



BREAKFAST

MONDAY – FRIDAY: 6:30 AM – 10:30 AM

EYE OPENERS

COLD-PRESSED & FRESH JUICE

Sweet Valencia Orange Juice - 7
Hangover Cure - 8
mango, tumeric, lemonade

Pomelo Grapefruit Juice - 7

V8 Tomato Juice - 5
Skinny Jeans - 8
strawberry, basil, lemonade

COFFEE

Proudly serving Illy Coffee

Fresh Brewed Coffee - 7
Latte - 8
Cappuccino - 8

Espresso - 5
Macchiato - 6

Café Mocha - 8
Espresso - 6
Cold Brew - 6

TEA - 7 *From Rare Tea Cellars*

RTC Sencha • Rose Noir • Passion Fruit Green • Chamomile Mint

RESERVE - 11

Emperor's Jasmine Pearl • First Bloom Himalayan Darjeeling

STARTERS

Croissant - 6
Blueberry Muffin - 5

7-Grain Oatmeal - 10
brown sugar, dried cherries,
toasted pecans

Granola Parfait - 11
house-made granola, chia yogurt
Chocolate Croissant - 7

MAINS

EGGS & SUCH

Autograph Omelet* - 23
ham and gruyere, hash browns, choice of toast

Farmer's Market Omelet* - 21
peppers, mushroom and asparagus, avocado,
hooks aged cheddar, hash browns, choice of toast

LaSalle Breakfast* - 21
two eggs, choice of bacon, chicken or pork sausage,
hash browns, choice of toast

Steak & Eggs* - 30
beef tenderloin, chimichurri, choice of eggs, hash
browns, choice of toast

Croque Madame* - 20
sourdough toast, black forest ham, fried egg,
gruyere cheese, béchamel sauce, hash browns

Soft Scramble* - 22
smoked salmon, dill crème fraiche, hash browns,
choice of toast

Carnivore Scramble* - 21
bacon, sausage, mushrooms, Vermont cheddar, hash
browns, choice of toast

SIGNATURE

Avocado Toast* - 19
sourdough toast, burrata, smash avocado, roasted
cherry tomatoes, arugula salad -
add egg your way 3

Power Energy Bowl - 20
coconut quinoa, greek yogurt, bananas,
strawberries, agave, granola, chia seeds

French Toast - 18
texas toast, fresh strawberries, yogurt mousse,
strawberry compote

SIDES

Breakfast Sausage - 7
pork or chicken

English Muffin - 5
preserves

Gravlax - 12

Fresh Berries - 10

Hash Browns - 7

Applewood Smoked Bacon - 7

Toast - 5
7 grain, white, sourdough, rye,
(gluten-free add 2)

* Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please alert your server if you have any food allergies or dietary restrictions.

As a way to offset rising costs, we have added a 3.5% surcharge to all checks. You may request to have this taken off your check, should you choose. Thank you for dining with us.



BRUNCH

SATURDAY & SUNDAY: 7:00 AM – 2:30 PM

EYE OPENERS

COLD-PRESSED & FRESH JUICE

- Hangover Cure - 8
mango, tumeric, lemonade
- V8 Tomato Juice - 5
- Orange Juice - 7
- Skinny Jeans - 8
strawberry, basil, lemonade
- Pomelo Grapefruit Juice - 7

COFFEE *Proudly serving Illy Coffee*

- Fresh Brewed Coffee - 7
- Macchiato - 6
- Café Mocha - 8
- Latte - 8
- Espresso - 6
- Cold Brew - 6
- Cappuccino - 8

TEA - 7 *From Rare Tea Cellars*

RTC Sencha • Rose Noir • Passion Fruit Green • Chamomile Mint

RESERVE - 11

Emperor’s Jasmine Pearl • First Bloom Himalayan Darjeeling

COCKTAILS

- Cold Brew Old Fashioned - 16
Wolf Point Rye, Cola Bitters, Cold Brew
- Rise & Shine - 16
Old Forester, Cream, Demerrara
- Mimosas - 16
Blood Orange / Pomegranate / Mint Grapefruit
- Bloody Mary- 16
Stoli, signature bloody mary mix, cheese skewers, olives

BAKERY

Blueberry Muffin - 5

Chocolate Croissant - 7

Croissant - 6

Chopped Salad - 21
tomatoes, artichoke, fontina cheese,
chicken, giardiniera, quinoa,
herb vinaigrette

Lobster Bisque - 15
old bay croutons, lobster, chives

Lobster & Shrimp Salad - 32
romaine, avocado, cherry tomatoes,
cucumbers, red onions, olives,
pepperonchini, egg, champagne vinaigrette

add grilled salmon* 15 / grilled chicken breast 8 / grilled shrimp 12

EGGS

- Autograph Omelet* - 23
ham and gruyere, hash browns, choice of toast
- Farmer’s Market Omelet* - 21
peppers, mushroom and asparagus, hooks aged cheddar,
hash browns, choice of toast
- Croque Madame* - 20
sourdough toast, black forest ham, fried egg, gruyere cheese,
béchamel sauce, hash browns
- Soft Scramble* - 22
smoked salmon, dill crème fraiche, hash browns, choice of toast
- LaSalle Breakfast* - 21
two eggs, choice of bacon, chicken or pork sausage, hash
browns, choice of toast
- Steak & Eggs* - 30
beef tenderloin, herb butter, choice of eggs,
hash browns, choice of toast

SIGNATURE

- French Toast - 18
texas toast, fresh strawberries, yogurt mousse,
strawberry compote
- Power Energy Bowl - 20
quinoa, greek yogurt, citrus, banana, agave, granola, berries,
chia seed
- Avocado Toast* - 19
sourdough toast, burrata, smashed avocado, roasted cherry
tomatoes, arugula salad - add egg your way 3
- Lobster Roll - 32
lobster, tarragon aioli, chive, new england style bun, fries
- Blackened Mahi Mahi Sandwich* - 23
tomato, arugula, remoulade, potato bun, fries
- Smashed Burger* - 24
two 4oz patties, American cheese, onion, dill pickle,
potato bun, dijonnaise, fries

SIDES

Breakfast Sausage - 7
pork or chicken

English Muffin - 5
preserves

Fresh Berries - 10

Hash Browns - 7

Applewood Smoked Bacon - 7
Toast - 5
7 grain, white, sourdough, rye,
(gluten-free add \$2)

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LUNCH

MONDAY – FRIDAY: 11:00 AM – 2:30 PM

STARTERS

Lobster Bisque - 15
lobster, old bay crouton, chives

Soup of the Day - 12

Colossal Shrimp Cocktail - 26
6/8 shrimp, garlic aioli, lemon,
atomic cocktail sauce

Burrata & Prosciutto Toast - 18
twenty four month prosciutto di parma,
basil vinaigrette, cold press olive oil

Crab Cake - 25
cabbage slaw, remoulade sauce

HEARTH OVEN
FLATBREADS
Margherita - buffalo mozzarella,
fresh tomatoes, basil - 16

Mushroom & Pepperoni - buffalo
mozzarella, tomato basil sauce,
hot honey- 20

SALADS

add grilled salmon* 15 / grilled chicken breast 10 / grilled hanger steak* 15 / grilled shrimp 12

Caesar - 16
romaine, parmesan ciabatta croutons,
egg, reggiano, white anchovies
recommended

Chopped Salad - 21
tomatoes, artichoke, fontina cheese,
chicken, giardiniera, quinoa,
herb vinaigrette

Lobster & Shrimp Salad - 32
romaine, avocado, cherry tomatoes,
cucumbers, red onions, olives, pepperonchini,
egg, champagne vinaigrette

Brussels Salad - 18
pickled raisins, bacon, almond,
parmesan cheese, orange
vinaigrette

Wedge - 18
iceberg lettuce, hooks blue cheese,
maple bacon, cherry tomatoes, blue
cheese dressing

SANDWICHES

Served with fries

Roasted Turkey - 20
applewood smoked bacon, avocado,
lettuce, chipotle aioli, 7-grain bread,

Chicken Milanese - 18
sweet and spicy slaw, sourdough bread,
calabrian aioli

Smashed Burger* - 23
two 4oz patties, Bermuda onion, dill pickle,
american cheese, dijonaise, potato bun

Lobster Roll - 32
lobster, tarragon aioli, chive,
new england style bun

Blackened Mahi Mahi* - 22
roasted tomato, arugula, remoulade,
potato bun

Steak Sandwich* - 25
beef tenderloin, caramelized onions,
gruyere cheese, toasted french roll,
creamy horseradish

MAINS

Torchio Pasta - 26
peas, garlic, calabrian chili, burrata,
pomodoro sauce

Steak Frites* - 44
10oz hanger steak, parmesan truffle
fries, G21 sauce

Miso Salmon - 32
scottish salmon, charred broccolini,
crispy potatoes, herb butter

Filet Mignon* - 63
8oz filet, seasonal vegetable

SIDES

Seasonal Vegetables - 10
Roasted Brussels Sprouts - 15
manchego cheese,
orange vinaigrette

Mac & Cheese - 15
three cheese sauce, parmesan breadcrumbs
Add 4oz lobster meat - 20

Roanoke Fries - 8
garlic aioli, parmesan
Roasted Mushrooms - 15
lambrusco vinegar, crouton

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ALL DAY

EVERYDAY: 3:00PM - 11:00PM

Cheese Curds wisconsin white cheddar, calabrian aioli	14	Wedge Salad iceberg lettuce, hooks blue cheese, maple bacon, cherry tomatoes, blue cheese dressing	18
Lobster Bisque old bay croutons, poached lobster, chives	15	Flatbread Margherita	16
Roanoke Fries garlic aioli, parmesan	8	Mushroom & Pepperoni	20
Shrimp Cocktail 6/8 shrimp, garlic aioli, lemon, atomic cocktail sauce	26	buffalo mozzarella, tomato basil sauce, hot honey	
Meat & Cheese Board olives, fig jam, mustards, toast, crackers	21	G21 Prime Burger* Creek Stone 8oz. burger, american cheese, tuxedo bun	23
Lobster Roll lobster, tarragon aioli, chive, new england style bun	32	Steak Frites* 10 oz. hanger steak, G21 sauce, truffle fries	44

BEER

DRAFT

Rotating Draft	10
Stella Artois Pilsner Lager, Belgium	12
Bell’s Two Hearted, Kalamazoo, MI	10
Guinness, Dublin, Ireland	12
Yuengling Lager, Pottsville, PA	10
Revolution Hazy IPA, Chicago, IL	10

BOTTLES & CANS

Blue Moon, Belgian-Style Wheat Ale, Colorado	10
3 Floyds Brewing Co. Gumballhead American Wheat, Indiana	10
Modelo Especial, Mexico	10
Goose Island Matilda, Chicago	14
Stella Liberty, Non-alcoholic	10
Dogfish Head Juicy Pale Ale, Milton, DE	10
Coors Light, Colorado	9
Miller Lite, Milwaukee	9
Michelob Ultra, St. Louis, MO	9
Angry Orchard Cider, Hudson Valley, NY	9

WINE BY THE GLASS

BUBBLY

Avissi, Prosecco Veneto, Italy	17
G.H. Mumm Grand Cordon Rosé, Champagne Reims, France	26
Veuve Clicquot, Yellow Label, Brut , Reims, France	35

WHITE

Echo Bay, Sauvignon Blanc Marlborough NZ	16
Ziata Vinyards, Karen Cakebread, Sauvignon Blanc Napa Valley, CA	22
Chateau de Sancerre, Sauvignon Blanc Loire Valley, FR	25
Stag’s Leap, Chardonnay Napa Valley, CA	20
Rodney Strong “Chalk Hill”, Chardonnay Sonoma Valley, CA	16
Terras Gauda, Albarino O’Rosal, Spain	16
Lumina Pinot Grigio Trentino, Italy	16
Vignaioli Stefano Moscato Piedmonte, Italy	16

ROSÉ

Bieler Pere et Fils, Rosé Provence, France	16
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RED

Four Graces, Pinot Noir Willamette, Oregon	18
Bravium, Pinot Noir Anderson Valley, CA	20
Iron & Sand, Cabernet Sauvignon Paso Robles, CA	18
The Prisoner Wine Co. Saldo, Zinfandel Napa Valley, CA	22
Terrazas Reserva, Malbec Argentina	14
Flowers, Pinot Noir Sonoma Coast, CA	26
Prisoner Wine Co, Red Blend Napa Valley, CA	30
Sequoia Grove Cabernet Sauvignon Napa Valley, CA	28

RESERVE

Joseph Phelps, Cabernet Sauvignon Napa Valley, CA	50
Joseph Phelps “Insignia”, Red Blend Napa Valley, CA	3oz 75, 6oz 150
Don Pérignon, Champagne Épernay, France	90

COCKTAILS

CLASSICS

Vieux Carré - 24 High West Double Rye, Pierre Ferrand 1840 Cognac, D.O.M Benedictine, Sweet Vermouth, Peychauds Bitters, Angostura Bitters
Paper Plane - 22 Angel’s Envy Bourbon, Amaro Nonino, Aperol, Fresh Lemon Juice
Sidecar - 22 Hennessy Cognac, Cointreau, Fresh Lemon Juice
Clover Club - 18 Ford’s Gin, Rasberry Cordial, Fresh Lemon Juice, Egg White <i>(optional)</i>
Last Word - 21 Bombay Sapphire Gin, Luxardo Maraschino Cherry Liqueur, Green Chartreuse, Fresh Lime Juice
Smoked Maple Old-Fashioned - 23 Woodinville Bourbon, Barrel Aged Maple, Angostura Bitters

GRILL 21 SIGNATURE

Mr. Kolben - 20 Stoli Vodka, Hendricks Gin, St. Germaine
Black Diamond Margarita - 22 Gran Centenario Plata, Agave Nectar, Fresh Lime Juice, Cointreau
All She Wrote - 16 Macchu Pisco, Lavender Thyme Syrup, Fresh Lemon Juice, Egg White <i>(optional)</i>
Black Manhattan - 24 Woodford Reserve Rye Bourbon, Amaro Averna, Trincheri Sweet Vermouth, Angostura Bitters
Naked & Famous - 18 Del Maguey Vida Mezcal, Yellow Chartreuse, Aperol, Fresh Lime Juice

DINNER

EVERYDAY: 5:00PM - 10:00PM

STARTERS

Jumbo Lump Crab Cake - 27
fennel slaw, remoulade

Lions Mane Mushroom Fritter - 19
buttermilk brined, slaw, calabrian aioli

Colossal Shrimp Cocktail - 26
cocktail sauce, atomic horseradish

SOUP & SALAD

Caesar Salad* - 17
romaine, ciabatta, egg, pecorino,
white anchovies

Lobster & Shrimp Salad - 32
romaine, avocado, cherry tomatoes,
cucumbers, red onions, olives, pepperoncini,
egg, champagne vinaigrette

Lobster Bisque - 18
puff pastry, poached lobster,
chive

PASTA & RISOTTO

Paccheri - 31
beef cheek ragu, truffle ricotta, garlic breadcrumb, parsley

Lobster Bisque - 29
spicy fennel sausage, peas, asparagus, pecorino toscano

STEAKS FROM THE GRILL

8 oz Filet* - 63
Creek Stone center cut
14 oz Strip* - 85
Creek Stone center cut

Steaks Frites* - 44
10 oz hanger steak, parmesan truffle
fries, G21 sauce

steak sauces

G21 Steak Sauce - 5
Bearnaise Sauce - 7
Au Poivre - 8
Truffle Butter - 10

MAINS

Faroe Island Salmon* - 38
spiced carrots, dill, creme fraiche

Roasted Chicken - 42
crispy potato, baby squash, truffle chicken jus

Superior Farms Lamb Rack* - 85
harissa rubbed, cucumber salad, carrot purée

Seared Halibut - 48
pea purée, lobster salad

G21 Prime Burger* - 23
Creek Stone 8 oz burger, american cheese, tuxedo bun
ADD: egg 4, bacon 8, foie gras & bordelaise 24

SIDES

Roasted Mushrooms - 15
lambrusco, crouton

Potato Purée - 12
Mac & Cheese - 15
Lobster Mac & Cheese - 32

Truffle Fries - 15
truffle aioli, parmesan

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WHITE

BIN CHAMPAGNE NV

100	Perrier Perrier-Jouet Grant Brut, <i>Épernay, France</i>	150
102	G.H. Mumm Grand Cordon Brut, <i>Reims, France</i>	75
104	Veuve Clicquot Ponsardin, Yellow Label, Brut <i>Reims, France</i>	125

BIN SPARKLING

105	Unshackled by Prisoner Wine Co, <i>Napa Valley, CA</i>	75
106	Avisi, Prosecco, <i>Italy</i>	54
107	Unshackled, Sparkling Rosé, <i>Napa Valley, CA</i>	56
108	Veuve Clicquot Ponsardin, Brut Rosé, <i>Reims, France</i>	150
109	G.H. Mumm Grand Cordon Rose Brut, <i>Reims, France</i>	80

BIN CHARDONNAY

200	Rodney Strong “Chalk Hill”, Chardonnay, 2022 <i>Sonoma Valley, CA</i>	56
201	Bravium Vineyards, Chardonnay, 2022 <i>Russian River Valley</i>	56
202	Stag’s Leap, Chardonnay, 2023 <i>Napa Valley, CA</i>	72
203	Neyers 304 Unoaked, Chardonnay, 2021 <i>Sonoma Valley, CA</i>	62
204	Jordan, Chardonnay, 2022 <i>Russian River, CA</i>	80
205	Cakebread, Chardonnay, 2023 <i>Napa Valley, CA</i>	90

BIN SAUVIGNON BLANC

300	Binfold, Sauvignon Blanc, 2021 <i>Napa Valley, CA</i>	50
301	Echo Bay, Sauvignon Blanc, 2023 <i>Marlborough, NZ</i>	56
302	Mason Cellars Sauvignon Blanc, 2023 <i>Napa Valley, CA</i>	50
303	Ziata Vineyards Sauvignon Blanc, 2023 by “Karen Cakebread” <i>Napa Valley, CA</i>	72

BIN OTHER VARIETALS

400	Chateau de Sancerre, 2022 <i>Loire Valley, FR</i>	78
401	Serenity White Blend, 2022 <i>High Valley, CA</i>	48
402	Terras Gauda Albariño, 2023 <i>O’Rosal, Spain</i>	50
403	Lumina, Pinot Grigio, 2023 <i>Trentino, Italy</i>	50
404	Vignaiolo di Santa Stefano Moscato D’Asti, 2022 <i>Piedmont, Italy</i>	52
405	Ceretto Arneis, Blangè, Langhe D.O.C. 2022 <i>Piedmont, Italy</i>	56
406	Prisoner Wine Co, Saldo Chenin Blanc, 2021 <i>Napa Valley, CA</i>	50
409	Blind Fold, Blanc de Noir, 2022 <i>Napa Valley, CA</i>	75

BIN ROSÉ

407	Bieler Pere et Fils, Rosè, 2023 <i>Provence France</i>	48
408	Serenity, Rosè of Pinot Noir, 2022 <i>High Valley, CA</i>	48
410	Aranzino, 2022 Rosé, <i>Spain</i>	55

RED

BIN PINOT NOIR

500	Lyric, Pinot Noir, 2022 <i>Monterey, CA</i>	50
501	Bravium, Pinot Noir, 2022 <i>Anderson Valley, CA</i>	72
502	Prisoner Pinot Noir, 2021 <i>Sonoma Coast, CA</i>	90
503	Ziata by “Karen Cakebread”, Pinot Noir, 2021 <i>Carneros, Napa Valley</i>	105
505	Benton Lane, 2022 <i>Willamette, OR</i>	70
505	Etude, Pinot Noir, 2019/2020 <i>Carneros, CA</i>	75
506	Lingua Franca, 2022 <i>Willamette, OR</i>	80
507	Four Graces, Pinot Noir, 2023 <i>Willamette, OR</i>	64
509	Flowers, 2023 <i>Sonoma Coast, CA</i>	95

BIN CABERNET SAUVIGNON

600	Iron & Sand Cabernet Sauvignon, 2022 <i>Paso Robles, CA</i>	64
601	Napa Cellars, Cabernet Sauvignon, 2021 <i>Napa Valley, CA</i>	72
602	Sterling, Cabernet Sauvignon, 2022 <i>Napa Valley, CA</i>	79
603	Hall Cabernet Sauvignon, 2019 <i>Napa Valley, CA</i>	125
604	Quattro Theory, 2021 <i>Napa Valley, CA</i>	115
605	Beringer Knight’s, Cabernet Sauvignon, 2021 <i>Napa Valley, CA</i>	70
606	Post & Beam, Cabernet Sauvignon, 2022 <i>Napa Valley, CA</i>	90

607	Frank Family, 2021 <i>Napa Valley, CA</i>	90
608	Col Solare, Cabernet Sauvignon, 2019 <i>Red Mountain, WA</i>	150
609	Iconoclast by Chimney Rock, Cabernet Sauvignon, 2021 <i>Napa Valley, CA</i>	80
610	Brassfield, 2021 Cabernet Sauvignon <i>High Valley, CA</i>	64

BIN MERLOT, ZINFANDEL, SYRAH & OTHER VARIETALS

700	Sterling, Merlot, 2022 <i>Napa Valley, CA</i>	56
701	The Prisoner Wine Co Saldo Zinfandel, 2022 <i>Napa Valley, CA</i>	66
702	Finca Allende Tempranillo, 2019 <i>Alta Rioja, Spain</i>	58
703	Angove, Shiraz, 2020 <i>Mclaren Vale</i>	70
704	Stags’ Leap Winery, Petite Sirah, 2019 <i>Napa Valley, CA</i>	80
705	Penfold’s, Bin 28 Shiraz, 2021 <i>South Australia</i>	75
706	Tapestry, 2022 Red Blend <i>Paso Robles, CA</i>	68
707	Achaval Ferrer, Malbec, 2021 <i>Argentina</i>	55
708	Unshackled by Prisoner, Zin, Malbec Blend 2022 <i>Napa Valley, CA</i>	64
709	Prisonner Wine Co Red Blend, 2023 <i>Napa Valley, CA</i>	115
710	17 by PINEA, 2020 Tempranillo, <i>Northern Spain</i>	115

HALF BOTTLES

804	Perrier-Jouët, Grand Brut, 375 ML	45	802	Mason Sauvignon Blanc, 2023 <i>Napa Valley, CA</i>	30
801	Napa Cellars Chardonnay, 2022 <i>Napa Valley, CA</i>	30	803	Prisoner Wine Co Red Blend, 2021 <i>Napa Valley, CA</i>	60

RESERVE

900	Chappellet, Signature Cabernet Franc, 2021 <i>Napa Valley, CA</i>	170	907	Quintessa Bordeaux Blend 2021 <i>Napa Valley, CA</i>	425
901	Chimney Rock Cabernet Sauvignon, 2021 <i>Napa Valley, CA</i>	185	908	Jordan Cabernet Sauvignon 2019 <i>Sonoma Coast, CA</i>	150
902	San Polo Brunello di Montalcino, 2019 <i>Brunello di Montalcino, D.O.C.G, Italy</i>	145	909	Opus One, 2018 <i>Napa Valley, CA</i>	950
903	Plumpjack Cabernet Sauvignon, 2018 <i>Napa Valley, CA</i>	350	910	Schrader RBS Cabernet Sauvignon, 2021 <i>Oakville, CA</i>	975
904	Caymus Cabernet Sauvignon, 2022 <i>Napa Valley, CA</i>	250	911	Ceretto Barolo, 2020 <i>Piedmont, Italy DOCG</i>	125
905	Stag’s Leap Wine Cellars ARTEMIS Cabernet Sauvignon, 2021 <i>Napa Valley, CA</i>	190	912	Faust Cabernet Sauvignon, 2021 <i>Napa Valley, CA</i>	125
906	BV George La Tour vertical 2018, 20, 21 <i>Napa Valley, CA</i>	350	913	Pinea Ribera Del Duero, 2018 Tempranillo, <i>Northern Spain</i>	305
			914	Beringer Private Reserve Cabernet, 2017	165
			915	Cakebread Cabernet Sauvignon, 2021, <i>Napa Valley, CA</i>	185



SNACK TRAY

Local Garrett Popcorn	8
RX BAR	10
Orchard Valley Harvest Trail Mix	8
Dove Dark Chocolate	6
Gummy Bears	6

FROM THE BAR

Pepsi - Regular/Diet	6
Redbull - Regular/Sugar Free	8
Starbucks Nitro Brew	8
Evian Sparkling Water	6
Batch & Bottled Milagro Margarita	20
Batch & Bottled Old Fashioned	20
Patron Silver	48
Bombay Sapphire	25
Angel's Envy	30
Grey Goose	20

WINE & BUBBLES

Perrier-Jouët GRAND BRUT	45
Mason SAUVIGNON BLANC, <i>California</i>	35
The Prisoner RED BLEND, <i>California</i>	68