM BEVERLY HILLS LOBSTER ROLL \$39
1.25# Lobster, Coleman's Mustard, Bibb Lettuce, Lemon

THE GEORGIE BURGER \$25
Cabot Cheddar, Crispy Shallots, Georgie Bar Sauce,
Choice of Bibb Lettuce or Steak Fries

CARAMELIZED MUSHROOM & LENTIL FALAFEL SANDWICH \$20
Griddle Seared, Pickled Cucumber, Spicy Tomato Vinaigrette

SMOKED SALMON TARTINE \$18
Fines Herb Cream Cheese, Capers, Pickled Red Onions,
Horseradish

THE GEORGIE CLUB \$21
House Made Turkey, Tomatoes, Avocado, Bacon, Herb Aioli

PADRINO SANDWICH \$23
Italian Cured Meats, Lettuce, Tomato, Aioli,
Cherry Pepper Vinaigrette

PLATES

SHORT RIB RAVIOLI \$24
Hen of the Wood Mushrooms & Beef Jus

FRESH SPAGHETTI & VEAL MEATBALLS \$25
San Marzano Tomato, Basil, Parmigiano Reggiano

DOVER SOLE \$59
Morels & Pickled Ramps

PRINCE EDWARD ISLAND MUSSELS \$19
Nduja, Confit Shallots, Tarragon Butter

SOUPS & SALADS

SQUASH SOUP \$16
Dungeness Crab, Cilantro yogurt, Fresno Chili

GREEK SALAD \$23
Heirloom Tomatoes, French Feta, Black Olives, Pickled Onions

BABY BEET AND ENDIVE SALAD \$18
Goat Cheese Tahini, Spiced Vinaigrette, Nigella Seeds

NATIVE BIBB LETTUCES \$16
French Vinaigrette, Avocado, Pickled Lemon Cucumbers

THE GEORGIE WEDGE \$16
Baby Iceberg, Pancetta, Cherry Tomatoes, Roquefort Dressing

KALE & TABBOULEH SALAD \$19
Heirloom Carrots & Lemon Vinaigrette

ADD A KABOB

CURRY MARINATED CHICKEN \$14
SPICE RUBBED FLATIRON STEAK \$16
SALSA VERDE MARINATED SHRIMP \$18

SIDES

CRISPY FINGERLING POTATOES \$11
Parmigiano Reggiano, Charred Scallion

BROCCOLI DI CICCIO \$12
Anchovy Vinaigrette & Pine Nut
Breadcrumbs

FORAGED MUSHROOMS \$13
Black Garlic Agliata, Toasted Buckwheat