

SIGNATURE
COCKTAILS

THE GOLDEN HOUR

Coconut Infused Maestro Dobel, Pineapple,
Passionfruit, Cinnamon Syrup, Aperol
“A vibrant, spiced cocktail that refreshes the palate
between steak and seafood”
18

REINA DEL FUEGO

San Matias Extra Anejo, 400 Conejos Mezcal,
Mango, Tamarind, Chile Agave.
“The Queen of Fire defies steakhouse tradition.
Forged in smoke, finished in spice, and
impossible to forget”
19

YUZU GROVE

Sneaky Fox Vodka, Grapefruit, Yuzu, Thai Basil.
“Crisp, bright, and perfectly tuned”
17

SOJU BREEZE

Hendricks, Green Apple Soju, Midori,
Yuzu & Lime Tonic.
“A fresh, subtle nod to heritage with
an effortless finish”
17

MARROW & EMBER

400 Conejos. Bone Marrow Infused 1792,
Punt e Mes.
“Bone marrow bourbon and smoked salt create
decadently layered, bold flavors: built like a steak”
18

COASTLINE MARTINI

Grey Goose Vodka, Oyster Brine, Yuzu,
Cucumber Juice
“A bold, briny twist on a classic. Crafted to honor
tradition and elevate our premium seafood”
18

SILK OVER SMOKE

Strawberry Infused Florence Field Gin, Lychee,
Strawberry Syrup, Lemon, Egg white
“A soft contrast to flame: airy, elegant, and proof
that not everything must burn to leave a mark”
17

ADALINA PRIME ESPRESSO MARTINI

Patron Reposado or Grey Goose,
Sparrow Coffee, Borghetti
19

STEAKHOUSE
CLASSICS

MARTINI SERVICE

Adalina’s tribute to the classic steakhouse pour.
A generous 5 oz martini.
Limit two per guest.

Choice: Grey Goose/Bombay Sapphire 22

PRIME	Clix Reserve	125
	Monkey 47	40

OLD FASHIONED

Demerera Syrup, Orange Bitters

Choice: Jeffersons Small Batch 17

PRIME	Blanton’s Gold Adalina Barrel	28
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MANHATTAN

Carpano Antica, Angostura

Choice: Sazerac Rye 17

PRIME	Angels Envy Rye	36
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NEGRONI

Campari, Carpano Antica

Choice: Bombay Sapphire or 400 Conejos 18

PRIME	Monkey 47	42
	Clase Azul San Luis Mezcal	60

MARGARITA

Lime Juice, Agave

Choice: Maestro Dobel 17

PRIME	Jose Cuervo Reserva Anejo	32
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HANGOVER-FREE

ALMOND CITRUS FIZZ

Orgeat, Lemon, Soda
12

PLUM & VANILLA NECTAR

Plum, Lemon, Black Tea
12

N/A SPRITZ

N/A Mionetto Apertif, Fresh Citrus, Club Soda
12



WINE

SPARKLING

Prosecco – Avissi, Veneto Italy	15 60
Champagne — Perrier-Jouët Grand Brut, France (Half Bottle)	37 74
Brut Rosé — Schramsberg “Mirabella”, North Coast, California 23 rd Edition	28 112

ROSE

Chateaux St. Marguerite Symphonie — Coteaux d’ Provence, France 2024	15 60
The Language of Yes “Les Fruits Rouges” — Central Coast, California 2024	18 72

WHITE

Pinot Grigio — Casa Lunardi , Delle Venezie, Italy 2024	14 56
Riesling – Fritz Zimmer “Kabinett”, Mosel, Germany 2020	14 56
Grüner Veltliner – Laurenz V “Singing”, Niederösterreich, Austria 2023	17 68
Sauvignon Blanc – J. de Villebois, Sancerre, France 2024	25 100
Sauvignon Blanc – Charles Krug , Napa Valley, California 2024	17 68
Chardonnay – Joseph Drouhin “Moulin de Vaudon”, Chablis, France 2023	29 116
Chardonnay – RouteStock, Carneros, California 2023	17 68
Chardonnay – Jordan, Russian River Valley, California 2023	26 104

RED

Pinot Noir - Hyland Estates, Hyland Vineyard McMinnville, Wilamette valley, Oregon 2022	19 76
Pinot Noir – Small Vines, Sonoma Coast, California 2019	28 112
Chianti Classico - Marchesi Antinori “Peppoli”, Tuscany, Italy 2023	20 80
Tempranillo – Bodega Lanzaga 'Corriente', Rioja, Spain 2021	18 72
Malbec – Pascual Toso “Estate”, Mendoza, Argentina 2023	15 60
Red Blend – Harvey & Harriet, San Luis Obispo, California 2023	20 80
Cabernet Sauvignon – Banshee, Sonoma County, California 2023	15 60
Cabernet Sauvignon – The Vice “The House”, Napa Valley, California 2023	23 92
Cabernet Sauvignon – Mount Veeder, Napa Valley, California 2022	28 112
Cabernet Sauvignon – Klipsun Red Mountain, Washington 2022	39 156

BEER

Bud Light, Lager	6
Miller Lite, Lager	6
Michelob Ultra, Lager	7
Stella Artois, Pale Lager	9
Spiteful, IPA	9
Hopewell, First Pils	9
Eris, Pedestrian Cider	9
Stella, N/A	7



ADALINA
PRIME

