



Ciel

CAPITOL HILL

GOLDEN HOUR

DRINKS

CAPITAL BLOSSOM FIZZ 13

Elderflower Liqueur, Club Soda, Freixenet Cava

LAVENDER GINGER BLOOM 13

Black Leaf Vodka, Lavender Syrup, Ginger Tea, Dehydrated Lime

BLUSHING ORCHARD MARTINI 13

Tito's Vodka, Sour Apple Schnapps, Lemon Juice

SPRING NIGHT ESPRESSO 13

Vanilla Vodka, Coffee Liqueur, Espresso, Absinthe Mist

HANAMI CHERRY SMASH 13

Bulleit Bourbon, Dark Cherries, Simple Syrup, Club Soda

BEZZE CANNED WINE 7

White or Rosé

BEER 6

Michelob Ultra Kona Big Wave
Bud Light Estrella Jalisco
Stella Artois Loose Canon IPA
NUTRL Seltzer

FOOD

EAST COAST OYSTERS ON THE HALF SHELL

1/2 DOZEN - 14 / DOZEN - 28
SF

SHRIMP COCKTAIL 10

3 Jumbo Shrimp, gently poached and served icy cold with Tangy, Spicy Cocktail Sauce

GF, D, SE

MEDITERRANEAN TACOS 13

Warm Corn Tortillas with Cumin Seasoned Onions, Fresh Herbs and House Tzatziki

Choice of: Chicken | Beef | Shrimp

D, SH (SHRIMP)

CHICKEN SKEWERS 12

Grilled Chicken Skewers glazed with Passion Fruit BBQ Sauce and topped with Crispy Onions

GF

BEEF SLIDERS 12

Beef Patty, Muenster Cheese, Caramelized Onions, Pickles, Garlic Aioli, Brioche Buns

D

**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.