

# BAR MENU

## BY THE GLASS

### CHAMPAGNE

Moët & Chandon, 'Imperial', Brut, FR, NV  
Billecart-Salmon, 'Brut Reserve', FR, NV  
Ruinart, Brut Rosé, FR, NV  
Krug, Grande Cuvée, '171ème Édition' Brut, FR, NV  
Dom Pérignon, Brut, FR, 2015

### WHITE

Pinot Grigio, Livio Felluga, IT, 2023  
Vermentino, Château Minuty, 'Prestige Blanc',  
Côtes de Provence, FR, 2024  
Sauvignon Blanc, Joseph Mellot, 'La Chatellenie', Sancerre, FR, 2023  
Sauvignon Blanc, Merry Edwards, Russian River Valley, CA, 2023  
Chardonnay, My Favorite Neighbor, CA, 2021  
Chardonnay, Domaine Laroche, Saint Martin, Chablis, Burgundy, FR, 2023  
Chardonnay, Kistler, 'Les Noisetiers', CA, 2023

### ROSÉ

Château d'Esclans, 'Whispering Angel', FR, 2025  
Château Sainte Marguerite, 'Fantastique', FR, 2023

### RED

Pinot Noir, Failla, Sonoma Coast, CA, 2023  
Pinot Noir, Maison Faively, Burgundy, FR, 2023  
Brunello di Montalcino, Bonacchi, IT, 2019  
Cabernet Sauvignon, Frank Family, Napa Valley, CA, 2022  
Cabernet Sauvignon, Silver Oak, Alexander Valley, CA, 2020  
Cabernet Sauvignon, 'The Mascot' by Harlan Estate,  
Napa Valley, CA, 2020

### ALCOHOL-FREE FRENCH SPARKLING

French Bloom 'Le Blanc', Alcohol-free Sparkling Wine,  
Languedoc, FR, NV

## SIGNATURE COCKTAILS

### MONROE'S PASSION

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

### HOTEL BEL-AIR DELUXE MARTINI

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

### ESPRESSO MARTINI

Aspen Vodka, Kahlua, Freshly Brewed Espresso

### SMOKE AND MIRRORS\*

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

### READY FOR MY CLOSE-UP

Flecha Azul Blanco Tequila, Prickly Pear, Lime Juice

### BEL-AIR BRAMBLE

Roku Gin, Fresh Blackberries, Lemon Juice

### ACTIONS SPEAK LOUDER

Haku Vodka, St-Germain, Honey, Lemon Juice, Butterfly Pea Tea

### HABANERO HIDEAWAY

Los Vecinos Mezcal, Aperol, Pineapple Juice, Lime Juice, Habanero

### HIGH SOCIETY

Ketel One Cucumber & Mint Vodka, St-Germain, Fresh Watermelon

### RICH AND FAMOUS

Belvedere Vodka, Fresh Strawberries, Lime Juice, Lemon Juice, Prosecco

## MOCKTAIL

### LA VIE EN ROSE

Fresh Raspberries, Lychee Juice, Cranberry Juice, Rose Water

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

## BARREL-AGED COCKTAILS

Aged 4-6 weeks in American Oak barrels

### MANHATTAN

Angel's Envy Rye, Carpano Antica Formula  
Sweet Vermouth

### NEGRONI

No.3 Gin, Campari, Aperol, Carpano Antica Formula  
Sweet Vermouth

### OLD FASHIONED

Basil Hayden Bourbon, Demerara Sugar, Angostura  
Orange Bitters

### UHNW OLD FASHIONED

WhistlePig 18yr Rye, Demerara Sugar, Angostura Orange Bitters  
This Double Malt, aged for 18 years, represents WhistlePig's most  
mature rye, finished in Spanish PX Sherry casks.

## 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 Flecha Azul Tequila  
Blanco, Reposado, Cristalino, Añejo, Extra Añejo

### FLIGHT TO JAPAN

Three one-ounce pours of Suntory Whisky  
Hakushu 12yr, Hibiki Japanese Harmony, Yamazaki 12yr

### FLIGHT TO SCOTLAND

Three one-ounce pours of The Macallan Scotch  
The Macallan 18yr, The Macallan Rare Cask, The Macallan 25yr

## TREAT YOURSELF

“No endeavor is in vain; its reward is in the doing”

### YAMAZAKI 25YR

The House of Suntory's blend of carefully selected rare malt whiskies, all aged over 25 years.

### HIBIKI 40YR

Only 400 bottles in the world...

### WOODFORD RESERVE BACCARAT

Crafted by uniquely finishing the most complex and balanced Kentucky Bourbon in select XO cognac barrels.

### BOWMORE 30YR

Distilled in 1989, this rare single malt whisky has been carefully nurtured for three decades in fine sherry hogsheads and bourbon barrels.

### BALVENIE 50YR

Half a century in the making, only 110 bottles of this ultra-rare spirit have ever been released.

### CLASE AZUL ULTRA

Aged for five years in previously used sherry wood casks from Spain.

### L'OR DE JEAN MARTELL

A unique blend of more than 400 rare eaux-de-vie, with notes of fresh citrus, fruit, gingerbread, and precious wood.

### WHISTLEPIG 30YR THE BIGSHEBÀNG

WhistlePig's oldest whiskey to date, aged for 30 years and finished in rare Vin Santo dessert wine casks.

### RÉMY MARTIN LOUIS XIII RARE CASK

The luxury cognac's first rare cask release in a decade. One century in a bottle.

## BEER

Erdinger, Weissbier, Non-Alcoholic, Germany

Estrella Damm, Lager, Spain

Lagunitas, India Pale Ale, California

Racer 5, India Pale Ale, California

Peroni, Pale Lager, Italy

Urquell, Pilsner, Czech Republic

Old Rasputin, Imperial Stout, California

Trumer, Pilsner, Germany

Hitachino, White Ale, Japan

Samuel Smith, Organic Lager, United Kingdom

Rochefort 6, Trappist Ale, Belgium

## BITES

### CAVIAR\*

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

Royal Siberian Caviar | Mild Brine  
Royal Kaluga Caviar | Slightly Nutty  
Royal Osetra Caviar | Cucumber Finish

THE 'BEST JAMÓN IN THE WORLD' CINCO JOTAS JAMÓN IBÉRICO  
Seasonal Farmers Market Vegetable Giardiniera

### MEDITERRANEAN MEZZE PLATTER

Hummus, Baba Ghanoush, Marinated Feta, Tzatziki, Pita

### BAJA GULF PRAWNS\*

Classic Cocktail Sauce, Lemon, Old Bay Aioli

### BLUE & WHITE CORN TORTILLA CHIPS

House-Made Guacamole, Pico de Gallo, Pickled Onions

### TRUFFLE FRIES

White Truffle Oil, Parmigiano-Reggiano

### HOUSE-MADE TAGLIATELLE BOLOGNESE

Braised Beef, Vine Ripe Tomatoes, Garlic

### AUSTRALIAN BLACK WINTER TRUFFLE LINGUINI

Strauss Creamery Butter, Parmigiano-Reggiano Cheese

### MARGHERITA PIZZA

San Marzano Tomatos, Fresh Basil, Buffalo Mozzarella

### USDA PRIME DOUBLE SMASH BURGER\*

Pickles, Burger Sauce, American Cheese, Brioche Bun, Crispy Fries

### CRISPY JAPANESE JIDORI CHICKEN SANDWICH

Brioche, Pickled Serrano Aioli, Tonkatsu Glaze, Slaw, Sunomono Cucumbers

### USDA PRIME NY STEAK FRITES\*

Crispy Fries, Sauce Au Poivre

\*Available after 5:30pm

## 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, Brookie, Oatmeal Pecan

### SELECTION OF HOUSE CHURNED ICE CREAM & SORBETS

#### ICE CREAM

Tahitian Vanilla Bean, Chocolate, Sherry's Banana Stracciatella,  
Chef's Seasonal Flavor

#### SORBET

Mango-Passion Fruit, Coconut, Chef's Seasonal 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.

\*\*\*We will accommodate requests for checks to be split up to three ways.