



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 Castelvertrano 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

Food

UNDER THE SEA

Petrossian Siberian Caviar

Your classic set for this luxurious brand

Buckwheat Blini, Vodka Crème Fraiche, Parsley, Toast, Shallot 70

Chilled Oysters on the Half Shell

East and West Coast Oysters, Watermelon Jalapeño Mignonette 6 for 18

Seafood Tower

A cornucopia of the ocean

Oysters, Shrimp, Ceviche, Lobster, Snow Crab, Jonah Crab, Spice Rubbed Tuna, Watermelon Jalapeño Mignonette, Ancho Chili Cocktail 165

Wild Salmon Sashimi

Market Beets, Yuzu Crème Fraiche, Salmon Roe 16

Lobster “Corndogs”

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

Peruvian Ceviche Cones

Spicy Marinated Corvina, Lime, Aji Amarillo, Choclo, Cilantro 16

Caviar Frites

Petrossian Caviar, Citrus Crème Fraiche, Crisp Yukon Fries, 9 Spice Ranch 19

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

GARDEN STATE

Vegetable “Abstract”

An assortment of raw and cooked hand-cultivated vegetables from Santa Monica’s Farmers Market

Zinfandel Vinaigrette, Rustic Poppyseed Crostini 17

TGR “Mozzarella Sticks”

Crisp Black Truffle Cheese, Spicy Heirloom Tomato Coulis, Vegetable Ash 20

THE USUAL SUSPECTS

The Pink Brick

Scorched tableside on Himalayan salt block

Wagyu Carpaccio, Black Truffle Butter, Smoky Chimichurri, TGR Forbidden Spice Mix 32

Charcuterie & Cheese

An artisanal assortment of hand selected imported Meats and Cheeses selection of 7 for 32

Mishima Steak Tartare

Tabasco Vinaigrette, Capers, Grey Goose Crème Fraîche, Caviar 22

Castaway Dry Age Ribeye

28 Day Aged Ribeye, Cracked Black Peppercorn, Béarnaise Sauce 40

Wagyu Sliders

Black Pepper Shallot Jam, Red Dragon, Harrisa Ketchup 19

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