

TINIS AND TRIOS

MARTINI MENU

\$30

YOUR CHOICE OF THREE TINI MARTINIS
PAIRED WITH OUR TRIO FLIGHT



TRUFFLE MARTINI

beluga noble vodka, truffle brine, blue cheese olives

DIRTY MARTINI

olive oil-washed beluga noble vodka, lemon, rosemary

BOURBON STEAK MARTINI

wheatley vodka, tanqueray 10, manzanilla sherry, dry vermouth

ESPRESSO MARTINI

patron el alto tequila, spanish brandy, caffe borghetti, fresh espresso

TINI BITES

\$20



STEAK CROSTINI

new york strip, horseradish cream, fresh horseradish, chives

CAVIAR TWINKIE

**supplement charge of \$15
yuzu crème fraîche*

CREAMED SPINACH POP TART

TUNA TARTARE

quail egg, pine nuts, mint, asian pear, habanero-sesame oil

OYSTERS

(6) champagne mignonette



BOURBON STEAK

A MICHAEL MINA RESTAURANT