

Lunch

COCKTAILS

SHAKEN

SAKE VERDE \$15

Dassai 39 Junmai Daiginjo Sake,
Titos Vodka, English Cucumber,
Fresh Lime Juice, Moscato D'asti

SPRING MERINGUE \$22

Absolut Elyx Vodka, Fresh Lemon Juice,
Vanilla Infused Simple Syrup,
Orange & Lime

HOLLYWOOD PARK \$18

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

GEORGIE GERBER \$18

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

SWEDISH GIMLET \$18

Boodle's Gin, Fresh Lime Juice,
Cardamom & Orange

STIRRED

THE RUM KEY \$16

Diplomatico Exclusiva, Averna,
Montenegro Amaro

CHERRY BLOSSOM SAZERAC \$17

Suntory Toki, Cherry Heering,
Maraschino Cherry Liqueur

BREAKFAST OF CHAMPIONS \$16

Jameson Black Barrel,
Caffe Moka, Grand Marnier

MONTAGE OLD-FASHIONED \$19

Montage Single Barrel Reserve Bourbon,
Angostura

TABLESIDE

MARTINI CART

Frozen, Bottle Strength Martinis
Olive or Flamed Lemon Twist
\$21

WINES BY THE GLASS

SPARKLING

FANTINEL Prosecco, Veneto, Italy NV	\$15
DOM PÉRIGNON, Hautvillers, Champagne, France 2004	\$55
BILLECART-SALMON Brut, Champagne, France NV	\$29
RUINART Brut Rosé, Champagne, France NV	\$35

ROSÉ

CHÂTEAU SAINT MAUR "L'Excellence", Provence, France 2015	\$24
AZUR ROSÉ, North Coast, California 2015	\$17

WHITE

COMTES DE SAINT MARTIN Chardonnay, Burgundy, France 2014	\$14
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
MOONE TSAI Chardonnay, Heintz Vineyard, Sonoma Coast, California 2012	\$24
PASCAL JOLIVET Sancerre, Loire Valley, France 2014	\$18

RED

JACK CELLARS "High Roller" Pinot Noir, Sonoma Coast 2013	\$17
GUIGAL Gigondas, Rhône Valley, France 2011	\$22
DAOU "Seventeen Forty" Red Blend, Paso Robles 2013	\$24
HOOPES VINEYARD Cabernet Sauvignon, Oakville, Napa Valley 2012	\$25
NOEMIA A-LISA Malbec, Patagonia, 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

PHILLIPPE COLIN Chassagne-Montrachet, Burgundy, France 2011	5oz \$34
HUDSON Chardonnay, Napa Valley, California 2013	\$37
QUERCIABELLA "Batàr", Tuscany, Italy 2012	\$44

RED

JEAN GRIVOT Nuits Saint Georges, "Les Charmes", Burgundy 2011	5oz \$53
SEASMOKE Pinot Noir, Southing Vineyard, Santa Rita Hills 2013	\$35
CROWN POINT "Relevant Red" Happy Canyon, California 2013	\$55
THE MASCOT Cabernet Sauvignon, Napa Valley, California 2010	\$62
MARCHESE ANTINORI "Tignanello", Tuscany, Italy 2012	\$66
GAJA "Pieve di Santa Restituta", Brunello di Montalcino, Italy 2011	\$47

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

Lunch

STARTERS

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

SPANISH OCTOPUS \$23
Braised Fennel, Cara Cara Oranges, Olives, Calabrian Chili Vinaigrette

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

MEZZE TRIO \$29
Beet Hummus, Eggplant, Labne, Za'atar Spiced Pita, Vegetables

ICE BOX VEGETABLE CRUDITÉS \$24
Green Goddess & Aglio Olio

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

TUNA TARTARE \$20
Dressed with Avocado, Chilies, Sesame Seeds, Cilantro

ENGLISH PEA SOUP \$15
Prosciutto, Mint, Croutons

SALADS

GREEK SALAD \$19
Couscous, Heirloom Tomatoes, French Feta, Black Olives, Pickled Onions

CAESAR SALAD \$17
Little Gem, Anchovy Vinaigrette, Parmigiano Reggiano

MARKET LETTUCES \$16
Avocado, Raw Vegetables, Tarragon Dressing

CHICKEN COBB SALAD \$25
Cherry Tomatoes, Bacon, Avocado, Roquefort Dressing

SPICED HANGER STEAK SALAD \$32
Little Gem, Charred Tomato, Radish, Queso Fresco

SEARED TUNA "NICOISE" \$28
Soft Boiled Egg, Yellow Wax Beans, Herb Vinaigrette

SANDWICHES

WARM LOBSTER ROLL \$39
1.25LB Lobster, Coleman's Mustard, Bibb Lettuce

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

SMOKED SALMON TARTINE \$18
Fines Herbes 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

ADD A PROTEIN

CURRY MARINATED CHICKEN \$10

SPICE RUBBED HANGER STEAK \$16

SALSA VERDE MARINATED SHRIMP \$15

ORA KING SALMON \$18

ENTRÉES

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

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

SPINACH RIGATONI \$26
Classic Bolognese, Tomatoes, Parmigiano Reggiano

DOVER SOLE \$59
Fingerling Potatoes, Chanterelle Mushrooms, Sauce Piccata

SIDES

CRISPY FINGERLING POTATOES \$7
Yuzu Aioli

BROCCOLI DI CICCIO \$10
Anchovy Vinaigrette & Pine Nut Breadcrumbs

ROASTED CAULIFLOWER \$10
Freekah & Chermoula

FORAGED MUSHROOMS \$11
Black Garlic Agliata, Toasted Buckwheat