

Once upon a time in Ciel



FABLE OF THE FIG 18
Bombay Sapphire Gin, Fig Slice Garnish
Martini Rosso Sweet Vermouth,
Campari Infused Fig and Vanilla



DARK SPELL 20
Grey Goose, Mr. Black Coffee Liqueur,
Espresso



TIMELESS TALE 18
Angels Envy Bourbon, Black Tea Syrup,
Cherry, Walnut Bitters



THE LOST FLAME 18
D'usse, Illegal Mezcal, Apricot, Kahlua,
Lemon, Peychaud's Bitters, Smoke



FAIREST OF THEM ALL 20
Bacardi White Rum, Coconut Horchata,
Lime, Toasted Coconut Garnish



YE OLDE AMARGA CALIENTE (1.1) 20
Patron Silver, All Spice Dram, Maple Syrup,
Triple Sec, Cinnamon Sugar Rim, Apple Garnish



WHISPERING WOODS 20
St. Germain, Pomegranate Juice,
Cinnamon Syrup, Apple Cider Syrup, Cava,
Club Soda, Rosemary Sprig, Cinnamon Stick



ENCHANTED ORCHARD 18
Grey Goose, Apple Cider Syrup,
Cinnamon Syrup, Lime Juice, Ginger Beer,
Ginger Candy, Pear Garnish



MIDNIGHT EMBER 20
Illegal Mezcal, Martini Rossi, Punte Mes,
Peychaud's, Orange Peel Garnish



FORBIDDEN PASSION 20
Bacardi 4yr Rum, Vanilla Syrup,
Chinola Passion Fruit Liqueur,
Lime, Cava, Dehydrated Lime



MOONLIT GARDEN 20
Patron Reposado, Crème de Cassis,
Pineau des Charentes, Lemon Juice,
Almond Orgeat, Fee Foam



LE SPRITZ L'ORANGERIE 18
Chinotto Orange, Grapefruit, Bitters, Botanicals

Spirit-Free

WICKED QUEEN 12
Apple Cider, Lemon Juice,
Thyme Syrup, Ginger Beer

BIBBIDI-BOBBIDI-BOO 12
Apricot, Grapefruit,
Soda, Bitters

SNOWBOUND 12
Coconut Horchata,
Condensed Milk, Toasted Coconut

Beer

MICHELOB ULTRA -8 LOOSE CANNON IPA -8 BUD LIGHT -8
STELLA ARTOIS -8 KONA BIG WAVE -8 NÜTRL SELTZER -8
ESTRELLA JALISCO -8

Red Bull

RED BULL ENERGY DRINK - 6 RED BULL SUGARFREE - 6
RED BULL YELLOW EDITION (TROPICAL) - 6
RED BULL RED EDITION (WATERMELON) - 6

Wines

Canned

RIZZI MUSHROOM SPARKLING ELIXIR 12
25mg Green Tea Extract, Cordyceps,
Lions Mane Mushrooms, L-Theanine

YANA MARY JANE MULE 12
THC Seltzer 2mg THC, CBD,
12mg Lions Mane Extract

Sparkling

PERRIER-JOUËT, CHAMPAGNE 18 | BTL 90
Champagne, France

VEUVE CLICQUOT, CHAMPAGNE 28 | BTL 126
Champagne, France

White

KIM CRAWFORD, ROSÉ 14 | BTL 63
Marlborough, New Zealand

SYMPHONIE, ROSÉ 16 | BTL 72
Côtes De Provence, France

SCARPETTA, VENEZIA GIULIA PINOT GRIGIO 16 | BTL 72
Friuli-Venezia Giulia, Italy, 2019

INDIAN WELLS, RIESLING 16 | BTL 72
Yakima Valley, Washington

ESCUDO ROJO, CHARDONNAY 16 | BTL 72
Maipo, Chile

KIM CRAWFORD, SAUV BLANC 14 | BTL 63
Marlborough, New Zealand

CLOUDY BAY, SAUV BLANC 18 | BTL 81
Marlborough, New Zealand

Red

MEOMI, PINOT NOIR 14 | BTL 63
Sonoma Coast, California

ESCUDO ROJO, CABERNET 18 | BTL 90
Maipo, Chile

THE PRISONER, UNSHACKLED, RED BLEND 17 | BTL 85
Napa, California

PIATTELLI VINEYARDS, MALBEC 16 | BTL 72
Mendoza, Argentina, 2021

Please note a 20% auto gratuity and 3% service charge will be added to all guest checks.
This fee is not a tip and will be used to cover our increasing operational costs.

Starters

STEAK TOASTINI Sundried Tomatoes, Olives, Arugula, Horseradish Cream D	22.75	RICOTTA AND PEACHES Artisan Bread, Honey Glazed Peaches, Balsamic Glaze D, VG	18.50
BURRATA Tomatoes, Basil, Balsamic Glaze, Olive Oil, Focaccia D, VG	19.50	CAJUN GARLIC PRAWNS Cajun Cream Sauce, Garlic Toast, Chives SF, SH, D	19
WINGS Old Bay, Garlic Parmesan, Wild Buffalo (Blue Cheese or Ranch) D	18.50		

Pastas & Salads

SHRIMP GARLIC NOODLES Mushroom, Parmesan, Chives, Crispy Shallots Add On - Steak \$15 SF, N, SOY	28	CHICKEN CAESAR SALAD Romaine, Parmesan, Garlic Croutons Add On - Shrimp \$5, Steak \$15 D, SF	23.50
BUTTERNUT SQUASH RAVIOLI Apples, Goat Cheese, Fried Sage, Pine Nuts N, VG, D	24		

Entrées

BRAISED PORK BELLY Brown Sugar Glaze, Sweet Potato Puree, Cranberry Sauce D	28.50	ROASTED CHICKEN Fingerling Potatoes, Sauteed Spinach, Red Pepper Cream Sauce D	33
MARKET FISH Creamy Orzo Pasta, Lemon, Spinach, Tomatoes, White Wine SF, D	MP	SHORT RIBS Lemon Herb Potatoes, Honey Glazed Carrots, Short Rib Jus D	36

Sides

MAC AND CHEESE D	8	HONEY GLAZED CARROTS V, GF	8
CAESAR SALAD SF, D	8	SAUTEED SPINACH V, VG, GF	8
LEMON HERB POTATOES VG, D, GF	8		

Desserts

APPLE TOFFEE BUTTER CAKE Caramalized Apples, Toffee Sauce, Vanilla Gelato D	13	CAPPUCCINO GELATO Brandy Basket Shell, Biscoff Crumb D	10.50
CRUMB CAKE Whiskey Sauce, Vanilla Gelato D	13		

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

Please inform your server of any allergies or dietary restrictions.
Please note a 20% auto gratuity and 3% service charge will be added to all guests checks.
This fee is not a tip and will be used to cover our increasing operational costs.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness