

BAR MENU

SIGNATURE COCKTAILS

HOT APPLE PIE

Licor 43, Apple Cider, Whipped Cream, Served Hot

JUST ONE MORE

Haku Vodka, St-Germain, Lychee Juice, Lime Juice

MONROE'S PASSION

Passion Fruit Rum, Don Q 151° Rum, Passion Fruit Juice, Orange Juice, Cranberry Juice, Ginger Juice, Chili Syrup

ESPRESSO MARTINI

Grey Goose Vodka, Kahlua, Freshly Brewed Espresso

SANA SANA

El Tesoro Blanco Tequila, Honey Syrup, Lemon Juice, Ginger

CUCUMBER'S VENGEANCE

Casa Del Sol Blanco Tequila, Japanese Cucumber, Fresh Basil, Lime Juice

THE FRESH PRINCE

Sipsmith Gin, Fresh Mint, Lime Juice, Club Soda

STONE CANYON SMOKED SOUR*

Bulleit Rye, Montenegro Amaro, Lemon Juice, Cinnamon-Honey Syrup, Egg White, Bitters

HOTEL BEL-AIR DELUXE MARTINI

Monkey 47 Gin or Belvedere Vodka, 1757 Vermouth Di Torino Extra Dry Vermouth, Olives or Lemon Twist

BEL-AIR 75

Bombay Sapphire Gin, St-Germain, Champagne, Lemon Juice

BARREL-AGED COCKTAILS

MANHATTAN

Angel's Envy Rye, Carpano Antica Formula
Sweet Vermouth

NEGRONI

Hendrick's Gin, Campari, Aperol, Carpano Antica Formula
Sweet Vermouth

OLD FASHIONED

Basil Hayden Bourbon, Demerara Sugar, Angostura
Orange Bitters

WHISTLEPIG 15YR OLD FASHIONED

WhistlePig 15yr Rye, Demerara Sugar, Angostura Orange Bitters
A 15-year-old rye whiskey that's one of the highest-rated of all time.

BESPOKE BARREL

A BARREL OF YOUR CHOICE

Manhattan, Negroni, or Old-Fashioned
Personalized and kept here at the Bar & Lounge
About 80 pours; allow 4 - 6 weeks to age

TASTING

FLIGHT TO MEXICO

Five one-ounce pours of Casamigos Tequila
Blanco, Reposado, Cristalino, Añejo, Mezcal Joven

BITES

CAVIAR*

One-Ounce Tins, Lemon Herb Blini, Toasted Brioche,
Traditional Accoutrements

Imperial Osetra Caviar | Golden Pearl
Osetra Karat Caviar | Cucumber Finish
Siberian Reserve Caviar | Mild Brine
Imperial Kaluga Caviar | Slightly Nutty

DUO OF THE 'BEST JAMÓN IN THE WORLD' CINCO JOTAS

JAMÓN IBÉRICO & CULATELLO DI ZEBELLO

Pickled Spring Vegetables, Grilled Baguette, Organic Honeycomb

CRISPY BLUE & WHITE CORN CHIPS

House-Made Guacamole, Pico de Gallo, Pickled Onion

BAJA GULF PRAWNS*

Classic Cocktail Sauce, Lemon Crown, 'Old Bay' Remoulade

TRUFFLE FRIES

36 Month Aged Parmigiano-Reggiano

HUMMUS PLATE

Pickled Shishito, Radish, Fresh Herbs, Spiced Pita

HOUSE-MADE TAGLIATELLE BOLOGNESE

Braised Prime Beef, Vine Ripe Tomato, Garlic, Chili

HAND-TOSSED MARGHERITA PIZZA

San Marzano Tomato, Freshly Picked Basil, Buffalo Mozzarella

U.S.D.A. PRIME BEEF BURGER*

House-Made Pickles, Butter Lettuce, Shallot Marmalade,
Vermont White Cheddar, French Fries

CRISPY JAPANESE JIDORI CHICKEN SANDWICH

Brioche Toast, Pickled Serrano Añoli, Tonkatsu Glaze,
Asian Slaw, Sunomono Cucumbers

STONE AXE 9+ AUSTRALIAN WAGYU SHORT RIB

Korean Style 'Galbi', Jasmine Rice, Garden Herbs,
House-Made Bok Choy Kimchi

DESSERT

OLD FASHIONED CHOCOLATE CAKE

Decadent Chocolate Pudding, Whipped Crème Fraîche

APPLE CRUMBLE PIE

Almond Crumble, Tahitian Vanilla Bean Ice Cream

CAUGHT IN THE COOKIE JAR

Chocolate Chip, Oatmeal Pecan

SELECTION OF SORBET & HOUSE CHURNED ICE CREAMS

Tahitian Vanilla Bean, Chocolate, Strawberry

Mango-Passion Fruit, Coconut, Raspberry Sorbet

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**A 20% service charge will be added to the bill for parties of six or more.