



Cocktails

COCKTAILS THAT WILL BLOW YOUR MIND

Belle

Every girl dreams of a fairytale romance and finding her prince before the final rose falls.

Ketel One Grapefruit & Rose Botanical, St. Germain, Clarified Lemon

Revealed with Essence of Rose and Plumeria 20

El Mariachi

South of the Border revenge works up a mighty thirst.

Agave de Cortes Mezcal, Giffard's Triple Sec, Blood Orange, Fresno Chile

Played from La Ventana 22

Flying Dutchman (serves 2)

The grog that has dead men telling tales.

Stolen Smoked Rum, Novo Fogo Cachaça, Smith & Cross, Honey, Clarified Citrus, Allspice

Poured from the starboard bow down to Davy Jones' Locker 42

Short Round

After a tough day of fighting snakes and bad guys every adventurer needs a stiff drink.

Macallan 12 Year Scotch, Dolin Blanc Vermouth, Suze Saveur d'Autrefois, Cherry-Orange Gelée

Served in the wilds with the cup of a carpenter 20

Steampunk Innovation

19th Century inspired. Moving parts, steaming power, infusions and a melting liqueur drip.

Partida Añejo Tequila, Lapsang Souchong Black Tea, Lemon, Cubed Licor 43

Finishes warm in a floating glass after the machine comes to a rest 25

CLASSIC COCKTAILS DONE EXQUISITELY

The Martini

How do you elevate simplicity? Start with what the European Union has deemed the greatest Vermouth in the world washing the best martini glass. Then we use selected ultra-premium spirits and we finish with Castelvetro Olives stuffed with Petrossian Caviar and Cabrales Blue Cheese

Grey Goose Vodka 19

Grey Goose VX Vodka 38

Monkey 47 Schwarzwald

Beluga Gold Line Vodka 68

Dry Gin 28

Nolet's Reserve Gin 158

The Daiquiri

The classic refresher from the Caribbean is not complicated. This is the best combination we've found with local citrus from the central coast and Facundo Neo clear rum, the best Bacardi has ever made 18

The Manhattan

Simple, strong and somehow resistant to your desire. Made with Whistlepig 10 Year Bourbon, Carpano Antica Formula and Angostura Bitters 24

The Sazerac

Perhaps the original cocktail from New Orleans. We just modified it by using a blend of two Cognacs that were never meant for cocktails. Made with Hennessy Paradis and a single vineyard project from Cognac Park poured into a glass washed with Absinthe from Switzerland 45

PARTEA BRUNCH

HOT-TEAS

Pea Blossom Flower Tea

Notes of Cinnamon, Citrus, and Ginger 9

Spiced Chai

Notes of Cardamom, Coconut, and Star Anise 9

Orchid Oolong

Notes of Lemongrass, Raspberries, and Orange Blossom 9

SPIKED MILKS

*Remember drinking the milk after you finish your cereal?
Be a kid again.*

They're Always After Me Lucky Charm

Seven more with Kalani Coconut Rum 11

Crave Those Crazy Cinnamon Toast Crunch Squares?

Mostly when it has Calwise Spiced Rum 11

Candy?!... For Breakfast? It's Reese's Puffs Cereal!

With a Little Heering Coffee Liqueur for Good Measure 11

JUST THE TWO OF US 28

Wagyu Sliders

Black Pepper Shallot Jam, Red Dragon, Harrisa Ketchup

Lobster "Corn Dogs"

Roasted Honey Mustard, Black Truffle Popcorn, Szechuan Flower, Maine Lobster

LET'S ParTEA! 50

Wagyu Sliders

Black Pepper Shallot Jam, Red Dragon, Harrisa Ketchup

Lobster "Corn Dogs"

Roasted Honey Mustard, Black Truffle Popcorn, Szechuan Flower, Maine Lobster

Smoked Salmon

Potato Cake, Petrossian Caviar, Crème Fraîche, Citrus

Dungeness Crab Cake

Celery Root and Apple Slaw

Assorted Macaroons

I DON'T GIVE A F@!\$K TOWER 75

Roasted Strawberry and Ricotta Tartine

Balsamic Marmalade

Seared Tuna Nicoise Tartine

Avocado, Nicoise Olives, Piquillo Peppers, Crisp Capers, Lemon

Wagyu Sliders

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Decadent Macaroons and Petit Fours

Ala Carte

Petrossian Siberian Caviar

Buckwheat Blini, Vodka Crème Fraîche, Parsley, Toast, Shallot
Your Classic Set for this Luxurious Brand 70

Roasted Strawberry and Ricotta Tartine

Balsamic Marmalade 10

Seared Tuna Nicoise Tartine

Avocado, Nicoise Olives, Piquillo Peppers, Crisp Capers, Lemon 17

Avocado Tartine

Cilantro, Lime, Chili, 24-Hour Tomatoes 12

Wagyu Sliders

Black Pepper Shallot Jam, Red Dragon, Harrisa Ketchup 19

Lobster "Corn Dogs"

Roasted Honey Mustard, Black Truffle Popcorn, Szechuan Flower, Maine Lobster 20

Smoked Salmon

Potato Cake, Petrossian Caviar, Crème Fraiche, Citrus 22

Dungeness Crab Cake

Celery Root and Apple Slaw 16

Decadent Macaroons and Petit Fours 17

Dessert

Molten Lava Chocolate

Pecan Anglaise, Caramel, Vanilla Bean Ice Cream and Fleur De Sel 12

Yellow Submarine!

Key Lime Cream, Puff Pastry, Light Meringue, Raspberry Gel 12

Passion Fruit Cheesecake

Jalapeño, House Made Graham Cracker, Pineapple Cream 12

Midnight In Paris

An Extravagant Selection of Chef Marvin's Favorite Desserts,
A True Grand Finale 32

Tahitian Vanilla Crème Brûlée

Molten Chocolate Lava Cake with Salted Caramel

Buttermilk Panna Cotta with Raspberry Coulis

Maple Scented Bacon Croquante

Sticky Toffee Pudding

Lemon Meringue Pie

Valrhona Dark Chocolate Tartlet

House-made Marshmallows and Macarons

Dark Chocolate Mousse touched with Cognac