

LOBBY LOUNGE BITES

TUNA TOSTADA gf

rare-grilled ahi tuna, salsa verde, pickled onion slaw on corn tortillas

12

STEAK TARTARE

minced raw Angus beef on toasted sourdough, cured egg yolk, parmesan and truffle aioli

16

TRUFFLE FRIES

topped with truffle aioli, parmesan and spring onion

12

CRAB CROQUETTES

crispy breaded crab cakes with chipotle aioli

16

MUSHROOM TEMPURA

king oyster and enoki mushrooms in crispy batter with ponzu sauce

14

PRAWN CROSTINI

chopped prawns tossed in Japanese cocktail sauce on toasted crostini

12

BUTTERMILK BATTERED CALAMARI

crispy Humboldt squid with chipotle aioli, old bay seasoning and lemon

18

Consuming raw or undercooked foods may increase your risk of foodborne illness. Menu may change due to availability of ingredients.

df dairy free gf gluten free v vegan

*Other allergens may be present,
please inform your server of any food allergies or dietary*

LOBBY LOUNGE LIBATIONS

COCKTAILS all cocktails 2oz

Corleone 21

*Booker's bourbon, lemon juice, egg white,
Simple syrup, Francis Ford Coppola "Archimedes"
Cab Sauv float*

Yuzu Margarita 20

*Herradura reposado, yuzu concentrate,
agave syrup, lemon*

Islay Manhattan 22

*Laphroaig quarter cask, carpano antica, bobs bitters,
brandied cherry*

Abraham 20

*Knob creek bourbon, lime, brown sugar,
mansari chocolate*

WINE 5oz / 8oz / BTL

HITO ROSADO 2023 <i>Tempranillo Rose, SP</i>	16	27	80
PHANTOM CREEK 2023 <i>Pinot Gris, BC</i>	16	27	80
JOSEPH DROUHIN 2022 <i>Chardonnay, FR</i>	16	27	80
PHANTOM CREEK 2020 <i>Petite Cuvee, BC</i>	16	27	80
JL CHAVE 2021 <i>Cotes du Rhone, FR</i>	16	27	80
POL ROGER NV <i>Brut Reserve (375ml), FR</i>			75
VEUVE CLIQUOT NV <i>Brut, FR</i>			150

BEER in can

*Small Gods Neverending Pilsner 9
Small Gods Promise Land Hazy Pale Ale 9
Guinness 9*

BEVERAGES

sparkling tea

Saicho

Jasmine 200ml

16

Copenhagen 750ml

Lysegron Green Tea

70