




SOLAYA

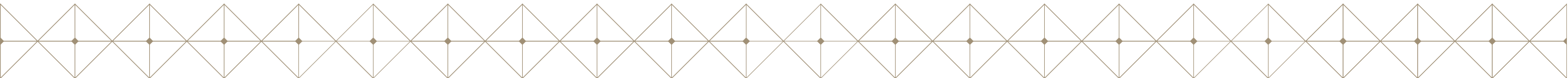
LOUNGE

SALADS & APPETIZERS

Quinoa Salad Mixed herbs, citrus soaked apple slices, cucumbers, cherry tomatoes with white balsamic dressing	5.50
Solaya Seasonal Salad Kale, lollo rosso, Swiss chard, beetroot leaves, baby rocket, endives, carrots, cucumbers, fennel with white balsamic dressing	7.50
Crab & Avocado Salad Japanese mayonnaise, shrimp, cucumbers, carrots, tempura crunchy	9.95
Baby Gem Sesame Salad Mixed leaves, avocadoes, cherry tomatoes with sesame dressing	7.50
Tropical Salmon Thinly sliced salmon, avocado, orange, Wafu dressing	12.00
Hamachi Usuzukuri Thinly sliced yellow tail Hamachi, yuzu	10.00
Sashimi Salad Hamachi, salmon, Tuna, and Shrimp	13.00
Gillardeau Oyster (per piece) Shallot vinegar	6.50
Edamame Spicy or salty	4.50
Chicken Satay Chicken skewers in peanut butter and coconut milk marinade	8.00
Seared Tuna Sako tuna with hazelnut dressing	12.00
Rock Shrimp Spicy dynamite sauce	7.50
Smoked Salmon Roses Sour cream	9.50
Truffle Fries Parmesan cheese and truffle oil	5.00
Arancini Balls Fried risotto balls with a rich creamy sauce	5.50

Prices are subject to sales tax and service charge

 Ask your server about other available items
* For allergies or dietary requirements, please inform your server




SHARING PLATTERS

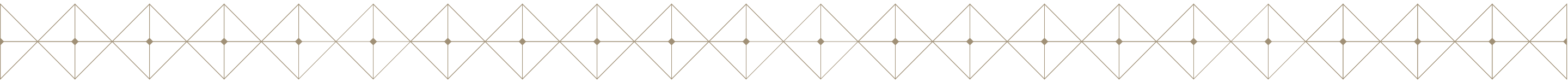
Solaya Raw Platter 2 pcs of sea scallops, 2 pcs of oysters, sea bream, tuna, salmon with pickled ginger, wasabi and soy sauce	35.00
Cheese Platter Assorted Italian and French cheeses with homemade chutney, nuts and fruits	19.50
3 Assorted Sliders Mushrooms & Swiss cheese, spices & cream cheese, grilled tomato & cheddar cheese	23.00
Tartar Platter Salmon, tuna and sea bass with salsa verde	23.00

PIZZA

Margherita Tomatoes, mozzarella, fresh basil and oregano	7.00
Primavera Mozzarella cheese, mixed bell peppers, zucchini, mushrooms, artichokes, carrots	7.50
Portobello Marinated Portobello mushroom, mozzarella and olive tapenade	8.50
Truffle Pickled black truffles with cream and wild rocket leaves	15.00

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SUSHI AND SASHIMI

Salmon Nigiri (2 pcs)	4.95
Hamachi Nigiri (2 pcs)	9.25
Sako Tuna Nigiri (2 pcs)	4.95
Shrimp Nigiri (2 pcs)	4.25
Salmon Sashimi (4 pcs)	5.95
Hamachi Sashimi (4 pcs)	10.95
Sako Tuna Sashimi (4 pcs)	5.95
Shrimp Nigiri Sashimi (4 pcs)	6.75


MAKIS

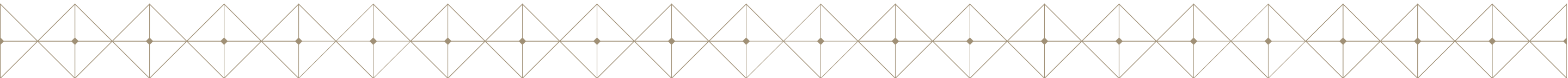
Volcano Roll Spicy fried crab topped with spicy sauce	5.75
Naked Salmon Roll Salmon, shrimp, crab rolled with cucumber	6.50
Everest Roll Cucumber, crab and shrimp topped with salmon	5.50
Fire Bomb Roll Salmon, crab, avocado, cheese topped with salmon tartar green and chili	5.50
New York Roll Salmon, Shrimp, Rocca, avocado and togarashi	5.50
Owisha Roll Shrimp, avocado and salmon topped with Hamachi	7.00
Snow White Roll Unagi, shrimp, avocado rolled with Hamachi and topped with ebiko	9.50

SUSHI PLATTERS

Aburi Sushi (8pcs) Flame-seared salmon, tuna, Hamachi and unagi sushi	25.00
Shakou Mixed Platter (35 pcs) Salmon, unagi, tuna sashimi, butterfish, unagi, salmon sushi, snow white roll, fire bomb roll, owisha roll, country roll, shaki special roll	69.00
Chorizumi Platter (28 pcs, assorted cooked makis) Volcano roll, VIP roll, kamikaze roll, ebi tempura roll, flying dragon roll, maternity roll, crazy California	35.00
The Lounge Mixed Platter (16 pcs) Salmon and tuna sashimi, shrimp and unagi sushi, New York roll, Everest roll	22.00

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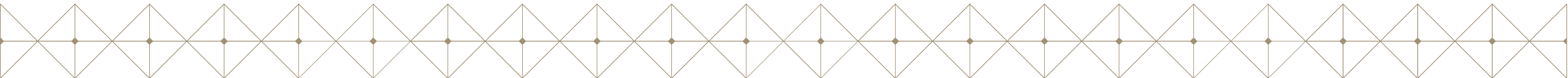


MAIN COURSE

Solaya Angus Burger Premium beef tenderloin, caramelized onions, grilled tomatoes, lettuce, pickles and cheddar cheese with potato wedges	12.50
USA Beef Tenderloin Grilled asparagus and béarnaise sauce	32.00
Trio Meat (2-3 people) Beef Tenderloin, rib-eye, lamb cutlets with Béarnaise and chimichurri sauce and potato wedges	70.00
Grilled Wild Salmon Broccoli, zucchini, snow peas and green peas	18.00

DESSERT

* Apple Tarte Tatin Caramelized fresh apple with green apple sorbet	5.50
* Vanilla Panna Cotta Pana cotta with raspberry sauce and fresh mixed berries fruit	6.50
* Nougat Glacé Caramelized mix nuts with Italian meringue, orange marmalade and raspberry sorbet	6.00
Tonka Bean Crème Brûlée	5.50
Chocolate Soufflé & Vanilla Ice Cream	6.50
Deconstructed Mango & Passion Fruit Cheesecake	7.00
Solaya Tiramisu Homemade pan di spagna, honey-mascarpone mousse and cacao	8.50
Solaya Homemade Sorbet & Ice Cream (2 scoops)	4.00
Homemade Chocolate Box	6.50



BEVERAGE MENU

SIGNATURE COCKTAILS

9.00

- Cherry Stag**
Jim Beam, blueberry, raspberry, lemon
- Solaya Sunset**
Prosecco, fresh mint, strawberry, lychee liqueur
- Gin Time**
Gin, fresh thyme, orgeat syrup, lemon, tonic
- Ginger Beam**
Jim Beam, fresh ginger, orange, lemon, black pepper, ginger ale
- Green Art**
Spiced rum, amaretto, blue curacao, lemon, apple
- Refresher**
Vodka, fresh ginger and basil, lemon, orange
- Special Margarita**
Tequila silver, Tequila Gold, prosecco, agave, passion fruit, lemon

INTERNATIONAL COCKTAILS

7.95

SHOTS

5.95

Ask about your favorite shots

SCOTCH WHISKEY

	Glass	Bottle
J&B	7.00	79.00
Chivas Regal 12YO	7.95	100.00
Johnnie Walker Black Label	7.95	100.00
Chivas Extra	8.95	115.00
Double Black 1000ml	8.75	139.00
J&B Reserve 1000ml 15 YO	8.50	135.00
Chivas XV 15 YO	9.95	120.00
Gold Label	11.50	163.00
Blue Label	-	450.00
Chivas Regal 18 YO	15.00	189.00

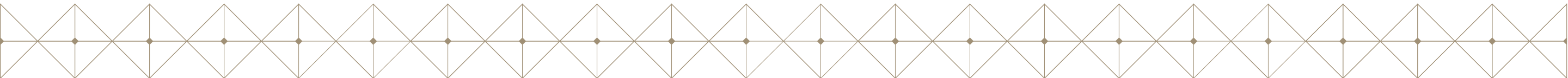
AMERICAN WHISKEY

Jim Beam	6.25	69.00
Jack Daniels	6.50	75.00
Maker’s Mark	7.95	105.00
Woodford	7.95	105.00

IRISH WHISKEY

Jameson	6.50	72.00
Jameson Black Barrel	7.95	105.00

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SINGLE MALT

Glenlivet Founder Reserve	9.95	119.00
Glenfiddich 12 YO	12.50	160.00
Laphroaig 10 YO	10.50	129.00
Glenmorangie 10 YO	9.95	119.00
Glenmorangie 12 YO	13.00	149.00
Glenmorangie 14 YO	14.00	159.00
Macallan Fine Oak 12 YO	13.00	149.00
Glenfiddich 15 YO	17.50	220.00
Talisker 10 YO	13.00	160.00
Glenfiddich 18 YO	28.00	380.00
Lagavulin 16 YO	17.00	220.00

JAPANESE WHISKEY

Super Nikka blended	13.00	165.00
Akashi Single Malt	20.00	235.00

VODKA

VODKA	Glass	Bottle
Absolut	5.95	60.00
Stolichnaya Gold	6.25	70.00
Russian Standard Platinum	6.95	76.00
Tito's	5.95	62.00
Elyx	7.95	99.00
Beluga Noble	7.50	89.00
Legend of Kremlin	8.25	105.00
Ketel One	8.25	105.00
Belvedere	9.00	109.00
Grey Goose	8.25	105.00
Ciroc	9.00	109.00
Beluga Allure		225.00
Beluga Gold Line		350.00

TEQUILA

Olmecca Gold	6.25	72.00
Olmecca White	5.95	70.00
Jose Cuervo White	6.50	79.00
Patrón Cafe	7.50	95.00
Jose Cuervo Gold	6.95	85.00
Don Julio Blanco	9.00	130.00
Patron Silver	10.00	135.00
Don Julio Reposado	10.00	135.00
Patrón Gold Añejo	11.00	150.00
Don Julio Añejo	11.00	150.00
Azul Reposado	22.00	325.00
Komos Reposado	15.50	250.00
Komos Añejo	16.50	275.00

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SOFT DRINKS

Soda Drinks	3.25
Non Alcoholic Beer	3.50
g+	3.50
Soda Water, Tonic Water, Ginger Ale, Pink Lemonade, Bitter Lemon, Lemon & Lime, Lemon & Lime Sugar Free	
Energy Drinks	3.75
Red Bull, Sugar Free Red Bull	

STILL & SPARKLING WATER

Still Water	Small	Large
Sparkling Water	1.95	4.25
	3.75	4.75

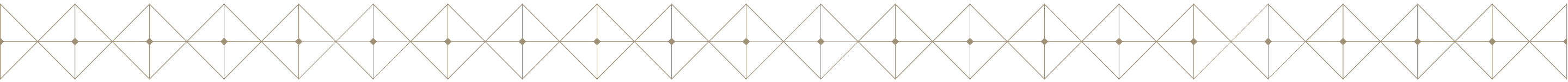
HOT DRINKS

Espresso	
Double Espresso	3.50
	5.00

FRESH JUICES

Orange, Lemon	5.00
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WINE LIST

WINE BY GLASS

Red Wine

Local	
Saint George – Merlot	6.5
Imported	
Torresella – Merlot - Italian	7.5
Long Mountain – Cabernet Sauvignon - South African	7.95
B&G - Cabernet Sauvignon - French	8.25

White Wine

Local	
Saint George - Pinot Grigio	6.5
Imported	
Torresella - Pinot Grigio - Italian	7.5
Long Mountain – Chardonnay - South African	7.95
B&G - Sauvignon Blanc - French	8.25

Rosé Wine

Local	
Saint George - Shiraz	6.5
Imported	
Torresella - Pinot Grigio Blush - Italian	7.5
B&G Rose D'Anjou - Gamay, Grolleau - French	8.25

NATURAL WINE

Made from handpicked organic grapes using traditional winemaking techniques; natural fermentation, no filtration or addition of sugar, sulphates or chemicals.

White

Judith Beck - Austria	55
<i>Weissburgunder (Pinot Blanc)</i> - delicate and refreshing aroma with notes of green apples, citrus, and white flowers. On the palate, this wine is crisp and bright, with a zesty acidity that complements its fruity flavors.	

Red

Grimon Crianza - Spain	55
<i>Tempranillo</i> - This wine is made from a blend of Tempranillo, Garnacha, and Graciano <i>grapes</i> and has a complex aroma with notes of blackberry, cherry, vanilla, and spice. The wine's oak aging contributes to its rich and velvety texture, giving it a smooth and lingering finish.	

Orange

White wine made by leaving the white grapes’ skin and seeds during fermentation, essentially the same way red wine is made. The wine has a deep amber color and a tendency to have citrusy and tangy flavors.

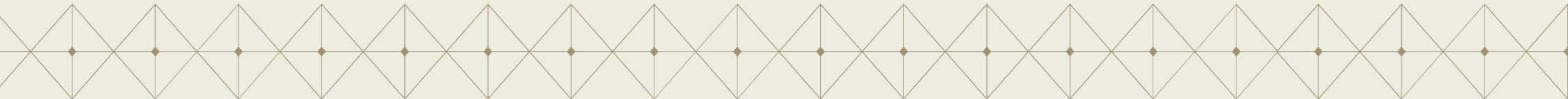
Baglio Antico Catarratto - Italy	57
<i>Catarratto Bianco</i> -it has ripe peachy and tangy pink-grapefruit aromas which contrast nicely with the almost marmalade and spicy ginger notes on the tongue. Altogether tangy and dry it's quite a bold number, but certainly worth taking the time to appreciate.	

RED WINE

LOCAL

Saint George	30
<i>Merlot</i> - Powerful yet fresh with smooth tannins, hints of blueberry and sour cherry with cedar and blond tobacco notes with a long mocha finish.	
Saint George	30
<i>Cabernet Sauvignon</i> - Full-body, velvety, cocoa aromas and soft cinnamon spices, smooth tannins with black cherries and plums.	
JR Classic	34
<i>Shiraz</i> - Medium bodied with a deep ruby color with violets, herbs and spice, and spices, red berries ground pepper and currant flavors. It is well balanced.	

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ITALIAN

Torresella - Veneto IGT	34
<i>Merlot</i> - dry with a distinctive vinous aroma and a delicately herbaceous flavor. Its taste highlights well-structured, rounded fruit, but also considerable body and moderate tannins.	
Stemmari Passiata - Siciliana DOC	38
<i>Nero D'avola, Syrah</i> - Aromas are fruity, with notes of red berries and floral hints of violet. Spicy notes from Syrah and hints of tobacco and vanilla coming from the refinement in wood.	
Talamonti Moda - Montepulciano D'abruzzo DOC	39
<i>Montepulciano</i> - Multiple nuances of violet blends with intense and persistent aromas of cherry, plum and fresh raspberry in a harmonious bouquet.	
Ruffino - Chianti DOCG	40
<i>Sangiovese, Cabernet Sauvignon, Merlot</i> - Dry, medium-bodied and well-structured. It enjoys aromas and flavors of plums, red berry and cherry fruits, with spicy notes and a touch of pepper.	
Santa Margherita – Chianti Classico DOCG	51
<i>Sangiovese</i> - Aromas from cherries and plums, with tannic, oak-aged flavors which are bright and round, with a dry, warm, earthy after-taste.	
Santa Cristina - Toscana IGT	45
<i>Sangiovese, Shiraz, Cabernet Sauvignon, Merlot</i> - Full-bodied with purplish highlights, offers fruity notes of cherries, blackberries, and plums fused with aromas of vanilla and coffee.	
Ca'Bianca - Barolo DOCG	58
<i>Nebbiolo</i> - Aromatic with rich tannins and characteristics of old oak, with a garnet coloring, tending towards dark blue. A taste of soft tannins and pleasantly fresh with an elegant aftertaste of licorice.	
Frescobaldi Castelgiocondo - Brunello di Montalcino DOCG	82
<i>Sangiovese</i> - Complex aromas of raspberry and blackcurrant, with subtle hints of blueberry, enriched by elegant floral notes with cinnamon, pepper and a leathery feel.	
Banfi - Brunello di Montalcino DOCG	110
<i>Sangiovese</i> - With shades of brick it has a moderate tannin with preserved sour cherry, dried oregano, red balsamic and red pepper flakes.	

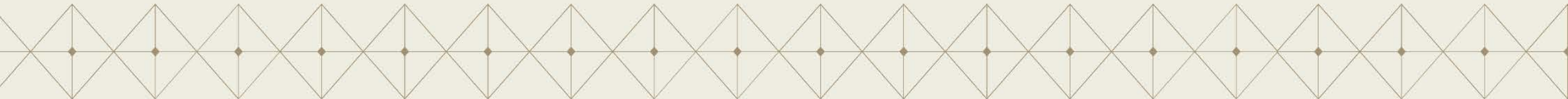
FRENCH

B&G - Languedoc Roussillon	39
<i>Cabernet Sauvignon</i> – Aromas of ripe blackcurrants and blackberries with flattering toasty and spicy notes when agitated. Round and smooth on the palate with velvety tannins. Long fruity after-taste with notes of vanilla and licorice.	
Louis Eschenauer - Bordeaux	42
<i>Merlot, Cabernet Sauvignon</i> - Celebrates its own typical aromas with red summer fruits and vegetables from blackcurrants to green peppers, with spice and even hay notes and a good tannic structure, with traces of licorice.	
Mouton Cadet - Saint-Emilion	54
<i>Merlot, Cabernet Franc, Cabernet Sauvignon</i> - A deep garnet red intense and deep the nose expresses aromas of black fruit, blackberry jam and violet. A round and fruity attack on black fruit and spicy flavours.	
Chateau Magnol - Haut Medoc	70
<i>Cabernet Sauvignon, Merlot, Petit Verdot</i> - Expressive, rich, and complex nose mixing with blackcurrant berries and black cherries and spice. With a rich finish of spice, vanilla and licorice notes.	
Pere Anselme La Fiole - Châteauneuf-du-Pape	87
<i>Grenache, Mourvedre, Shiraz</i> - Full-bodied, fruity and spiced. Reminiscent of ripe berries, cherry “eau-de-vie”, warm spices and truffles.	

CHILEAN

9 Lives - Central Valley	37
<i>Cabernet Sauvignon</i> - Aromas of strawberries and figs entwined with tobacco and vanilla coming from 9 months oak guard. Smooth and structured tannins for a balanced wine.	
<i>Leyda</i> - Leyda Valley.	
Leyda - Leyda Valley	39
<i>Pinot Noir</i> – Aromas of cherries, raspberries and blueberries, a soft spicy note and subtle herbal character. In the mouth, it is fresh and juicy with vibrant acidity and creamy texture. The tannins are silky and rounded.	
Santa Digna - Central Valley	45
<i>Shiraz, Syrah</i> - Mouth coating cherry spice mingled with ripe plum, fetching hints of raspberry and integrated oak.	
Escudo Rojo - Maipo Valley	53
<i>Cabernet Sauvignon</i> – Dry and spicy wine with flavours of blackcurrant and raspberry.	

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SOUTH AFRICAN

Long Mountain - Breede River Valley	37
<i>Cabernet Sauvignon</i> - Deep color, good tannin structure, moderate acidity and aromas of blackcurrant, tomato leaf, dark spices and cedar wood.	
KWV - Western Cape	46
<i>Merlot</i> – Prominent aromas of ripes plum and sour cherry with hints of black pepper.	

ROSÉ WINE

Saint George - Jordan	30
<i>Shiraz</i> - Aromas of blackberries, raspberries and ripe strawberries with just a touch of aniseed and spices such as cloves and cinnamon.	
Torresella - Italy - Veneto IGT	34
<i>Pino Grigio</i> - Pale blush pink colour and bouquet is characterized by delicate hints of citrus fruits and wild berries.	
B&G - French - Rose D’Anjou	39
<i>Gamay, Grolleau</i> - Intense salmon-pink, with fruits and overtones of sweet red fruits and spices. Fine and elegant with ripe red berries and hints of a black pepper aroma.	
Santa Margherita StilRose - Italy - Lake Garda	54
<i>Sangiovese, Barbera</i> - A delicate pink colour, with elegant yet complex aromas of fresh and vibrant floral and fruity notes of orange, wild strawberries, along with hints of sweet lychee and ginger.	
Whispering Angel - France - Côtes de Provence	69
<i>Grenache, Syrah</i> - Pale pink salmon colour with a lovely fragrance. Clean and fresh light summer fruits with a certain fleshiness and structure on the palate, which brings out the red grape base.	

WHITE WINE

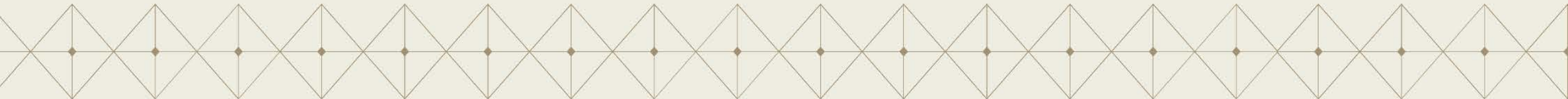
LOCAL

Saint George - Pinot Grigio	30
Crisp, developing aromas of yellow lemon curd, hints of dried herbs and almonds.	
Saint George - Chardonnay	30
Strong creamy notes of custard, butter and vanilla combined with almonds and chestnuts. With golden apple pie, quince and lemon curd followed by smooth aromas of vanilla and soft.	
JR Classic - Sauvignon Blanc	34
Light bodied wine with a shiny golden color. Refreshingly crispy and highlighted by citrusy aromas and hints of orange.	

ITALIAN

Torresella - Veneto DOC	33
<i>Pinot Grigio</i> - Subtlet persistent on both the nose and palate with an aroma of delicate florals and pears. It is elegant and well-balanced, with a clean and crisp finish.	
Lunardi - Soave DOC	35
<i>Trebbiano, Garganega</i> - Pale yellow with greenish hues. A fruity wine with delightful scent of almond blossom. Fresh on the palate.	
Casale Del Grillo - Frascati Superiore DOC	39
<i>Malvasia</i> - With a delicious aroma and a pronounced pale gold color it is beautifully ripe. Through the fruit concentration comes a fine line of wonderful citrus acidity, velvet and fresh tastes.	
Ruffino Lumina - Veneto DOC	40
<i>Pinot Grigio</i> - Aromas of fresh-cut lemon, pears and a touch of honey. Vibrant and crisp on the palate, with mineral notes on a clean finish.	
Lamberti - Veneto IGT	42
<i>Chardonnay</i> - Pale with a pronounced bouquet of exotic fruits and wildflowers, with an attractive lingering after-taste of apples and bananas.	
Villa Antinori - Tuscany IGT	58
<i>Pinot Grigio, Pinot Blanc, Trebbiano</i> - Brilliant pale straw color with an aroma of flowers and fresh and soft flavours.	

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PREMIUM WINE

Bortolomiol Il Segreto di Giuliano - Italy - Tuscany IGT	120
<i>Sangiovese</i> - Award winning winemaker Roberto Cipresso brings you an intense ruby red wine that exhibits aromas of red fruits, especially cherry and black cherry, geering towards sensations of tobacco.	
Gaja - Ca'Marcanda Magari - Bolgheri, Italy-Tuscany DOC	150
<i>Merlot, Cabernet Sauvignon, Cabernet Franc</i> - A deep garnet red, intense and deep. The nose expresses aromas of black fruit, blackberry jam and violet. It has a round and fruity attack on black fruits and spicy flavours.	
Fontanafredda Vigna La Rosa - Italy - Barolo DOCG	175
<i>Nebbiolo</i> - Delicate but intense with hints of withered roses, violets, tobacco, underbrush, spices and a slight touch of vanilla. It is dense, closely woven tannin with a velvety texture. A rich fruit and a long after-taste packed with flavors.	
Susana Balbo Nosotros - Argentine - Mendoza	210
<i>Malbec</i> - Aromas of blue fruits such as blueberries, cassis and blackberries, and floral notes which are the result of the cold, which give very good natural acidity and an excellent balance with alcohol.	
Tignanello Superiore - Italy - Tuscany IGT	225
<i>Sangiovese, Cabernet Sauvignon, Cabernet Franc</i> - This wine shows an intense and bright ruby red color. On the nose, notes of ripe red fruits of fresh blackberries and wild berries. At the same time it shows delicate and perfectly integrated aromas of vanilla and dark chocolate with light spicy sensations.	
Tenuta San Guido Sassicaia - Italy - Bolgheri DOC	425
<i>Cabernet Sauvignon, Cabernet Franc</i> - Known for its supple texture, elegance and perfume.	
Marchesi Antinori “Solaia”- Italy - Tuscany IGT	495
<i>Cabernet Sauvignon, Cabernet Franc, Sangiovese</i> - Rich and bright red it brings together ripe blackberry and cherry fruit, vanilla chocolate and spice notes. It remains balanced and juicy through the finish.	

Santa Margherita - Trentino - Alto Adige DOC	51
<i>Pinot Grigio</i> - Dry wine with straw yellow color. Its clean, intense aroma and bone-dry taste with an appealing flavor of golden apples, which creates great personality and versatility.	
Villa Sparina - Gavi	51
<i>Cortese</i> - Straw yellow color. Fragrance of flowers and fruit with hints of peach.	

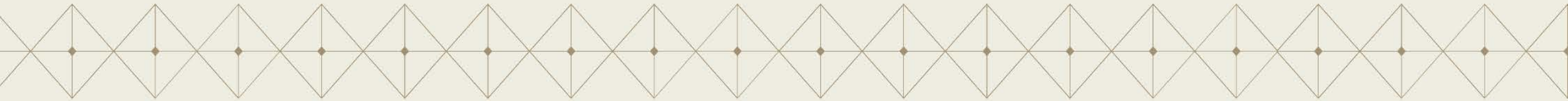
FRENCH

B&G - Côtes de Gascogne IGP	39
<i>Sauvignon Blanc</i> - Intense nose with strong pink grapefruit and exotic fruit aromas (pineapple). Full of fruits on the palate, with a nice freshness and a lemony after-taste.	
Mouton Cadet - Bordeaux	48
<i>Sauvignon blanc, Semillon, Muscadelle</i> - Brilliant pale yellow, The nose bursts out of the glass, rich and complex and very fresh, with aromas of white fruit and citrus.	
Domaine Laroche - Chablis	58
<i>Chardonnay</i> - Dry and yellow straw colored and is complex, releasing floral, fruity and mineral scents. Charmed this medium-bodied wine reveals a broad texture and a long finish.	
Calvet - Sancerre	66
<i>Sauvignon Blanc</i> - Floral aromas which are rich and ripe on the palate with typical Sauvignon Blanc characteristics of gooseberry hints, citrus and herbaceous nettle.	

CHILEAN

9 Lives - Central Valley	37
<i>Sauvignon Blanc</i> - Intense and fresh with citrus notes like grapefruit and white flowers, such as orange blossoms. Refreshing, balanced acidity with a smooth palate and a very fruity finish.	
Leyda - Leyda Valley	39
<i>Sauvignon Blanc</i> – Mineral and expressive with great aromatic intensity. Notes of white fruit and ripe citrus fruits, like grapefruit and mandarins, along with a subtle herbaceous character. It has a refreshing tang of acidity.	
Santa Digna - Central Valley	45
<i>Sauvignon Blanc</i> - Easy drinking, full-flavored Sauvignon, quite floral with some melon and lime characteristics.	

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SOUTH AFRICAN

Long Mountain - Breede River Valley <i>Chardonnay</i> - Light yellow hues, it has bell pepper and apricot aromas with a hint of lemon zest.	37
KWV - Western Cape <i>Sauvignon Blanc</i> - Elegant and refreshing with tangs of grapefruit, lime and guava.	46

CHAMPAGNE & SPARKLING WINE

VDV Ice Rose - France Mini Bottle	10
Bortolomiol Senior Extra Brut - Italy - Prosecco Valdobbiadene DOCG Mini Bottle	12
VDV Ice - France A semi sweet delicate aroma of golden apples, plums, honey, walnut butter, and flowers with hints of toast, citruses, peaches and passion fruit that linger on the palate. Perfect on Ice!!	38
Santa Margherita - Italy - Prosecco Valdobbiadene DOCG Fairly dry with fine refreshing bubbles, with aromas of fresh green pineapple, white flowers and hints of green.	49
Nicholas Feuillatte - France - Champagne Brut Pale gold in color with an abundance of delicate bubbles. Floral aromas of fruit with subtle predominance of pears and apples with almonds and hazelnuts. Fresh opening, smooth, pleasant and balanced.	99
Moet et Chandon - France - Champagne Brut A fresh crisp palate reveals white-fleshed fruits like apples, pears, white peaches, and citrus fruits, floral notes of lime blossom, elegant hints of brioche and fresh nut.	135
Dom Pierre Pérignon - France - Champagne Brut Notes of guava and spicy green grapefruit zest combined with stone fruit, white peach and nectarine. The wine opens up and is complemented by woody vanilla and warm, lightly toasted brioche. The wine’s power is remarkably restrained with various sensations of silky, salty, sappy, bitter and briny convergence.	345

Prices are subject to sales tax and service charge

