

BAR MENU

BY THE GLASS

CHAMPAGNE

Moët & Chandon, 'Imperial', Brut, FR, NV

Billecart-Salmon, 'Brut Reserve', FR, NV

Ruinart, Brut Rosé, FR, NV

Krug, Brut, '171ème Édition', FR, NV

Dom Pérignon, Brut, FR, 2015

WHITE

Pinot Grigio, Livio Felluga, IT, 2023

Sauvignon Blanc, Joseph Mellot, 'La Chatellenie', Sancerre, France, 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

Rolle, Château Minuty, 'Prestige Blanc', Côtes de Provence, FR, 2024

ROSÉ

Château d'Esclans, 'Whispering Angel', FR, 2023

Château Sainte Marguerite, 'Fantastique', FR, 2023

RED

Pinot Noir, Failla, Sonoma Coast, CA, 2023

Pinot Noir, Maison Faively, Burgundy, FR, 2022

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

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

THE OPHELIA

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

Old Rasputin, Imperial Stout, California

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
N25 Aged Osetra Caviar
N25 Aged Kaluga Caviar

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

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 Cheese

HOUSE-MADE TAGLIATELLE BOLOGNESE

Braised Beef, Vine Ripe Tomatoes, Garlic

MARGHERITA PIZZA

San Marzano Tomatoes, Fresh Basil, Buffalo Mozzarella

USDA PRIME DOUBLE SMASH BURGER*

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

GRILLED PORTOBELLO MUSHROOM BURGER

Gruyere Cheese, Garlic Aioli, Crispy Onions, Wild Arugula

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.