

## SMALL BITES

### ***Fennel & Za'atar Parker House Rolls \$3***

Vermont Butter

### ***East & West Coast Oysters***

½ dozen \$18 / 1 dozen \$36

### ***Soy Ginger Glazed Chicken Wings \$16***

Scallions & Smoked Sesame Seeds

### ***Cured Meats \$25***

Chef's Selection & Accompaniments

### ***Shrimp Cocktail \$24***

Cocktail Sauce & Yuzu Aioli

### ***Caesar Salad \$17***

Little Gem, Garlic Croutons, Parmigiano Reggiano

### ***Tuna Tartare \$20***

Dressed with Avocado, Chilies, Sesame Seeds, Cilantro

### ***Mezze Trio \$29***

Beet Hummus, Eggplant, Labne, Zatar Spiced Pita, Vegetables

### ***Artisan Cheeses***

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

### ***Ice Box Vegetable Crudités \$24***

Green Goddess & Aglio Olio

### ***The Garden Bar Burger \$25***

Cabot Cheddar, Crispy Shallots, The Garden Bar Sauce  
Choice of Bibb Lettuce or Fries

### ***The Georgie Club \$21***

House Made Turkey, Tomatoes, Avocado, Bacon, Herb Aioli

### ***Tomato Arancini \$15***

Basil & Parmigiano Reggiano

## SWEETS

### ***Coffee, Coffee Cake \$12***

Sambuca Toffee Sauce & Espresso Gelato

### ***Coconut Panna Cotta \$12***

Passionfruit & Blood Orange Sherbert

### ***Olive Oil Cake \$12***

Citrus Salad & Yuzu Crema

### ***Georgie Donut Bites \$12***

Cardamom Sugar, Mascarpone Cream  
Kumquat Marmalade

### ***Georgie Cookie Board \$12***

Chocolate Chip, Ginger Molasses,  
Chocolate Sea Salt, Candied Meyer Lemon  
Caramelized White Chocolate Chunk

### ***Bittersweet Chocolate Molten Soufflé \$17***

(Please Allow Fifteen Minutes)  
Bay Leaf & Vanilla Anglaise

### ***Frog Hollow Farm Fresh Fruit Bowl \$18***

(seasonal whole fruits, for the table)

### ***Apple Galette \$12***

Rhum Caramel, Pecans, Brown Butter Gelato

CHEF PARTNER GEOFFREY ZAKARIAN

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

## COFFEES

*Classics by La Colombe*

Drip Coffee \$6  
French Press \$10  
Espresso \$6  
Latte \$7.5  
Cappucino \$7.5

Mocha \$7.5  
Machiato \$6.5  
Iced Coffee \$7  
Draft Iced Latte \$10

## SPECIALTY COFFEE DRINKS

***Turkish Coffee -or- Arabic Coffee \$10***  
Pure Arabic Blend or Pure Arabic  
with Cardamom Spice Baklava or Dates

***Vanilla Almond Matcha Latte \$12***  
Almond milk, Ceremonial Grade Matcha  
Powder, Vanilla syrup

***Café Coco \$12***  
Espresso, Coconut Milk,  
Whipped Cream, Rose Water Shaved Coconut

***72% Valrhona Hot Chocolate \$12***  
Nutmeg and Creme Chantilly

***Shakerato \$8***  
Espresso, Ice, Hint of Agave Syrup

## TEAS

*by Palais des Thees*

### GREEN

***Long Jing \$12***  
Single-Estate Green Tea from China

***Genmaicha \$12***  
Amazing Mix of Bancha Tea and Roasted Rice

***Matcha Imperial \$15***  
Powdered Japanese Green Tea

### HERBAL

***Tropical Garden \$12***  
Exotic Herbal Tea with Pineapple,  
Papaya, Mango and Peach

### OOLONG

***Thé des Songes \$12***  
Indulging White Tea with Rose,  
Orange Blossom and Berries

### BLACK

***Big Ben \$12***  
English Breakfast Blend of Black Teas  
from Yunnan (China) and Assam (India)

### ***Lapsang Souchong \$12***

The Finest and Lightest Smoked  
Tea from China

## 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

## SMOOTHIES

***Protein Power \$12***  
Banana, Almond Milk,  
Flax Seed, Peanut Butter, Local Honey

***Green Giant \$12***  
Cucumber, Avocado, Almond Milk,  
Kale, Low-Fat Yogurt, Agave

***Beverly Berry \$12***  
Strawberry, Blueberry, Raspberry,  
Chia Seed, Greek Yogurt