



L O U N G E M E N U

OYSTER ON THE HALF SHELL

Half Dozen | 18

AHI TUNA

Cucumber Noodles, Sesame, Smoked Peanut, Basil Oil, Crostini | 15

HAMACHI CRUDO

Tamarin Vinaigrette, Kimchi, Smoked Yuzu Ponzu, Crispy Tapioca | 18

SEARED PORK BELLY

Warm Spice Cure, Flash Pickled Beets, Grated Horseradish, Beet "Ketchup" | 16

CHEESE BOARD

Selection of Domestic and Imported Cheeses, Crackers, House Pickles | 17

CHARCUTERIE BOARD

Selection of Domestic and Imported Meats, Crackers, House Pickles | 17

PARSNIP SOUP

Shaved Black Truffle, Sage Oil | 12

BREAD AND BUTTER

Spring Onion Poppy Brioche Rolls, Fine Herbs, Cultured Butter | 4

WAGYU SLIDER

Grain Mustard/Truffle Aioli, Balsamic Onion Marmalade, Butter Lettuce | 16

BEYOND SLIDER

Grain Mustard/Truffle Aioli, Balsamic Onion Marmalade, Butter Lettuce | 16

SALAD

*Pickled Mushroom, Fennel, Furikake, Nori, Seaweed Pearls, Scallion,
Miso Vinaigrette, Greens | 14*

ADD TOFU - 7 UNAGI - 10 TUNA - 16 SCALLOPS - 18

SUSHI

Served with fresh Wasabi, Pickled Ginger | 15

TUNA ROLL

UNAGI NIGIRI

PATISSERIE DU JOUR

Pastry Chef's creation of the day | 12

ROASTED FIG

Honey Orange Yogurt, Financier, Roasted Fig, Raspberry Gastrique | 12

"SMOKED MANHATTAN" DONUTS

Brioche, Marinated Cherries, Whiskey Caramel | 15

executive chef
Andrew Brosten

executive pastry chef
Logan Mansell

head sommelier
Thierry Lesparre



LOUNGE MENU

Add CBD oil to any cocktail | 4

COCKTAILS

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

ENVOIOUS SPARKLE

Chartreuse Liqueur, Pressed Lime Juice, Cucumber, Sparkling Wine | 14

IRISH FOG

Drumshanbo Gunpowder Irish Gin, Earl Grey Tea, Almond Milk, Local Honey, Lavender | 14

CHILI CAFÉ

Elijah Craig Small Batch Bourbon, Espresso, Ancho Reyes Chili Liqueur, Dalgona Coffee Spume | 14

JALISCO OLD FASHIONED

Casamigos Reposado Tequila, Del Maguey Vida Mezcal, Agave, Grapefruit Bitters | 16

CACHAÇA BEET FIZZ

Leblon Cachaça, The Bitter Truth Golden Falernum, Pressed Citrus, Beet Juice, Egg White | 13

DRAFT BEER

BLOOD ORANGE IPA

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

IPA

Stone Brewing, CA | 6.3% ABV | 7

WHITE WHEAT

Allagash Brewing Company, ME | 5.2% ABV | 6

LAGER

Brooklyn Brewery, NY | 5.2% ABV | 6

UNFILTERED CIDER

Downeast Cider House, MA | 5.1% ABV | 6

GRANDE RESERVE DARK

Chimay Brewery, Belgium | 9% ABV | 10

SEASONAL TAP

Tröegs Independent Brewing, Hershey, PA | MKP

SEASONAL TAP

Dogfish Head Brewery, DE | MKP

BOTTLED BEER

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

Cervecería Modelo, México | 4.6% ABV | 5

DOS EQUIS AMBER LAGER

Cervecería Cuauhtémoc Moctezuma, México | 4.7% ABV | 5

TRADITIONAL LAGER

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

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

OATMEAL STOUT

Samuel Smith Brewery, England | 5% ABV | 9

HEFE-WEISSBIER

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

GUINNESS IRISH DRY STOUT

Stella Artois Brewery, Belgium | 5.2% ABV | 6

BELGIAN PALE LAGER

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

CIDRE (CIDER)

Stella Artois Brewery, Belgium | 4.5% ABV | 6

LAGRAVE TRIPLE GOLDEN ALE

Tröegs Brewery, Hershey, PA | 8% ABV | 9

NON-ALCOHOLIC LAGER

The Heineken Company | 0.0 % ABV | 4