



L O U N G E M E N U

C O C K T A I L S

VIOLET VIBRANCE

*Amorette Signature Cocktail | Hangar One Rosé Vodka,
Violette Liqueur, Pressed Lemon Juice | \$14*

BLACK SMOKED MANHATTAN

*Jim Beam Black Extra-aged Bourbon Whiskey, Pedro Ximénez
Sherry, Dry Vermouth, Angostura Bitters, Mezcal Mist | \$15*

SOJOURN IN MEXIO

*Blanco Tequila, Mezcal, Sea Buckthorn Berry Juice,
Pressed Lime Juice | \$13*

THE MINTED BRAMBLE

*Boodles London Dry Gin., Crème de Mûre, Mint Lemon Peel
Granita | \$13*

LAVENDER LYCHEE DAIQUIRI

*Brugal Extra Dry Rum, Lychee, Pressed Lime Juice,
Lavender | \$14*

ITALIAN SPRITZ

Vermouth Bianco, Prosecco, Watermelon | \$12

D R A F T B E E R

BLOOD ORANGE IPA

21st. Amendment Brewery, CA | 7% ABV | \$6

BOHEMIAN PILSNER

Wacker Brewery, Lancaster, PA | 4.4% ABV | \$5.5

ROTATING TAP

Troeg's Brewery, Hershey, PA | \$8.5

LAGER

Brooklyn Brewery, Brooklyn, NY | 5.2% ABV | \$6.5

GRAND RESERVE DARK

Chimay Brewery, Belgium ABV | 9% ABV | \$10

NAMASTE

*Belgian-style White Ale
Dogfish Head Brewery, DE | 4.8% ABV | \$6.5*

IPA

Stone Brewing, Escondido, CA | 6.3% ABV | \$6.5

ROTATING TAP

\$Mkp

B O T T L E D B E E R

THE TRAPPIST ALE

Belgian Pale Ale | Brasserie D'orval, Belgium | 6.2% ABV | \$12

ABBEY ALE DUBBEL ALE

Brewery Ommegang, NY | 8.2% ABV | \$9

CORONA EXTRA PALE LAGER

Cerveceria Modelo, Mexico | 4.6% ABV | \$5

DOS EQUIS AMBER LAGER

Cerveceria Cuauhtémoc Moctezuma, México | 4.7% ABV | \$5

TRADITIONAL LAGER

D.G. Yuengling & Son, PA | 4.5% ABV | \$5

MIDAS TOUCH ANCIENT ALE

Dogfish Head Brewery, DE | 9% ABV | \$9

BELGIAN GOLDEN STRONG ALE

Duvel Moortgat Brewery, Belgium | 8.5% ABV | \$12

BELGIAN WHITE WHEAT

Hoegaarden Brewery, Belgium | 4.9% ABV | \$6

LIGHT PALE LAGER

Miller Brewing Company, WI | 4.2% ABV | \$5

MOCHA PORTER

Rogue Ales, OR | 5.6% ABV | \$8

OATMEAL STOUT

Samuel Smith Brewery, England | 5% ABV | \$9

HEFE-WEISSBIER

Spaten-franziskaner-bräu, Germany | 5% ABV | \$6

GUINNESS IRISH DRY STOUT

St. James Gate Brewery, Ireland | 4.2% ABV | \$6

BELGIAN PALE LAGER

Stella Artois Brewery, Belgium | 5.2% ABV | \$6

CIDRE (CIDER)

Stella Artois Brewery, Belgium | 4.5% ABV | \$6

LAGRAVE TRIPLE GOLDEN ALE

Tröegs Independent Brewing Co., PA | 8% ABV | \$9

ST. PAULI NON-ALCOHOLIC LAGER

St. Pauli Brewery, Germany | 0.2% ABV | \$4

executive chef
Rikku Ó'Donnchú

executive pastry chef
Logan Mansell

lounge manager
Tara Welsh

sommelier
Thierry Lesparre

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



L O U N G E M E N U

T A P A S

IT'S NOT AN ASHTRAY

Black garlic, onion, onion seed, wheat | \$14

CHICKPEA FRITTERS

Black truffle mayo (v) | \$16

CAPRESÉ

Bocconcini, olive oil, whey, balsamic, basil, tomato (v) | \$16

CHARCUTERIE

Homemade pickles and bread | \$18

OYSTERS OF THE DAY

\$22

BBQ TURBOT

Pine, pepper jam, grapefruit | \$18

CRUDO OF WHITE TUNA

Soy, ginger, cilantro, chili, scallion, lime | \$18

WAGYU SLIDER

Wagyu fat confit onions, wagyu mayo, cucumber, charcoal bun, truffle brie | \$19

BEYOND MEAT SLIDER

Red onion mayo, confit onions | \$19

DUCK LIVER & MISO MOUSSE

Banana bread, plantain purée | \$19

BEETROOT CARPACCIO

Chive aioli, orange & watercress salad (v) | \$18

CONFIT DUCK LEG FRITTER

Hoisin sauce, cucumber salad | \$16

RED PEPPER & GRILLED WATERMELON

GAZPACHO

Pickled vegetables & basil oil | \$14

CHEESE SELECTION

Chutneys and biscuits (v) | \$17

Á L A C A R T E M E N U

A P P E T I Z E R S

SOMETHING LIKE A CAPRESÉ

Bocconcini, olive oil, whey, balsamic, basil, heirloom tomato | \$18

HEROES IN A HALF SHELL

Half shell Oysters, pomegranate sphere, soy, mint oil, pomegranate dressing, fennel | \$22

EGG & SOLDIERS

Duck liver mousse, plantain, miso | \$18

CANNED TUNA FISH

White Tuna, coconut, ginger, cilantro, chili, scallion, lime | \$18

E N T R E E S

BEETROOT VARIETIES (V)

Beetroot pudding, purée, pickle, torched orange and watercress, chive oil emulsion | \$28

SWEET & SOUR PINE BBQ TURBOT

Pine skewered, pepper jam glazed turbot, wet polenta, grapefruit, watercress | \$39

MALLARD

Cured duck breast, rendang black rice, roasted hazelnut, compressed pear, charred feta, mint gel | \$42

WAGYU TENDERLOIN

Potato, brie & truffle mille-feuille, wagyu emulsion, beet-greens, red onion & hibiscus | \$42

P A T I S S E R I E

GOAT CHEESE SEMI FREDO

Semi frozen goat cheese mousse, seasonal fruit, rose syrup | \$15

SEA BUCKTHORN

Sea buckthorn sorbet, vanilla macerated strawberries, Chickpea meringue, caramelized white chocolate | \$12

COCOA 75

Smoked chocolate textures, volcanic salt | \$16

PATISSERIE DE JOUR

Pastry Chef's creation of the day | \$15

executive chef
Rikku Ó'Donnchú

executive pastry chef
Logan Mansell

lounge manager
Tara Welsh

sommelier
Thierry Lesparre

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