



SPARKLING WINE & CHAMPAGNE

Social Hour - Wines - 5 off

CHANDON BRUT 18/75

Napa Valley, California, USA

CHANDON BRUT ROSÉ 18/75

Napa Valley, California, USA

MOËT & CHANDON IMPÉRIAL BRUT NV 30/140

Champagne, France

MOËT & CHANDON IMPÉRIAL ROSÉ NV 40/180

Champagne, France

WHITE WINE

Social Hour - Wines - 5 off

THE FABLEIST ALBARIÑO 17/75

Paso Robles, California, USA

KRACHER GRÜNER VELTLINER 18/80

Burgenland, Austria

COMTE DE LA CHEVALIÈRE SANCERRE 23/105

Loire Valley, France 2023

LIVIO FELLUGA PINOT GRIGIO 19/85

Valdadige DOC, Trentino-Alto Adige, Italy

CLOUDY BAY SAUVIGNON BLANC 19/85

Marlborough, New Zealand

FRANK FAMILY CHARDONNAY 21/105

Carneros, California, USA

ROSÉ WINE

Social Hour - Wines - 5 off

RODNEY STRONG ROSÉ 17/75

Sonoma County, California, USA 2024

WHISPERING ANGEL ROSÉ 18/80

Côtes de Provence, France

RED WINE

Social Hour - Wines - 5 off

LE VISPO TOSCANA ROSSO 18/80

Toscana IGT, Tuscany, Italy

PENFOLDS “MAX’S” SHIRAZ CABERNET 18/80

South Australia, Australia

OBERON MERLOT 19/85

Napa Valley, California, USA

FRANÇOIS LABET VIEILLES VIGNES PINOT NOIR 21/95

Bourgogne, France

TERRAZAS CABARNET SAUVIGNON 17/75

Mendoza, Argentina

NUMANTHIA TERMES 18/80

Toro DO, Spain 2021

An 18% Service Charge will be added to all guest checks. For parties of six (6) or more, a 20% gratuity will be applied instead of the 18% Service Charge.
This gratuity is distributed in full to the service team providing service to your table and is not retained by the hotel.



CLASSICS REDEFINED

Social Hour - Cocktails 14

- SMOKED BOULEVARDIER Woodinville Bourbon · Campari · Carpano Antica · Smoked Rosemary 20
- BARREL-AGED VIEUX-CARRÉ Bulleit Rye · Hennessy VS · Carpano Antica · Bénédictine · Bitters 22
- AIRFORCE ONE Maker’s Mark· Aperol· Amaro Nonino · Lemon 21
- VELVET ASH Auchentoshan Scotch · Laphroaig 10 · Ginger · Honey · Lemon 21
- BLACK MANHATTAN Glenmorangie Highland Single Malt Scotch Whisky · Averna · Orange Bitters 20
- LITTLE TOKI-YO Suntory Toki · Hanada Peach Liqueur · Lime · Cocchi Americano Rosa 19
- MELON NOCTURNE Diplomático Planas · Cold-Pressed Watermelon · Aloe · Fresh Mint Leaves 21
- GOLDEN PEAR Martell VS · Cointreau · Belle de Brillet Pear · Fresh Lemon 19
- GARDEN CLUB Bulleit Bourbon · Angostura · Basil Leaf · Lime · Strawberries 21
- BLACKBIRD Hennessy VS Cognac · Blackcurrant · Lemon · Cointreau 21

THE TASTING COLLECTION

Each selection is presented as a 1 oz pour.

Social Hour - 5 off

- SPEYSIDE LEGACY The Macallan Double Cask · 12 Year · 15 Year · 18 Year 65
- An exploration of exceptional single malt, where sherry-seasoned oak, time, and craftsmanship reveal layers of fruit, spice, and richness.
- PEAT REVELATION Octomore 16.1 · Octomore 16.2 · Octomore 16.3 65
- A bold journey through Islay’s most expressive peat, unfolding smoke, maritime character, depth, and remarkable complexity.
- ART OF JAPAN Hibiki Japanese Harmony · Suntory Toki · Suntory World Whisky AO 40
- A study in balance and precision, showcasing the elegance, delicate complexity, and meticulous craftsmanship of Japanese whisky.
- FRENCH DYNASTY Hennessy V.S · Hennessy V.S.OP · Hennessy XO 55
- A journey through the distinguished tradition of Cognac, revealing layers of orchard fruit, warm spice, oak, and graceful maturity.
- AMERICAN RESERVE Woodinville Bourbon · Woodinville Rye · Woodinville Applewood 35
- An exploration of American whiskey, from bourbon’s rich caramel and vanilla to rye’s distinctive spice, structure, and character.

- SPIRIT OF AGAVE Don Julio Miel · Don Julio 70 · Don Julio 1942 55
- A celebration of blue agave and Mexican craftsmanship, exploring the evolution from vibrant agave character to the complexity and richness of oak maturation.

- A TASTE OF MEXICO Reserva de la Familia Platino · Reposado · Extra Añejo 55
- A refined culinary journey celebrating the artistry, heritage, and distinctive flavors of Mexico

- THE COASTAL PASSAGE Oban 14 · Talisker 10 · Lagavulin 16 40
- A seductive journey through Scotland’s coastal malts, unfolding from honeyed warmth to maritime smoke and rich, lingering peat.

BEER

Social Hour - Beer 7

- MICHELOB ULTRA
- American Light Lager, 4.2% ABV, USA 9
- PERONI NASTRO AZZURRO
- Italian Lager, 5.1% ABV, Italy 10
- ESTRELLA DAMM
- Spanish Pale Lager, 5.4% ABV, Spain 10
- STELLA ARTOIS
- Belgian Pilsner, 5.0% ABV, Belgium 10
- PAULANER HEFE-WEIZEN
- German Wheat Beer, 5.5% ABV, Germany 10
- GUINNESS DRAUGHT
- Irish Dry Stout, 4.2% ABV, Ireland 11
- BAD HOMBRE
- Mexican-Style Lager, 4.8% ABV, Los Angeles, USA 10
- MODELO ESPECIAL
- Mexican Pilsner-Style Lager, 4.4% ABV, Mexico 10
- ELYSIAN SPACE DUST IPA
- American IPA, 8.2% ABV, Seattle, Washington, USA 11
- LAGUNITAS IPA
- American IPA · 6.2% ABV · Petaluma, California, USA

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Beverage Menu
Daily
4:00 PM – 10:00 PM
Social Hour Menu
4pm - 6pm Daily

LITE BITES

Social Hour - Light Bites 5 off

CHEESE & CHARCUTERIE 28

Chef’s Favorite selections from California and abroad

JAMON IBERICO 48

Acorn Fed Pork, Pan de Cristal

MEZZE TRIO 22

Spanish romesco, Hummus, Tzatziki, Crudit 

CLASSIC CAESAR 22

Little Gems, anchovy, garlic croutons, Parmigiano Reggiano

ENHANCE YOUR SALAD

+Mary’s Airline Chicken 15 + Blackened Shrimp 16 +Grilled Skirt Steak 30 +Grilled Salmon 25

MARINATED OLIVES & MARCONA ALMONDS 12

House-marinated pitted olives

SPICED LAVASH CHIPS 12

SWEET TEMPTATIONS

Social Hour - Desserts 5 off

CHOCOLATE CHIP COOKIES 12

Brown Butter

BURNT BASQUE CHEESECAKE 16

Marcona Almonds, Macerated Stonefruit

STRAWBERRY PAVLOVA 16

Cr me Chantilly, Strawberry Textures

CLASSIC TIRAMISU 20

Espresso, Mascarpone

FRENCH MACARONS 18

Chef’s selection of six assorted flavors

FROM THE CELLAR

DOW’S PORTO WHITE 16

DOW’S PORTO TAWNY 10 YEAR 17

SANDEMAN FOUNDER’S RESERVE 18

SWEET EXPRESSIONS

MENAGE   TROIS MOSCATO 17

California, USA

THE FINAL POUR

LOUIS XIII BY R MY MARTIN

A century in the making, this legendary Grande Champagne Cognac is composed of rare eaux-de-vie patiently matured for up to 100 years. Richly layered with dried fruits, delicate florals, warm spice, honey, and noble oak, culminating in an exceptionally long and elegant finish.

HALF OUNCE 250
ONE OUNCE 495
ONE AND A HALF 740

HENNESSY PARADIS IMP RIAL

The pinnacle of the Hennessy collection, created from some of the House’s rarest and most refined eaux-de-vie, patiently matured over generations. Exceptionally elegant, revealing delicate floral aromas, candied citrus, honey, warm spice, and noble oak with extraordinary length and precision.

HALF OUNCE 140
ONE OUNCE 275
ONE AND A HALF 410

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert our staff to any allergies.

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