

Welcome...

On behalf of our in room dining team, we wish you a very warm welcome and comfortable stay.

We invite you to enjoy a world-class dining experience in the comfort and privacy of your own room. Our menu has been developed to offer you the finest of American cuisine and traditional international dishes. In addition, you will find tasteful plant based Vegan dishes identified by the **V** symbol. The entire menu is offered every hour, every day, and if we haven't answered your every craving or dietary need, we encourage you to speak with one of our in room dining specialists and we will make every attempt to accommodate your request.

For your added convenience, we invite you to place your order tonight so you may wake to the aroma of a hot and hearty breakfast in the morning. Simply press the "In Room Dining" button on your phone to make your reservation.

Scan this code to
view menu on your
personal device



Morning Cocktails

Bloody Mary 20

Absolut Peppar Vodka, Wynn's Signature Bloody Mary Mix, fresh lemon juice

Sun Splash 20

Ketel One Oranje Vodka, Cointreau Liqueur, fresh orange and cranberry juices

Sunrise Over Jalisco 20

Patrón Silver Tequila, blood orange purée, fresh sour

Bellini 20

Prosecco, white peach purée

Blood Orange Mimosa 20

Prosecco, blood orange purée

Nirvana Sour 20

Absolut Elyx Vodka, St-Germain Elderflower Liqueur, muddled strawberries, fresh sour, grapefruit juice

In- Room Café

MONACO BLEND

dark, full bodied

half liter 14

liter 26

MONTE CARLO DECAF BLEND

chocolate, currant, refined

half liter 14

liter 26

FINE FORTÉ TEA 14

English Breakfast, Earl Grey, Decaffeinated, Oolong, Sencha Green, Chamomile, Mint

LATTE 16

substitute almond, soy, or oat milk 2

CAPPUCCINO 16

substitute almond, soy, or oat milk 2

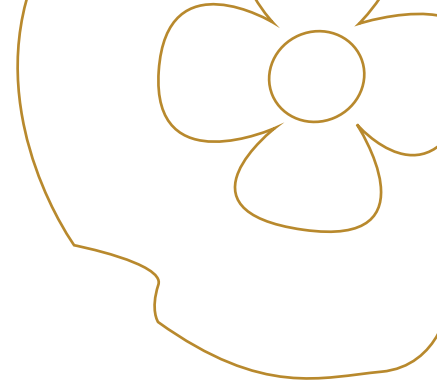
FLAVOR SHOTS 2

vanilla, caramel, chocolate or hazelnut

Proudly serving



A \$9 Dining Charge, 18% Service Charge and Sales Tax will be added to your check
ALL DAY BEVERAGES



Beverage Bar

Smoothies

Morning After coconut, Nutella, banana, chocolate, soy milk	15
Blueberry Açai super blend of açai, blueberries, agave, Greek yogurt, soy milk	15
Tropical Fruit Smoothie mango, papaya, guava, orange juice, coconut milk	15
Triple Berry Blend strawberries, blueberries, raspberries, agave, Greek yogurt, soy milk	15
Strawberry Banana Greek yogurt, strawberries, banana, soy milk	15
Supplements vitamin boost or protein powder	3

Juices

Vibrant Vert cucumber, spinach, parsley, fennel, green apple, lime, honey	12
Sunrise carrot, strawberry, orange, pineapple	12
Uplifting pineapple tepache, beet, ginger, cinnamon	12
Orange, Grapefruit or Carrot freshly squeezed	10
Tomato, Cranberry or Apple	10
Iced Tea or Lemonade	12

By the Bottle

Fiji, San Pellegrino, Perrier	8
Coca-Cola, Diet Coke, Sprite	6
Red Bull, Red Bull Sugarfree, Red Bull Tropical	8



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BREAKFAST

Healthy Start

Fresh Fruit Platter 26

sliced fruit and melons accompanied by the season's finest berries

Cantaloupe 15

Watermelon 15

Berry Bowl 16

strawberries, blueberries, blackberries or mixed berries

Grapefruit Sections 10

Papaya 16

Pineapple 16

Mango 16

Protein 20

overnight rolled oats, chia seeds, roasted cashew butter, mixed berries, banana, cacao nibs, almond milk

Açai & Mixed Berry 20

overnight rolled oats, chia seeds, tropical fruits, shredded coconut, soy milk

Chia Seed Pudding 20

white chia seeds, raspberries, mango, kiwi, seeded oat crisp, coconut milk

Parfait 18

Greek yogurt, housemade granola, mixed berries

Greek Yogurt 10

plain, vanilla, strawberry, blueberry or mixed berry

Avocado Toast 20

toasted sourdough bread, seasoned smashed avocado, breakfast radish, cherry tomato, chives

Protein Toast 20

toasted multigrain bread, cashew cream, blueberries, maple syrup, seed crumble

Smoked Salmon Platter 26

marinated cucumber, shaved red onion, capers, watermelon radish, pea tendrils, whipped cream cheese, toasted bagel

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BREAKFAST



Morning Favorites

Oatmeal  13

gluten-free oats, brown sugar, raisins

Granola 13

gluten-free blend of oats, quinoa, almonds, pumpkin seeds, coconut, toasted corn, chia seeds, raisins, dried cranberries and blueberries, honey, brown sugar

American Classics 10

Corn Flakes, Raisin Bran, Special K, Rice Krispies, Froot Loops, Frosted Flakes, Cheerios

Toppers 6

strawberries, bananas, blueberries or mixed berries

Belgian Waffle 20

Buttermilk Pancakes 20

French Toast Sticks  20

vanilla, cinnamon sugar, candied orange, mixed berry dipping sauce

Gluten-Free Pancakes 20

Stuffed Stack 26

banana, blueberry or chocolate chip

Vanilla Brioche French Toast 20

Breakfast Pastry 8

blueberry muffin croissant
bran muffin pain au chocolate
cinnamon roll cheese Danish
carrot coconut raisin  blueberry Danish

Toasted Bagel 9

served with cream cheese and butter
plain onion
sesame seed cinnamon raisin
wheat everything

Toast 7

served with butter and jams
nine-grain rye
white English Muffin
sour dough gluten-free
whole wheat

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BREAKFAST



Breakfast Meals

Includes choice of fresh juice and coffee or tea

Encore* 44

mini pancakes, three eggs prepared to your taste, choice of ham, bacon, pork or chicken sausage

Wynn Tradition* 40

three eggs prepared to your taste, choice of toast, choice of ham, bacon, pork or chicken sausage

Fitness Breakfast* 40

roasted vegetable egg white omelet, nine-grain toast, sliced tomato, melon and berry cup

Continental* 30

vanilla bean yogurt with housemade gluten-free granola and mixed berry toppings, choice of breakfast pastry, toast or English muffin

Chinese* 44

steamed shu mai, chicken congee, garlic chili sauce, century duck egg, spring onion, roasted peanuts

Japanese* 44

broiled salmon, bonito flakes, steamed spinach, daikon radish, tamago Japanese egg omelet, toasted nori, pickled vegetables, miso soup, steamed rice

Mexican Breakfast * 40

chilaquiles with roasted tomato salsa, sour cream, cilantro, Cotija cheese, scallions, grilled jalapeños, topped with three eggs

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BREAKFAST



Give your breakfast an “Encore” for just \$18 more and include your choice of juice and coffee or tea.

All Day Breakfast

Three Eggs* 22

breakfast potatoes and toasted bread

Filet and Eggs* 42

three eggs prepared to taste, filet mignon, asparagus spears, breakfast potatoes, toasted bread

Veggie Breakfast Scramble 25

JUST Egg™, caramelized onion, mushroom, spinach, RIND™ carrot cheese

Corned Beef Hash* 24

corned beef, bell peppers, onions, potatoes, poached eggs, whole grain mustard hollandaise, grilled focaccia

Three Egg Omelet* 22

build your own omelet with your choice of ingredients: 2 ea

egg whites	chicken sausage	onion
bacon	cheese	tomato
ham	green pepper	roasted vegetables
pork sausage	mushroom	spinach


Fried Egg Sandwich* 20

shaved Black Forest ham, cheddar and American cheese, sesame roll (gluten-free available)

Breakfast Burrito* 20

scrambled eggs, choice of ham or bacon, roasted salsa, cheddar cheese, flour tortilla

Sides

Black Forest ham	hickory smoked bacon	10 ea
pork sausage links	chicken apple sausage	
Canadian bacon	grits and cheddar cheese	
biscuits and gravy		
country potatoes 	breakfast potatoes	
grilled tomato		

Huevos Rancheros* 25

three eggs sunny side up, corn tortillas, Spanish rice, pinto beans, Cotija cheese, roasted salsa

Eggs Benedict* 25

Canadian bacon, poached eggs, English muffin, hollandaise

Lobster Benedict* 32

Maine lobster, spinach, mushrooms, poached eggs, buttermilk biscuit, mushroom cream sauce, hollandaise

Salmon Benedict* 25

smoked salmon, poached eggs, English muffin, hollandaise

JUST EGG™ is a registered trademark of Eat Just, Inc.

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BREAKFAST

Cold Appetizers

Potato Chips 12

caramelized onion dip

Tortilla Chips 14

roasted salsa and guacamole

Mini Pita Wedges 35

hummus

Movie Night 28

enjoy a bucket of buttered popcorn with your choice of two beverages and two candies:

Coca-Cola, Diet Coke or Sprite

M & M's, Snickers, Skittles or Red Vines

Ahi Poke Bowl* 35

hand cut Ahi tuna, togarashi spice, sesame seasoned Calrose rice, cucumber, avocado, Nori and shaved radishes

Charcuterie 36

chef's selection of dry aged meats and cheeses, marinated olives, artisan rolls

Artisan Cheese Plate 30

fruit jam, grapes, artisan rolls

Mezze Platter 26

roasted artichoke, spicy sweet cucumber, eggplant, hummus, baba ghanoush, warm pita

add chef's selection of dry aged meats 8

add a selection of artisan cheeses 16

Shrimp Cocktail 26

jumbo shrimp, cucumber salad, cocktail and Cognac sauces

Shellfish On Ice 150

king crab legs, jumbo shrimp, lobster half, cocktail and Cognac sauces

Caprese 20

whipped burrata, basil gel, balsamic glaze, hearth baked ciabatta lace

Wynn Caviar*

The finest caviar available, directly sourced and hand-selected from each catch. Served with traditional condiments, buckwheat blinis and toast points, available in 30 or 50 gram tins

Osetra market price

White sturgeon market price

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Hot Appetizers

Cajun Chicken Wings 20

carrot and celery sticks, barbeque, ranch or traditional Buffalo sauce

Chicken Fingers 20

carrot and celery sticks, barbeque, ranch or traditional Buffalo sauce

Lobster Quesadilla 39

Monterey Jack cheese, cilantro, black bean aioli

Angus Beef Sliders* 21

Thousand Island dressing, sliced pickles, tomatoes, caramelized onion on a Hawaiian roll

Mozzarella Sticks 18

crisp hand breaded mozzarella, parsley, oregano with a zesty tomato sauce

New York Steak Nachos* 35

crisp tortilla chips with melted Vermont cheddar cheese, pickled jalapeños, olives, tomatoes, scallions, guacamole, sour cream and roasted salsa

Jalapeño Poppers 18

cream cheese filled jalapeno chilies, herb breading with cheddar cheese sauce and scallions

Blue Crab Cakes* 22

pan seared blue crab, Spanish chorizo, friscoe, haricot vert, criolla sauce

Artichoke Spinach Cocotte 18

creamy blend of artichoke hearts, spinach, garlic with Ciabatta crostini

Vegan Nachos **V** 21

corn tortillas with a “cheesy” cashew cream dip, scallions, olives, tomatoes, and pickled jalapeños

Pot Stickers 15

pork and vegetable, sweet Thai chili sauce

Shu Mai 15

steamed pork and shrimp dumpling

Char Siu Bao 15

steamed barbecue pork bun

Har Gow 15

steamed shrimp dumpling

Vegetable Spring Rolls 15

sweet Thai chili sauce

Chicken Satay 25

Indonesian marinated chicken, jicama salad, toasted peanuts, spicy peanut sauce

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ALL DAY DINING



Soup & Salad

Tomato Bisque  14

tomato, basil, garlic, croutons

Chicken Noodle 14

chicken, mafalda noodles, celery, carrot, onion

French Onion 14

caramelized sweet onions, crouton, provolone and Gruyère cheeses

Won Ton 14

pork wontons, chili oil, spinach

Caesar Salad 20

kale and romaine lettuce, Parmesan cheese, garlic croutons

Rainbow Quinoa  24

napa cabbage, bell peppers, snap peas, scallions, seared sesame tofu, creamy cashew dressing

The Wedge 19

Boston bibb lettuce, apple smoked bacon, toy box tomatoes, pickled red onions, blue cheese, red wine vinaigrette

salad enhancement of:

grilled chicken* 9

grilled shrimp* 15

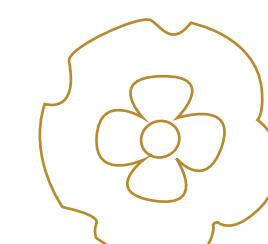
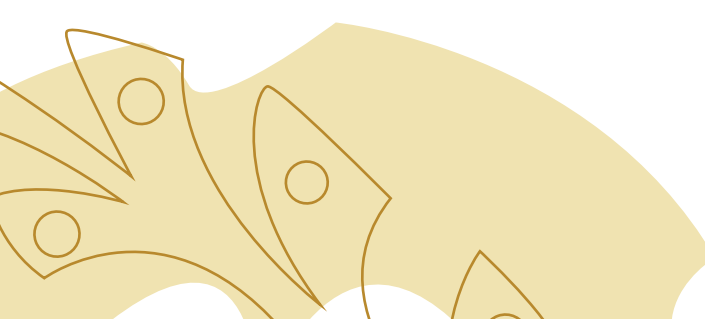
seared tuna* 15

Cobb 26

herbed chicken, tossed romaine lettuce, avocado, chopped egg, blue cheese, bacon, tomatoes, watercress, blue cheese dressing

Asian Chicken 28

julienne chicken, romaine lettuce, napa cabbage, bell peppers, scallions, roasted cashews, bean sprouts, crispy wontons, Thai chili vinaigrette



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ALL DAY DINING



Sandwiches & Burgers

Californian 21

shaved herbed chicken, field greens, avocado, tomato, herb aioli, toasted country wheat bread

BLT 20

half pound crispy hickory smoked bacon, lettuce, tomato, mayonnaise, toasted white bread

Roast Turkey 19

turkey, lettuce, tomato, herb aioli, toasted nine-grain roll

Tuna Salad Croissant 19

lettuce, onion, tomato

Chicken Caesar Wrap 19

herb-marinated chicken, romaine lettuce, Parmesan cheese, croutons, whole wheat tortilla

Classic Reuben 21

thinly sliced corned beef, sauerkraut, Swiss cheese, Thousand Island dressing, rye bread

Char-Grilled New York Steak Sandwich* 28

onion marmalade, grain mustard horseradish aioli, aged provolone, arugula, tomato, rustic ciabatta

Pepper Bacon Grilled Cheese 24

peppered applewood smoked bacon, confit tomatoes, boursin, aged provolone and white cheddar cheeses

Caribbean Spiced Chicken 21

marinated grilled chicken, green papaya slaw, papaya catsup, pineapple, rustic country bread

Street Tacos

three corn tortilla tacos with cilantro, onion, roasted salsa

Lobster* 36

Blackend Shrimp* 32

Carne Asada* 29

Chipotle Chicken Tinga* 28

Sides

French fries onion rings garden salad 9 ea

gluten-free sweet potato fries Caesar salad

vegan fries **V**

potato salad potato chips creamy coleslaw 7 ea

Angus Beef Burger* 21

half pound house-ground burger charbroiled to taste, red onion, lettuce, tomato, sesame seed bun, kosher pickle

Bacon Cheese Burger* 25

hickory smoked bacon, melted cheddar cheese, red onion, lettuce, tomato, sesame seed bun, kosher pickle

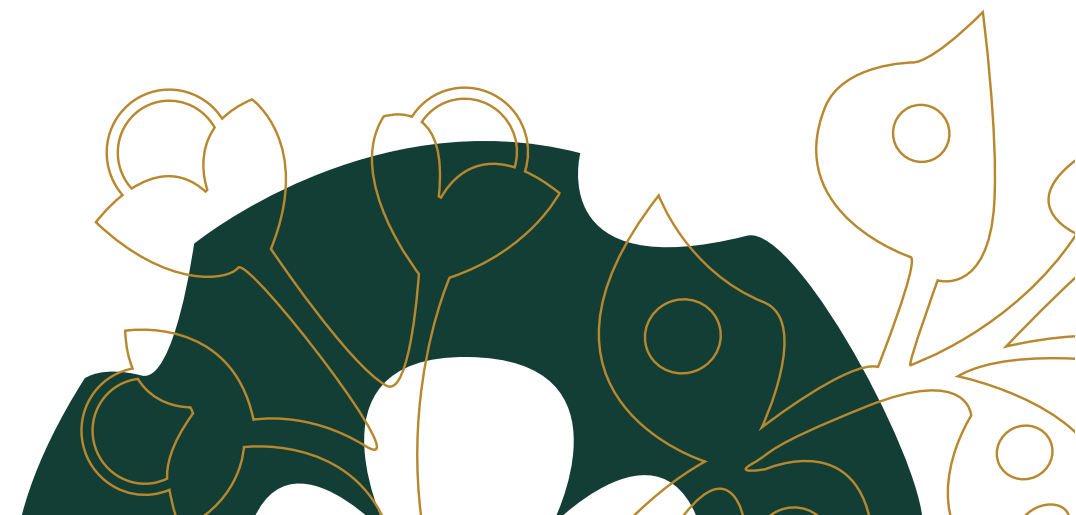
Turkey Burger 22

house-ground turkey, tomato aioli, lettuce, tomato, onion, stone ground wheat bun, kosher pickle

Impossible™ Cheeseburger **V** 25

double Impossible™ patties, RIND™ carrot cheese, caramelized onions, sriracha aioli, lettuce, tomato, pickle

Burger Toppings			2 ea
choice of cheese	mushrooms	pickled jalapeños	
onion rings	fried egg*	avocado	
guacamole	crisp bacon	grilled onions	



Impossible™ is a registered trademark of Impossible Foods Inc. RIND™ is a registered trademark of RIND, LLC.
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 ALL DAY DINING

Pizza & Pasta

Carne 25
pepperoni, bacon, Italian sausage

Margherita 21
fresh mozzarella, cherry tomatoes, basil

Cheese 21
mozzarella cheese

Pizza Toppings			
roasted peppers	black olives	onion	2 ea
roasted garlic	mushroom	pineapple	
pepperoni	meatball	ricotta cheese	4 ea
Italian sausage	bbq chicken	Canadian bacon	
shrimp*	lobster*		10 ea

Foraged Mushroom Ravioli 29
confit Jidori chicken, porcini mushroom cream,
heirloom kale, toasted pumpkin seeds

Shrimp Alfredo 34
fettucine, grilled shrimp, spinach, Parmesan cheese

Lasagna 27
layered pasta, angus beef bolognese sauce,
ricotta, mozzarella cheese

Penne Primavera 27
zucchini, yellow squash, broccolini, yellow bell pepper,
roasted red pepper sauce, fine herbs

Spaghetti Marinara 22
Italian seasoned tomato sauce

pasta enhancement of:

- meatballs 8
- grilled chicken* 9
- grilled shrimp* 15

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Entrées

Filet Mignon* 64

grilled 8 oz. tenderloin of beef, horseradish potato gratin, herb grilled baby peppers, arugula salsa verde or bearnaise sauce

Maine Lobster 75

choice of grilled or wok-fried Asian style

Seared Filet of Sea Bass* 52

chermoula marinade, petite green beans, saffron couscous, sultana raisins

Grilled Chicken Breast 32

buttered farro, charred leaks, corn, poulet velouté

Double “R” Ranch Rib Eye* 70

char-grilled 14 oz. rib eye steak, horseradish potato gratin, herb grilled baby peppers, arugula salsa verde or bearnaise sauce

Seared Scottish Salmon* 35

dill Yukon gold potatoes roesti, garden peas, sweet onion cream, watermelon radish, pea tendrils

Surf & Turf* 125

grilled 8 oz. tenderloin of beef, grilled Maine lobster tail, horseradish potato gratin, herb grilled baby peppers, clarified butter, arugula salsa verde or béarnaise sauce

Dinner Sides 9 ea

- French fries
- macaroni and cheese
- grilled asparagus
- grilled seasonal vegetables
- mashed potatoes
- creamed spinach
- baked potato
- jasmine rice
- steamed broccoli
- garden salad
- brown rice
- Caesar salad

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Far East Fare

Lo Mein Noodles 28

wheat flour noodles, wok-fried Asian vegetables, choice of chicken, barbequed pork, beef or shrimp

Hong Kong Style Noodles 30

pan-fried crispy noodle, king mushrooms, broccolini, bok choy, carrots, Asian chicken broth, choice of chicken, beef or shrimp

Wok-Fried Seasonal Greens 15

Wok-Fried Rice 28

carrots, snow peas, bean sprouts, green onions, choice of chicken, barbequed pork, beef or shrimp

Kung Pao Chicken 30

sweet bell peppers, onion, red chilies, roasted peanuts

Wok-Flashed Green Beans 15

petite green beans, trumpet mushrooms, crisp shallots, chili garlic shoyu sauce

Mongolian Beef 30

wok-fried beef, leeks, bell peppers, asparagus

Ginger Chicken 30

half ginger-poached chicken, seasoned rice, fried egg, ginger chicken broth, ginger, oyster and chili sauces

Vegetable Fried Brown Rice 20

snow peas, bean sprouts, carrots, green onion

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ALL DAY DINING

Sweet Treats & Dessert Cocktails

Old Fashioned Chocolate Layer Cake 16

decadent layers of chocolate cake, chocolate mousse and crunchy chocolate wafer finished with a dark chocolate ganache

Berry Cheesecake 14

gluten-free graham crusted cheesecake topped with mixed berry compote and fresh berries

Vanilla Crème Brûlée 14

Carrot Cake 14

carrot cake with vanilla bean cream cheese icing, pineapple compote, candied walnut

Three Warm Cookies 14

chocolate chip, peanut butter or oatmeal raisin

Ice Cream and Sorbet 14

vanilla bean, ultra-chocolate, coconut almond, strawberry, seasonal favorite ice cream, mango tangerine sorbet, soy mint chocolate chip sorbet

Sundae 18

vanilla ice cream, hot fudge, candied cherries, toasted hazelnuts

Ice Cream Shake 14

old fashioned blended ice cream shake

Chocolate Martini 20

Grey Goose Vanilla Vodka, Godiva Chocolate and Kahlúa Coffee Liqueurs

Espresso Martini 20

Stoli Vanil Vodka, Kahlúa Coffee Liqueur, freshly brewed espresso

B-52 Coffee 20

Baileys Irish Cream, Kahlúa Coffee Liqueur, Grand Marnier, hot coffee, whipped cream

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ALL DAY DINING

Mocktails

Orange Sparkle 20

orange and lime juices, blood orange puree, candy syrup, club soda

Mocktail Mule 20

lime, ginger beer, candy syrup, mint

All Day Beverages

In- Room Café

MONACO BLEND

dark, full bodied

half liter 14

liter 26

MONTE CARLO DECAF BLEND

chocolate, currant, refined

half liter 14

liter 26

FINE FORTÉ TEA 14

English Breakfast, Earl Grey, Decaffeinated, Oolong, Sencha Green, Chamomile, Mint

LATTE 16

substitute almond, soy, or oat milk 2

CAPPUCCINO 16

substitute almond, soy, or oat milk 2

FLAVOR SHOTS 2

vanilla, caramel, chocolate or hazelnut

By the Bottle

Fiji, San Pellegrino, Perrier 8

Coca-Cola, Diet Coke, Sprite 6

Red Bull, Red Bull Sugarfree, Red Bull Tropical 8

Proudly serving



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ALL DAY BEVERAGES

Signature Cocktails

Pink Sangria 20

Wynn's signature rosé sangria, strawberry, elderflower and lemon

Peach Tea Lemonade 20

Absolut Elyx Vodka, white peach, fresh tea, housemade lemonade

Passion Fruit Paloma 20

Patrón Silver Tequila, Aperol, passionfruit limeade, grapefruit soda, Tajin

Manhattan 20

Bulleit Bourbon, Carpano Antica Vermouth, Angostura Aromatic Bitters

Old Fashioned 20

Maker's Mark Bourbon, Demerara Sugar, Angostura Bitters, orange twist, brandied cherry

Shaken Daquiri 20

Bacardi Superior Rum, lime juice, sugar

Negroni 20

Bombay Gin, Campari, sweet vermouth, orange twist

Margarita Di Reserva 20

Avión Reposado Tequila, fresh squeezed lime juice, organic agave nectar

Vodka Soda 18

Choice of Absolut, Grey Goose, or Titos, Club Soda

Scotch and Water 18

Choice of Chivas Regal or Johnnie Walker Black, Wynn water

Whiskey and Coke 18

Choice of Jack Daniel's, Bulleit, or Crown Royal, Coca-Cola

Gin and Tonic 16

Tanqueray, tonic water

Rum and Coke 16

Choice of Captain Morgan Spiced or Bacardi Superior, Coca-Cola

Cognac and Water 18

Remy Martin VSOP

Tequila Sour 18

Patrón Silver, sweet and sour mix

Domestic and Imported Beer

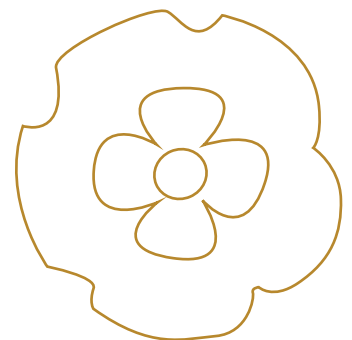
	EACH	6-PACK
	10	50

Coors Light, Budweiser, Bud Light, Michelob Ultra, Heineken, Samuel Adams Lager, Stella Artois, Amstel Light, Corona, Corona Light, Guinness Draught, Sierra Nevada Pale Ale, Kirin, Sapporo, Tsing Tao, Goose Island IPA, Wynn Signature Singing Frog

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SPIRITS

15



Which bar at Wynn Resorts has the best view? Yours of course!

Our spirits packages allow you the flexibility to assure that preferences of your guests are completely fulfilled in a way that only you could know.

Classic Bar

320

Choice of 3

Vodka

Absolut
Titos

Gin

Bombay
Tanqueray

Bourbon / Whiskey

Jack Daniel's
Maker's Mark
Jameson

Rum

Bacardi Superior

Canadian Whisky

Canadian Club

Scotch Whisky

Chivas
J & B

Tequila

Casamigos Blanco

Superior Bar

480

Choice of 3

Vodka

Grey Goose
Belvedere

Gin

Bombay Sapphire
Tanqueray No. Ten

Bourbon / Whiskey

Elijah Wood Small Batch
Bulleit

Rum

Captain Morgan Spiced

Canadian Whisky

Crown Royal

Scotch Whisky

Johnnie Walker Black Label
The Glenlivet

Tequila

Patrón Silver
Patrón Reposado
Avion Reposado

Package includes (3) 10 oz. mixers per bottle bar fruit, bar snack, napkins, stirrers, glassware. All bottle sales are final.

A \$5 Per Person Dining Charge and Sales Tax will be added to your check

GROUP DINING



Wines By The Glass

Sparkling

LE GRAND COURTÂGE, Blanc de Blancs, France 187ml	13
MOËT & CHANDON, Impérial, Brut, Épernay, France 187ml	38

White

JERMANN, Pinot Grigio, Friuli, Italy	18
FRAMINGHAM, Sauvignon Blanc, Marlborough, New Zealand	16
JORDAN, Chardonnay, Russian River Valley, California	19

Rosé

CAVES D'ESCLANS, WHISPERING ANGEL, Côtes de Provence, France	16
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Red

ARGYLE, Pinot Noir, Willamette Valley, Oregon	18
MARKHAM, Merlot, Napa Valley, California	16
JUSTIN, Cabernet Sauvignon, Paso Robles, California	19

Saké

SÔTÔ, JUNMAI, Niigata, Japan 180ml can	14
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Half Bottles

Champagne

- 85008 PERRIER-JOUËT, GRAND BRUT,** 64
Brut, Épernay, France
- 85018 MOËT & CHANDON, IMPÉRIAL,** 92
Brut, Épernay, France
- 85006 VEUVE CLICQUOT, YELLOW LABEL,** 89
Brut, Reims, France

White

- 85319 OLIVIER LE FLAIVE,** 136
Chassagne-Montrachet, Burgundy, France
- 85320 SANTA MARGHERITA,** 40
Pinot Grigio, Alto Adige, Italy
- 85373 CAKEBREAD,** 68
Chardonnay, Napa Valley
- 85912 DUCKHORN,** 37
Sauvignon Blanc, Napa Valley, California

Red

- 86202 FRANK FAMILY,** 78
Cabernet Sauvignon, Napa Valley, California
- 85959 GOLDENEYE,** 56
Pinot Noir, Anderson Valley, California
- 85785 LUIANO,** 37
Chianti Classico, Tuscany, Italy
- 85728 DUCKHORN,** 69
Merlot, Napa Valley, California
- 85794 HONIG,** 63
Cabernet Sauvignon, Napa Valley, California

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Champagne & Sparkling Wine

Champagne

10023	PERRIER-JOUËT, GRAND BRUT, Brut, Épernay, France	98
13020	DOM PÉRIGNON, Brut, Épernay, France	664
13006	LOUIS ROEDERER, CRISTAL, Brut, Reims, France	875
10013	NICOLAS FEUILLATTE, Brut, Chouilly, France	90
10021	VEUVE CLICQUOT, YELLOW LABEL, Brut, Reims, France	142
12005	LAURENT-PERRIER, CUVÉE ROSÉ, Brut, Rosé, Reims, France	178
10072	PERRIER-JOUËT, Brut, Blanc de Blancs, Épernay, France	158

Sparkling

15023	GAMBINO, GOLD, Prosecco Superiore, Valdobbiadene, Italy	62
14035	ARGYLE, VINTAGE BRUT, Willamette Valley, Oregon	70
14009	ROEDERER ESTATE, Brut, Anderson Valley, California	74
14031	MIRABELLE BY SCHRAMSBERG, Brut Rosé, North Coast, California	70
17037	ICARDI, Moscato d'Asti, Piedmont, Italy	62

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SPIRITS

White Wine

American White

27064 CONUNDRUM, White Blend, California	61
26005 DUCKHORN, Sauvignon Blanc, Napa Valley, California	72
26048 TWOMEY, Sauvignon Blanc, Napa & Sonoma Counties, California	66
20002 CAKEBREAD, Chardonnay, Napa Valley, California	114
21032 CHALK HILL, Chardonnay, Russian River Valley, California	62
20028 ROMBAUER, Chardonnay, Carneros, California	126
21010 JORDAN, Chardonnay, Russian River Valley, California	74
20036 STAGS LEAP WINE CELLERS, KARIA, Chardonnay, Napa Valley, California	90
20059 FRANK FAMILY, Chardonnay, Carneros, California	94

International White

61023 CIELO, Pinot Grigio, Delle Venezie, Italy	58
61002 SANTA MARGHERITA, Pinot Grigio, Trentino-Alto Adige, Italy	78
72090 DR. LOOSEN, BLUE SLATE, Riesling, Kabinett, Mosel, Germany	62
77025 CLOUDY BAY, Sauvignon Blanc, Marlborough, New Zealand	94
77003 CRAGGY RANGE, Sauvignon Blanc, Martinborough, New Zealand	62
46081 HUBERT BROCHARD, TRADITION, Sancerre, Loire, France	78
46084 ROC DU BOUTIRES, AUX BOUTIRES, Pouilly Fuissé, Tête de Cru, Burgundy, France	138
45053 VINCENT GIRARDIN, LES VIELLES VIGNES, Meursault, Les Vieilles, Burgundy, France	168
40573 WILLIAM FÈVRE, CHAMPS ROYAUX, Chablis, Burgundy, France	74

Rosé

46034 CAVES D'ECLANS, WHISPERING ANGEL Côtes de Provence, France	62
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Red Wine

American Red

34188 PAUL HOBBS, Pinot Noir, Russian River Valley, California	138
34590 ALEXANA, TERRIOR SELECTION, Pinot Noir, Selection, Dundee Hills, Oregon	90
34014 ETUDE, Pinot Noir, Los Carneros, California	111
34384 MACROSTIE, Pinot Noir, Sonoma Coast, California	74
32080 DUCKHORN, Merlot, Napa Valley, California	130
32019 MARKHAM, Merlot, Napa Valley, California	62
36148 ROBERT FOLEY, Petit Sirah, Napa Valley, California	122
29014 CAYMUS, Cabernet Sauvignon, Napa Valley, California	210

29069 FOLEY JOHNSON, ESTATE, Cabernet Sauvignon, Napa Valley, California	90
30009 JORDAN, Cabernet Sauvignon, Alexander Valley, California	138
29095 FAUST, THE PACT, Cabernet Sauvignon, Napa Valley, California	240
81283 SABOTAGE, Cabernet Sauvignon, Napa Valley, California	78
30073 SILVER OAK, Cabernet Sauvignon, Alexander Valley, California	208
35019 RIDGE, THREE VALLEYS, Zinfandel, Sonoma County, California	62
29647 OPUS ONE, Cabernet Blend, Napa Valley, California	768
36058 PARADUXX, Proprietary Red Blend, Napa Valley, California	122

International Red

66507 ARGIANO, Brunello di Montalcino, Tuscany, Italy	158
50008 CHÂTEAUGREYSAC, Médoc, Bordeaux, France	80
66069 VOLPAIA, Chianti Classico, Tuscany, Italy	70
68100 GUADO AL TASSO, IL BRUCIATO, Super Tuscan, Il Bruciato, Bolgheri, Italy	74
57525 CLOS DU CAILLOU, Côtes-du-Rhône, Rhône Valley, France	78
48054 JOSEPH DROUHIN, Pommard, Burgundy, France	146
71068 MARQUÉS DE MURRIETA, RESERVA, Rioja, Reserva, Spain	78
63043 RENATO RATTI, MARCENASCO Barolo, Piedmont, Italy	122
79524 TIKAL, AMORÍO, Malbec, Mendoza, Argentina	74
76125 JIM BARRY, LODGE HILL, Shiraz, Clare Valley, Australia	62

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SPIRITS

Spirits

Vodka

TITO'S HANDMADE	130
ABSOLUT	130
GREY GOOSE	170
GREY GOOSE ESSENCES STRAWBERRY & LEMONGRASS	170
GREY GOOSE ESSENCES WATERMELON & BASIL	170
GREY GOOSE ESSENCES WHITE PEACH & ROSEMARY	170
BELVEDERE	170

Gin

BOMBAY	120
BOMBAY SAPPHIRE	150
HENDRICK'S	150
TANQUERAY	150
TANQUERAY NO. TEN	200
EMPRESS 1908 ORIGINAL INDIGO	200
THE BOTANIST	200

Rum

BACARDI SUPERIOR	100
CAPTAIN MORGAN SPICED	125
MALIBU	100
RON ZACPA CENTENARIO 23	200

American Whiskey and Bourbon

BULLEIT	170
JACK DANIEL'S	150
ELIJAH CRAIG SMALL BATCH	170
BUFFALO TRACE	170
MAKER'S MARK	150

Canadian Whisky

CANADIAN CLUB	100
CROWN ROYAL	170
CROWN ROYAL SPECIAL RESERVE	200

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Spirits

Scotch Whisky

CHIVAS REGAL	200
CHIVAS ROYAL SALUTE	725
JOHNNIE WALKER BLACK LABEL	200
JOHNNIE WALKER BLUE LABEL	750
THE GLENLIVET 12 YEAR	250
GLENFIDDICH 12 YEAR	250

Irish Whisky

JAMESON	200
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Cognac

HENNESSY V.S.O.P.	350
HENNESSY X.O.	750
RÉMY MARTIN V.S.O.P.	300
RÉMY MARTIN X.O.	650

Tequila

CASAMIGOS BLANCO	200
CASAMIGOS REPOSADO	250
DON JULIO REPOSADO	250
DON JULIO 1942	600
PATRÓN GRAN PLATINUM	800
PATRÓN AÑEJO	280
PATRÓN REPOSADO	250
PATRÓN SILVER	250
CLASE AZUL REPOSADAO	625

Cordials

BAILEYS IRISH CREAM	140
DISARONNO AMARETTO	160
GRAND MARNIER	170
JÄGERMEISTER	120
KAHLÚA	120

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SPIRITS

23



Group Dining

serves 8-10 people
please allow one hour for service

Coffee Break 190

La Colombe coffee and Forté teas,
sweeteners, cream and 2% milk

Continental Breakfast 350

La Colombe coffee and Fine Forté teas,
fresh orange juice, seasonal fruit, melon and berry cups, muffins,
Danish pastries

American Traditional Breakfast* 490

La Colombe coffee and Fine Forté teas,
fresh orange juice, scrambled eggs with fine herbs, bacon and pork
sausage, breakfast potatoes,
croissants and muffins

Cold Displays

serves 8-10 people
please allow one hour for service

Raw Market Vegetables 155

creamy Boursin and ranch dips

International and Domestic Cheeses 255

dried fruit and home baked breads

Fruit Platter 225

market fruits, melon and berries

Meats and Cheeses 325

charcuterie select dry aged meats and cheeses,
marinated olives, artisan rolls

Shellfish Platter 320

16 ounce king crab leg, 8 jumbo shrimp,
2 lobster halves

Deli Platter 335

maple glazed ham, turkey breast and roast beef,
sliced provolone, Swiss and American cheeses,
cured olives, kosher pickles, tomatoes and
pickled onions, sliced breads and artisan rolls



Hot Displays

25 pieces
please allow one hour for service

Spring Roll Platter 80

sweet Thai chili sauce

Cajun Chicken Wing Platter 55

blue cheese, ranch and Buffalo sauce

Chicken Strip Platter 80

ranch and barbeque dip

Angus Beef Slider Platter 160

Thousand Island dressing, sliced pickles,
tomatoes, caramelized onion, Hawaiian roll

Dim Sum Platter 85

steamed har gow, shu mai, char siu bao

*Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.
A \$5 Per Person Dining Charge, 22% Service Charge and Sales Tax will be added to your check

GROUP DINING



Avocado Toast 20

toasted sourdough bread, seasoned smashed avocado, breakfast radish, cherry tomato, chives

Protein Toast 20

toasted multigrain bread, cashew cream, blueberries, maple syrup, seed crumble

Açaí & Mixed Berry 20

overnight rolled oats, chia seeds, tropical fruits, shredded coconut, soymilk

Chia Seed Pudding 20

white chia seeds, raspberries, mango, kiwi, seeded oat crisp, coconut milk

Oatmeal 13

gluten-free oats, brown sugar, raisins

Vegan Delights

French Toast Sticks 20

vanilla, cinnamon sugar, candied orange, mixed berry dipping sauce

Veggie Breakfast Scramble 25

JUST Egg™, caramelized onion, mushroom, spinach RIND™ carrot cheese

Vegan Nachos 21

corn tortillas with a “cheesy” cashew cream dip, scallions, olives, tomatoes, pickled jalapeños

Mac & Cheese 20

sweet potato cashew cheese, toasted breadcrumbs

Spinach Artichoke Dip 18

artichoke hearts, spinach, garlic, Ciabatta crostini

Tomato Bisque 14

tomato, basil, garlic, croutons

Rainbow Quinoa 24

napa cabbage, bell peppers, snap peas, scallions, seared sesame tofu, creamy cashew dressing

Blackened Tempeh Caesar Salad 24

romaine lettuce, baby kale, cherry tomatoes, capers, avocado, almond parmesan

Spaghetti & Mushroom Meatballs 30

creamy tomato-basil sauce, pine nut ricotta, almond parmesan

Impossible™ Cheeseburger 25

double Impossible™ patties, RIND™ carrot cheese, caramelized onions, sriracha aioli, lettuce, tomato, pickle

JUST EGG™ is a registered trademark of Eat Just, Inc.
Impossible™ is a registered trademark of Impossible Foods Inc. RIND™ is a registered trademark of RIND, LLC.
A \$9 Dining Charge, 18% Service Charge and Sales Tax will be added to your check

VEGAN