

THE LOUNGE

by

MEAT MARKET

FOOD SELECTION

CHILLED OYSTERS & PEARLS

MARKET FRESH OYSTERS, YUZU TRUFFLE MIGNONETTE COCKTAIL SAUCE
SPICY HORSERADISH, BLACK TRUFFLE CAVIAR

BLACK CAVIAR MALOSSOL OSSETRA (30G)

GLOWING ICE, SOUR CREAM, ONION, EGGS, CHIVES, BILINI

HOT PARMESAN OYSTERS & PEARLS

ROASTED OYSTERS, PANKO, PARMESAN BLACK TRUFFLE CAVIAR

A5 WAGYU KATSU SANDWICH

BUTTERED BRIOCHE, BULLDOG SAUCE

SMOKING SHORT RIB

PRIME SLICED NIMAN RANCH SHORT RIB CRISPY TOASTS, CHIPOTLE AIOLI

WAGYU DUMPLINGS

KIMCHEE CHARD CABBAGE OYSTER MUSHROOMS, MISO AIOLI

WHITE CHOCOLATE ESPRESSO TIRAMISU

WHITE CHOCOLATE TIRAMISU TOPPED WITH
WHITE CHOCOLATE ESPRESSO MARTINI

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LOUNGE COCKTAILS

I'M IN LOVE WITH THE COCO

BELUGA ALLURE VODKA, WHITE CHOCOLATE LIQUEUR, BAILEY'S CINNAMON, CREAM, COCO PUFFS

Chocolately cereal served in a gold rimmed goblet with boozy, spiced milk. To be enjoyed with a spoon.

WEALTH WHISPERS

GREY GOOSE LA POIRE, SPICED PEAR LIQUEUR, ALL SPICE DRAM LEMON, CARDAMOM BITTERS

THE TINY DANCER

NOLET'S GIN, LICOR 43, PASSION FRUIT, MERINGUE, GOLD LEAF

KAMA SUTRA

EMPRESS 1908 INDIGO GIN, GREEN CHARTREUSE, LUXARDO, LIME

EL CHAPO

DEL MAGUEY VIDA MEZCAL, MANGO LIQUEUR LIME, HABANERO AGAVE, MANGO PURÉE, TAMARIND

BASIL OLD FASHIONED

BUFFALO TRACE BOURBON, BLACK WALNUT BITTERS ORANGE BITTERS, BASIL

COFFEE OLD FASHIONED

MAISON ROUGE VSOP COGNAC, FORO AMARO, COFFEE CHOCOLATE BITTERS, SIMPLE SYRUP, CHOCOLATE POP ROCK POP

THE VOYEUR

The Voyeur features a porthole rapid-infusing vessel filled with various fruits, flowers, spices, and herbs.

Chosen spirit is added to the porthole and left to rest for 12-15 minutes.

This is a communal cocktail to be enjoyed by up to 4 guests.

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CHAMPAGNE

NV KRUG, BRUT GRAND CUVÉE, REIMS

2007 DOM RUINART, BLANC DE BLANCS, REIMS

2010 DOM PERIGNON, BRUT, ÉPERNAY

2008 DOM PERIGNON, BRUT, ÉPERNAY (1.5L)

2012 LOUIS ROEDERER, CRISTAL, BRUT, REIMS

2009 LOUIS ROEDERER, CRISTAL, BRUT (1.5L)

2009 LOUIS ROEDERER, CRISTAL, BRUT (3L)

ROSÉ CHAMPAGNE

NV BILLECART-SALMON, BRUT ROSÉ

NV LAURENT-PERRIER, BRUT ROSÉ

2006 DOM PERIGNON, BRUT ROSE, ÉPERNAY

2012 LOUIS ROEDERER, CRISTAL, ROSÉ (1.5L)

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WHITE WINE

2017 DOMAINE GUY ROBIN ET FILS
CHABLIS GRAND CRU

2015 DOMAINE DE L'ARLOT
NUITS-SAINT-GEORGES PREMIER CRU

2017 DOMAINE LEFLAIVE
MERSAULT PREMIER CRU

2016 DOMAINE RAPET PERE ET FILS
CORTON-CHARLEMAGNE GRAND CRU

RED WINE

2014 CHIMNEY ROCK
TOMAHAWK, NAPA VALLEY, CA

2016 CAYMUS, SPECIAL SELECTION
NAPA VALLEY, CA

2016 KATHRYN HALL
NAPA VALLEY, CA

2017 QUINTESSA, RUTHERFORD
NAPA VALLEY, CA

2017 FAR NIENTE, OAKVILLE
NAPA VALLEY, CA

2006 DOMINUS
NAPA VALLEY, CA

2012 QUILCEDA CREEK
NAPA VALLEY, CA

2016 JOSEPH PHELPS, INSIGNIA
NAPA VALLEY, CA

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BOTTLE SERVICE

VODKA

ABSOLUT ELYX

BELUGA ALLURE

CLIX

KETEL ONE

STOLI ELIT

TITO'S HANDMADE

TEQUILA

CASA DRAGONES ANEJO

CASA DRAGONES JOVEN | 500 CLASE AZUL PLATA

CLASE AZUL REPOSADO

CLASE AZUL REPOSADO (375ML)

CLASE AZUL REPOSADO (1.75L)

CLASE AZUL GOLD

CLASE AZUL ANEJO

CLASE AZUL ULTRA

DON JULIO 1942

"DOS AMIGOS"

A TEQUILA PACKAGE FEATURING CLASE AZUL REPOSADO (375ML)
& CODIGO ANEJO (375ML)

CASA SAN MATIAS, REY SOL, ANEJO

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BOTTLE SERVICE

GIN

THE BOTANIST LONDON DRY
MONKEY 47 DRY

RUM

APPLETON 21YR
DON Q GRAN ANEJO

WHISKY

ANGEL'S ENVY RYE
BASIL HAYDEN'S
BOOKER'S
BUFFALO TRACE
JACK DANIELS SINGLE BARREL

WHISKY

DALMORE 12
DALMORE 15
DALMORE 18
MACALLAN 12
MACALLAN 15
MACALLAN 18
MACALLAN 25

ALL BOTTLE SERVICE SERVED WITH FRESH JUICES & RED BULL.
MIXOLOGIST AVAILABLE TABLESIDE UPON REQUEST