

THE LIVING ROOM

BY THE GLASS		COCKTAILS	
CHAMPAGNE		PLAYBOY	26
Veuve Clicquot, ‘Yellow Label’	40	Basil Hayden Rye Whiskey, Grand Marnier, Carpano Antica Sweet Vermouth	
Perrier-Jouët, Blanc de Blancs	50		
WHITE WINE		INGÉNUE	26
Sauvignon Blanc, Aperture, Sonoma Valley, 2022	25	Angel’s Envy Bourbon, Fresh Pear, Maple Syrup, Cinnamon, Ginger Beer	
Chardonnay, Far Niente, Napa County, 2022	40	SOCIALITE	26
RED WINE		Tito’s Vodka, 400 Conejos Mezcal, Campari, Fresh Tangerine Juice, Lime Juice	
Pinot Noir, DuMOL, Sonoma County, 2022	30	STARLET	26
Cabernet Sauvignon, Caymus, Napa Valley, 2021	50	Leblon Cachaça Rum, Fresh Pineapple	
SOMMELIER SELECTION		FASHIONISTA	26
Champagne, Dom Pérignon, Brut, Epernay, France, 2015	110	Casamigos Jalapeño Tequila, Lime Juice, Agave Nectar	
Riesling, Domaine Weinbach, Schlossberg, Cuvée Ste Catherine, Grand Cru, France, 2021	70	THE COLDEST MARTINI IN TOWN	30
Bordeaux, Château Rauzan-Ségla. 2ème Grand Cru Classé Margaux, France, 2014	85		

CAVIAR SERVICE

Royal Siberian	185*	N25 Aged Osetra	350*
Royal Kaluga	205*	N25 Aged Kaluga	375*
Royal Osteria	305*		

10Z CAVIAR TINS, SERVED WITH LEMON-HERB BLINIS, TOASTED BRIOCHE AND TRADITIONAL ACCOUTREMENTS

LIGHT BITES

Oysters on the Half Shell Beausoleil Oysters Red Wine Mignonette	Half Dozen 39 Dozen 75
Aged Portugese Preserved Sardines Toasted Baguette Normandy Butter Tomato Confit Parsley Salad	36
Bel-Air BLT Sandwich Neuske’s Bacon Butter Lettuce Tomato White Cheddar Cheese Avocado	
Garlic Aioli Toasted Sourdough Bread Crispy Fries	38
HBA Grilled Cheese Sandwich Country Sourdough Gruyere Cheese Shallot Marmalade	29
Caesar Salad Creamy Garlic Dressing Toasted Brioche Spanish White Anchovies	34
Add: Chicken \$28 Shrimp \$21 Steak \$33 Salmon \$34	
Vegetable Crudites Vegan Coconut Yogurt Tzatziki Extra Virgin Olive Oil Dill	45
Chicken Quesadilla Pico de Gallo Housemade Guacamole Sour Cream	36
Seasonal Cheesecake	20

AFTERNOON TEA

140 per person (Includes one glass of champagne)

This time-honoured tradition is carefully respected, yet given our own interpretation. Indulge in sweet and savoury treats, served Friday, Saturday and Sunday at 3pm.

CULINARY DIRECTOR JOE GARCIA

*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.