

Wine Red

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

Rosé & White

KIM CRAWFORD, ROSÉ Marlborough, New Zealand	14 BTL 63
WHISPERING ANGEL, ROSÉ Côtes de Provence, France	16 BTL 72
CHÂTEAU SAINTE MARGUERITE, SYMPHONIE ROSÉ Côtes de Provence, France	16 BTL 72
INDIAN WELLS, RIESLING Yakima Valley, Washington	16 BTL 72
KIM CRAWFORD, SAUVIGNON BLANC Marlborough, New Zealand	14 BTL 63
BRASSFIELD, PINOT GRIS High Valley, California	16 BTL 72
SANTA MARGHERITA, PINOT GRIGIO Alto Adige, Italy	18 BTL 81
FLOWERS, CHARDONNAY Sonoma Coast, California	20 BTL 90

Sparkling

FREIXENET BLANC DE BLANCS, CAVA Catalonia, Spain	14 BTL 63
VEUVE CLICQUOT YELLOW LABEL Champagne, France	28 BTL 126
PERRIER-JOUËT, GRAND BRUT Champagne, France	35 BTL 158
DOM PÉRIGNON Champagne, France	90 BTL 425

Canned Wine

BEZZE WHITE	10
BEZZE ROSÉ	10

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Cocktails



ABRICO - 20

Jameson, Apricot Brandy,
Lemon Juice, Orange Blossom Orgeat,
Angostura Bitters, Fee Foam
N



COCO NOIR - 18

Absolut Vanilla, Kahlúa Coffee Liqueur,
Espresso, Malibu
N



CÔTE BLANCHE - 22

Monkey 47 Gin, Italicus, Lillet Blanc
N



AMARGA CALIENTE 1.3 - 20

Vida Mezcal, Código Reposado, Lime,
Blood Orange, Calabrian Chili Syrup



VERDE ROSA - 18

Altos Blanco, Watermelon, Lime, Salt,
Soda, Mint-Basil Syrup



NOUVEAU - 22

Jefferson's Reserve Bourbon, Lillet Rouge,
Lillet Blanc, Grapefruit Bitters
N



RIVIERA SPRITZ - 18

Beefeater, Aperol, Strawberry Syrup,
Lemon Juice, Sparkling Wine



MULO BLU - 18

Absolut, Peach Schnapps,
Lemon, Ginger Beer



DEL CONTE SPRITZ - 18

Red Bull

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

Beer & Seltzer

MICHELOB ULTRA - 8
LOOSE CANNON IPA - 8
BUD LIGHT - 8
HEINEKEN 0.0 - 8
STELLA ARTOIS - 8
KONA BIG WAVE - 8
ESTRELLA JALISCO - 8
NÜTRL SELTZER - 12



Raw Bar

EAST COAST OYSTERS ON THE HALF SHELL - 23 / 42

Fresh East Coast Oysters, Mignonette and Cocktail Sauce

SF

CATCH OF THE DAY CEVICHE - 24

Fresh Catch of the Day, Leche De Tigre, Red Onion,
Sweet Potato, Peruvian Corn and Cilantro

Add Mixed Seafood - 4

Jumbo Shrimp, Squid, Blue Mussels

SF

SHRIMP COCKTAIL - 26

Six Jumbo Shrimp Served Chilled with Cocktail Sauce

SH

CHOROS A LA CHALACA - 18

Six Green Mussels Topped with Tomato, Corn,
Red Onion, Cilantro and Lime

SF, SH

SEAFOOD TOWER SMALL - 75

6 East Coast Oysters, 6 Jumbo Shrimp Cocktail,
6 Choros A La Chalaca, Leche De Tigre,
4 Oz Catch of the Day Ceviche,
Mignonette and Cocktail Sauce

SF, SH

SEAFOOD TOWER LARGE - 145

12 East Coast Oysters, 12 Jumbo Shrimp Cocktail,
12 Choros a la Chalaca, Leche De Tigre,
6 Oz Catch of yhe Day Ceviche,
Mignonette and Cocktail Sauce

SF, SH

Appetizers & Shareables

CHESAPEAKE CRAB DIP - 22

Lump Crab, Old Bay Garlic Cream, Toasted Artisan Bread

SF, SH, D, G

MOULES MARINIÈRE - 20

Blue Mussels Steamed with Garlic, Shallots,
Roasted Peppers, White Wine, Seafood Fumet,
Fresh Herbs and Butter, Grilled Bread

SF, SH, D, G

SWEET CHILI SHRIMP - 20

Lightly Fried Shrimp with Sweet Chili Aioli,
Pickled Red Onions and Fresh Herbs

SH, D

MEDITERRANEAN TACOS - 18

Warm Corn Tortillas with Cumin-Seasoned Onions,
Pickled Red Cabbage, Fresh Herbs and House Tzatziki

Choice of: Chicken | Beef | Shrimp

D

PASSION BBQ CHICKEN SKEWERS - 18

Grilled Chicken with Passion Fruit Bbq Sauce, Crispy Onions

GF

MERGUEZ SAUSAGE SKEWER - 18

Grilled Spiced Lamb and Beef Sausage Served
Over Braised Chickpeas with Harissa Yogurt

D

WINGS SAMPLER - 19.50

Buffalo, Bbq and Garlic Parmesan Wings
Served with Ranch and Blue Cheese

D

Salads

ASH'S SUMMER SALAD - 20

Fresh Watermelon, Olives, Crispy Onions, Mint, Arugula,
Pickled Red Onion, Habanero Honey and Lime Vinaigrette

GF, VG

CLASSIC CAESAR SALAD - 19

Romaine Hearts, Shaved Parmesan, Garlic Croutons,
Soft Egg, Anchovies and Classic Caesar Dressing

Add: Chicken - 6 | Shrimp - 8 | Salmon - 10

D, E, G, SF

Entrées

CIEL SUMMER BURGER - 25

8 Oz Beef Patty, Grilled Pineapple, Caramelized Onions,
Muenster Cheese, Arugula and Summer Aioli, Served with Fries

D, G

CHICKEN CORDON BLEU - 32

Crispy Chicken Breast with Ham and Swiss Cheese,
Dijon Cream Sauce, Potato Purée and Seasonal Vegetables

D, G

TROUT A LO MACHO - 36

Pan-Seared Trout with Shrimp, Bay Scallops,
Squid and Blue Mussels in Lobster Seafood Sauce,
Sautéed Spinach with Tomatoes and Crispy Onions

SF, SH, D

SEAFOOD LINGUINE - 36

Linguine with Jumbo Shrimp, Bay Scallops,
Squid and Blue Mussels in Lobster Bisque Cream Sauce,
Capers, Chives and Parmesan Cheese

SF, SH, D

ARROZ CON MARISCOS - 36

Peruvian-Style Saffron Rice with Jumbo Shrimp, Bay Scallops,
Squid and Blue Mussels, Sweet Peas, Peppers and Fresh Herbs

SF, SH

SURF & TURF - 45

6 Oz Beef Tenderloin, Grilled Jumbo Shrimp, Potato Gratin,
Grape Tomatoes and Sautéed Baby Spinach

SF, SH

Sides

RICE PILAF - 8 GF

SEASONED FRIES - 8 V

SEASONAL VEGETABLES - 8 GF, V

SMALL CAESAR SALAD - 8 D, E, G, SF

MAC & CHEESE - 8 D, G

Desserts

PASSION FRUIT MOUSSE - 13

Passion Fruit Mousse and Coulis, Berries and Coconut Tuile

D, E

TOFFEE BUTTER CAKE - 13

Butter Cake with Vanilla Ice Cream and Toffee Sauce

D, E, G

RED BERRY & MASCARPONE CAKE - 13

Vanilla Sponge Cake, Mascarpone Cream, Berry Coulis

D, E, G

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

Please inform your server of any allergies or dietary restrictions. Please note a 20% auto gratuity will be added to all guests' checks.

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