

RAW BAR



SHRIMP COCKTAIL 26 6 Jumbo Shrimp, Gently Poached and Served Icy Cold With Tangy, Spicy Cocktail Sauce <i>GF, D, SES</i>	APPLE BLOSSOM TUNA CRUDO 24 4oz Ahi Tuna, Pomegranate Seeds, Basil Blossom, Citrus Ponzu, Microgreens, Apple Blossom Salt and EVOO <i>GF, D, SES</i>
EAST COAST OYSTERS ON THE HALF SHELL 1/2 Dozen - 23 / Dozen - 42 <i>SF</i>	CLAMS ON THE HALF SHELL 1/2 Dozen - 13 / Dozen - 23 <i>SF</i>
SMALL TOWER (2-3 GUESTS) 75 6 East Coast Oysters 4oz Tuna Crudo 6 Jumbo Shrimp Cocktail 2oz Leche de Tigre 6 Littleneck Clams <i>SF, SH, E</i>	LARGE TOWER (4-6 GUESTS) 145 12 East Coast Oysters 8oz Tuna Crudo 12 Jumbo Shrimp Cocktail 4oz Leche de Tigre 12 Littleneck Clams <i>SF, SH, E</i>

SALADS

NIÇOISE SALAD 22 Seared Tuna, Baby Potatoes, Haricots Verts, Cherry Tomatoes, Soft Egg, Kalamata Olives and Dijon Vinaigrette <i>SF, E</i>	CLASSIC CAESAR SALAD 19 Romaine, Shaved Parmesan, Garlic Croutons and Classic Caesar Dressing, Soft Egg, Anchovies <i>Add: Chicken +6 Shrimp +8 Salmon +10</i> <i>D, E, SH (SHRIMP), SF (SALMON)</i>
---	--

APPETIZERS & SHAREABLES



CAULIFLOWER & ROASTED GARLIC DIP 18 Charred Cauliflower Blended with Lemon Tahini and Roasted Garlic Confit, Finished with Olive Oil and Served with Warm Naan Dippers <i>V, D (GF WITHOUT NAN)</i>	GAMBAS AL AJILLO 17.50 Sautéed Shrimp in Extra Virgin Olive Oil with Garlic, Chili Flakes and Parsley, Served with Artisan Bread <i>SF, SH, D</i>
SWEET CHILI SHRIMP 20 Lightly Fried Shrimp with Sweet Chili Aioli, Pickled Red Onions and Fresh Herbs <i>SF, SH, D</i>	PARMESAN SEARED SCALLOPS 24 Pan-Seared Scallops with Parmesan Crust, Lemon Beurre Blanc and Microgreens <i>SF, D</i>
WINGS SAMPLER 19.50 Buffalo, BBQ and Garlic Parmesan Wings Served with Ranch and Blue Cheese Dressing <i>D</i>	MEDITERRANEAN TACOS 18 Warm Corn Tortillas with Cumin Seasoned Onions, Fresh Herbs and House Tzatziki <i>Choice of: Chicken Beef Shrimp</i> <i>D, SH (SHRIMP)</i>
PASSION BBQ CHICKEN SKEWERS 18 Grilled Chicken Glazed with Passion Fruit BBQ Sauce, Topped with Crispy Onions <i>D</i>	MERGUEZ SAUSAGE SKEWER 18 Grilled Spiced Lamb and Beef Sausage, Served Over Braised Chickpeas with Harissa Yogurt <i>D</i>

ENTRÉES



TROUT AMANDINE 34 Brown Butter Pan-Seared Trout, Toasted Almonds, Seasonal Vegetables <i>SF, N, D</i>	PESTO CHICKEN SANDWICH 23 Grilled Chicken Breast, Fresh Mozzarella, Tomato and Basil Pesto on Brioche with Fries <i>D, N</i>
CIEL SUMMER BURGER 25 8oz Beef Patty, Grilled Pineapple, Caramelized Onions, Muenster Cheese, Arugula and Summer Aioli with Fries <i>D</i>	WHISKY BRAISED SHORT RIB 35 Slow-Braised Beef Short Rib in Japanese Whisky, Red Beet-Potato Purée and Caramelized Carrots <i>GF</i>
SURF & TURF 45 6oz Beef Tenderloin, Grilled Jumbo Shrimp, Potato Gratin and Sautéed Baby Spinach <i>D, SH</i>	TORTELLINI DI PARMA 29 Cheese-Filled Tortellini Tossed in Light Cream Sauce with Prosciutto di Parma, Peas and Shaved Parmesan <i>D, G, E</i>

SIDES



RICE PILAF 8 <i>GF</i>
SEASONED FRIES 8 <i>V</i>
SEASONAL VEGETABLES 8 <i>V, GF</i>
SMALL CAESAR SALAD 8 <i>D, E</i>
MAC & CHEESE 8 <i>D, G</i>

DESSERTS



EQUATEUR 13 Coconut Biscuit, Raspberry and Passion Fruit Coulis, Passionfruit Glaze <i>D, E</i>
TOFFEE BUTTER CAKE 13 Warm Butter Cake Served with Vanilla Ice Cream, Toffee Sauce <i>D, E, G</i>
RED BERRY & MASCARPONE CAKE 13 Vanilla Sponge, Mascarpone Cream, Fresh Red Berries, Berry Coulis <i>D, E, G</i>

**GF-GLUTEN FREE V-VEGAN VG-VEGETARIAN
N-NUTS SF-SEAFOOD SH-SHELLFISH SO-SOY SE-SESAME D-DAIRY**

Please inform your server of any allergies or dietary restrictions.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

A 20% service fee will be added to all guest checks. The full amount of this service fee is distributed to our employees in addition to their base wages. Additional gratuities are optional but always appreciated.

Ciel

CAPITOL HILL

COCKTAILS



TOGARASHI MARGARITA 20

Don Julio Reposado, Union Mezcal, Passionfruit, Togarashi Grenadine, Togarashi Rim, Lime



AMARGA CALIENTE 1.2 22

Don Julio Reposado, Mango, Pineapple, Lime, Ginger Habanero Syrup, Giffard Lichi-Li, Nonino Amaro, Shiso Leaf



KASUMI 22

Hennessy VSOP, Umeshu, Yuzu, Vanilla, Plum Bitters, Mist Bubble



SUGAR BABY 20

Casamigos Blanco, Giffard Elderflower, Watermelon, Lime, Simple, Sparkling Sake, Watermelon Sugar Rim



CHANDON GARDEN SPRITZ 18



TOKYO 75 18

Aviation Gin, Yuzu, Chandon Brut Rosé, Lychee Pearls



KUHI MARTINI 20

Ketel One Vodka, Mr. Black Coffee Liqueur, Kahlua, La Colombe Premium Espresso



LYCHEE MARTINI 20

Belvedere Vodka, Lychee Puree, Snow Angel Sake



MIYAKO 18

Buchanan's 12 Year, Yuzu Bitters, Sweet Vermouth, Orange Peel Garnish



THE KYOTO ORCHARD 20

Bulleit Bourbon, Apple Cider, Yuzu, Shiso Honey, Fee Foam



TATAKAINUKU 22

Bulleit Rye, Hennessy VSOP, Peychaud, Yuzu Bitters, Absinthe Rinse

MOCKTAILS

HIBISCUS SHISO ICED TEA 12

Iced Tea, Shiso, Hibiscus

JAPANESE ARNOLD PALMER 12

Hibiscus Shiso Iced Tea and Sweet Matcha Lemonade Layered

SWEET MATCHA LEMONADE 12

Matcha, Lemonade

BEER

MICHELOB ULTRA - 8
STELLA ARTOIS - 8
BUD LIGHT - 8
HEINEKEN 00 - 8

LOOSE CANNON IPA - 8
KONA BIG WAVE - 8
ESTRELLA JALISCO - 8
NÜTRL SELTZER - 10

RED BULL

RED BULL SUGARFREE - 7
RED BULL ENERGY DRINK - 7
RED BULL YELLOW EDITION (TROPICAL) - 7
RED BULL RED EDITION (WATERMELON) - 7

WINE

CANNED

BEZZE WHITE 10
BEZZE ROSE 10

SPARKLING

PERRIER JOUET, CHAMPAGNE 35 | BTL 158
Champagne, France
VEUVE CLICQUOT, CHAMPAGNE 28 | BTL 126
Champagne, France
FREIXENET BLANC DE BLANC CAVA 14 | BTL 63
Catalonia, Spain
DOM PERIGNON 90 | BTL 425
Champagne, France

WHITE

KIM CRAWFORD, ROSÉ 14 | BTL 63
Marlborough, New Zealand
WHISPERING ANGEL 16 | BTL 72
Marlborough, New Zealand
KIM CRAWFORD, SAUV BLANC 14 | BTL 63
Marlborough, New Zealand
SANTA MARGERITA, PINOT GRIGIO 18 | BTL 81
Adige, Italy
BRASSFIELD PINOT GRIS 16 | BTL 72
High Valley, California
ESCUDO ROJO, CHARDONNAY 16 | BTL 72
Maipo, Chile
FLOWERS CHARDONNAY 20 | BTL 90
Sonoma Coast, California
INDIAN WELLS, RIESLING 16 | BTL 72
Yakima Valley, Washington

RED

MEOMI, PINOT NOIR 14 | BTL 63
Sonoma Coast, California
BRASSFIELD ESTATE PINOT NOIR 16 | BTL 72
High Valley, California
THE PRISONER, UNSHACKLED, RED BLEND 18 | BTL 85
Napa, California
THE PRISONER, UNSHACKLED, CABERNET 18 | BTL 85
Napa, California
SELLA ANTICA TOSCANA ROSSO 16 | BTL 72
Tuscany, Italy
ESCUDO ROJO, CABERNET 16 | BTL 72
Maipo, Chile
BODEGA COLOME, MALBEC 16 | BTL 72
Calchaqui Valley, Argentina
MT BRAVE MERLOT BTL 185
Napa Valley 2018

A 20% service fee will be added to all guest checks. The full amount of this service fee is distributed to our employees in addition to their base wages. Additional gratuities are optional but always appreciated.