



LOUNGE

CAVIAR SERVICE

served with French blini
and classic garnishes

RUSSIAN OSETRA
80/oz

BELUGA HYBRID
170/oz

KALUGA FUSION IMPERIAL GOLD
240/oz

CAVIAR FLIGHT
450

OYSTERS

OYSTERS ON THE HALF SHELL* (GF)
east and west coast, CH cocktail sauce,
frozen mignonette
3/ea

DIRTY OYSTERS* (GF)
caviar, crème fraîche, chive
10/ea

OYSTERS ROCKEFELLER
bacon, creamed spinach,
herbed panko, parmesan
5/ea

HORS D'OEUVRES & APPETIZERS

CRISPY CHICKEN LOLLIPOPS
piri-piri sauce, preserved lemon 10

JUMBO PRAWN COCKTAIL (GF)
horseradish, CH cocktail sauce, lemon 21

DUCK CONFIT CROQUETAS
parmesan cloud, quince, truffle pearls 18

CHEESE PLATE
imported selection of hard, semi-soft, and
soft cheeses, Homestead honeycomb, Marcona
almond, toasted baguette 24

LARGER PLATES

PETIT FILET MIGNON
6oz, Allen Brothers, aged 30 days 54

STEAK FRITES
prime New York strip sirloin, handcut fries,
au poivre 38

PRIME BURGER
chuck/shortrib blend, white cheddar,
handcut fries 30

PAN SEARED SCALLOPS
cauliflower "couscous", brown butter,
French vadouvan 44

ACCOMPANIMENTS

JUMBO ASPARAGUS
hollandaise 12

CREAMED SPINACH
garlic confit, parmesan mornay,
toasted nutmeg 12

SHOESTRING BLACK TRUFFLE FRIES (GF)
black truffle, parsley, chive, garlic aioli 10

SHELLS AND CHEESE
La Tur béchamel, Ritz cracker crumble 12

(GF) = Gluten-free

Prepared in our kitchen that commonly handles wheat
product and other grains.

Gluten-free available upon request.

Dishes with an * contain raw ingredients

*Consuming Raw Or Undercooked Meats, Poultry, Seafood,
Shellfish, Or Eggs May Increase Your Risk Of Foodborne
Illness. Especially If You Have Certain Medical Conditions.



LOUNGE

SIGNATURE COCKTAILS 15 EACH

SMOKE & BARRELS

Knob Creek Rye Orc Private Selection, Cherry & Black Walnut Bitters, Tippleman's Barrel Smoked Maple Syrup, Maraschino Cherry, Smoked Orange Peel

COCONUT MOJITO

Bacardi Coconut Rum, Lime Juice, Cream Of Coconut, Coconut Water, Mint

GIN ELDER BASIL SOUR

Islamorada Hibiscus Gin, St. Germain Elderflower Liqueur, Basil Syrup, Lemon Juice, Basil

MEXICAN BUTTERFLY

Patron Reposado Tequila Orc Private Selection, St. Germain Elderflower Liqueur, Blue Agave Nectar, Lime Juice, Mint

PINEAPPLE SAFFRON MARTINI

Grey Goose Vodka, Saffron Syrup, Pineapple Juice, Lemon Juice, Pineapple

RASPBASIL BLOSSOM

Casamigos Blanco Tequila, Luxardo Maraschino Liqueur, Raspberry Purée, Lime Juice, Basil

KENTUCKY RAIN

ORC Angel's Envy Bourbon, Creme de Cacao Liqueur, Antica Formula Sweet Vermouth, Lemon Juice, Angel's Envy Cask Strength Fire Rain

NEGRONI SOUR

Tanqueray Gin, Campari Liqueur, Antica Formula Sweet Vermouth, Simple Syrup, Lemon Juice, Fee Foam, Lemon Peel

SPICY BERRY TINI

House-made Blackberry Gin, Chambord Liqueur, Lime Juice, Jalapeño, Blackberry

PURPLE SMOKE

Illegal Mezcal, Licor 43 Liqueur, Rosemary Blue Agave Nectar, Blueberries, Flaming Rosemary

COS-NO-POLITAN (N/A)

Lyre's White Cane, Triple Sec, Lime Juice, Cranberry Juice, Lemon Twist

MINDFUL MARTINI (N/A)

Fluère Botanical, Elderflower Syrup, Lime Juice, Cucumber

SOMETHING'S MISSING (N/A)

Lyre's Agave Blanco, Lime Juice, Jalapeño Simple Syrup, Orange Juice, Club Soda, Tajin



LOUNGE

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

| | |
|---|----|
| Valdo, Prosecco, Italy, 187 ml | 12 |
| Moët & Chandon "Imperial" Brut, Champagne, France, 187 ml | 30 |
| Nicolas Feuillatte Rosé, Champagne, France, 187 ml | 32 |
| Bollinger, Champagne, France | 43 |

CHARDONNAY

| | |
|---|----|
| Ocean Reef "Private Reserve", California | 5 |
| Francis Coppola "Diamond Collection", California | 10 |
| Sonoma-Cutrer "Russian River Ranches", Sonoma Coast, California | 13 |
| Frank Family, Carneros, California | 20 |
| Rombauer, Carneros, California | 25 |
| William Fevre, 'Champs Royaux', Chablis, France | 25 |
| "Ocean Reef Selection", Burgundy, France | 25 |

SAUVIGNON BLANC & OTHER INTERESTING WHITES

| | |
|--|----|
| Vicolo, Pinot Grigio, Delle Venezie, Italy | 5 |
| Rodney Strong, "Charlotte's Home", Sauvignon Blanc, Sonoma County, California | 5 |
| San Simeon, Sauvignon Blanc, Paso Robles, California | 10 |
| Frenzy, Sauvignon Blanc, Marlborough, New Zealand | 13 |
|  Rombauer, Sauvignon Blanc, Napa Valley, California | 20 |
| Santa Margherita, Pinot Grigio, Trentino-Alto Adige, Italy 375ml | 30 |
| "Ocean Reef Selection", Sauvignon Blanc, Loire Valley, France | 25 |

ROSÉ

| | |
|---|---|
| Moulin De Gassac "Guilhem", Languedoc, France | 6 |
|---|---|

| | |
|--|----|
| Chateau D'esclans Whispering Angel, Provence, France | 13 |
|--|----|

PINOT NOIR

| | |
|---|----|
| Oyster Bay, Marlborough, New Zealand | 5 |
| Highlands Forty One, Monterey, California | 10 |
| J Vineyards, Sonoma, Monterey, Santa Barbara, California | 15 |
| Régnard, Burgundy, France | 20 |
| Belle Glos "Las Alturas", Santa Lucia Highlands, California | 22 |
| Lange "Ocean Reef Selection", Willamette Valley, Oregon | 25 |
| Albert Bichot, Clos Frantin, Burgundy, France | 40 |

CABERNET SAUVIGNON

| | |
|--|----|
| Ocean Reef "Private Reserve", California | 5 |
| Austin Hope "Quest", Paso Robles, California | 10 |
| Hess "Maverick Ranches", Paso Robles, California | 15 |
| Foley Johnson, Rutherford, California | 25 |
| Adaptation, Napa Valley, California | 40 |
| Darioush "Caravan", Napa Valley, California | 42 |

OTHER INTERESTING REDS

| | |
|--|----|
| Ocean Reef "Private Reserve", Red Blend, California | 5 |
|  Beringer "Q", Red Blend, Napa Valley, California | 25 |
| Rodney Strong, "Symmetry" Red Blend, Sonoma County, California | 25 |
| Caymus Suisun, "The Walking Fool", North Coast, California | 25 |
| Bramare, Malbec, Mendoza, Argentina | 25 |
| Clarendelle Saint-Émilion, Bordeaux, France | 25 |

 *Members' choice*



LOUNGE

BOURBON

| | | | |
|---|----|--|----|
| Angel's Envy 86° | 20 | Knob Creek 15 Year 100° | 15 |
| Angel's Envy Cask Strength 124.6° | 65 | Maker's Mark ORC Private Selection 110° | 15 |
| Angel's Envy ORC Private Selection 110° | 30 | Maker's Mark Wood Finishing Series 2019/RC6 108.2° | 20 |
| Angel's Envy ORC Sherry Cask Private Selection 116° | 40 | Maker's Mark Wood Finishing Series 2020/SE4-PR5 110.8° | 20 |
| Basil Hayden's 80° | 15 | Maker's Mark Wood Finishing Series 2021/FAE-01 110.3° | 20 |
| Basil Hayden's 10 Year Rye 80° | 15 | Old Forester ORC Private Selection 100° | 15 |
| Blanton's Single Barrel 93° | 25 | Old Forester ORC Private Selection 100° | 15 |
| Buffalo Trace 90° | 12 | Old Rip Van Winkle 10 Year 107° | 50 |
| Bulleit 10 Year 90° | 20 | Pinhook ORC Private Selection 6 Year 113.1° | 30 |
| Bulleit Rye 90° | 15 | Pappy Van Winkle 15 Year 107° | 70 |
| Eagle Rare 90° | 12 | Stagg Barrel Proof 134.4° | 25 |
| EH Taylor Small Batch 100° | 18 | Weller Full Proof ORC Private Selection Single Barrel 114° | 25 |
| Elijah Craig Barrel Proof 127° | 25 | Woodford Reserve ORC Private Selection 90.4° | 15 |
| George T. Stagg Barrel Proof 116.9° | 40 | Woodford Reserve Masters Collection 90.4° | 55 |
| Heaven Hill 7 Year 100° | 20 | | |
| Henry McKenna 10 Year 100° | 15 | | |
| Knob Creek 10 Year ORC Private Selection 120° | 15 | | |
| Knob Creek Rye ORC Private Selection 115° | 15 | | |

SINGLE MALT SCOTCH

| | |
|--------------------------|-----|
| Aberlour 12 Year 80° | 40 |
| Cragganmore 12 Year 80° | 20 |
| Glenfiddich 12 Year 80° | 20 |
| Glenlivet 12 Year 80° | 20 |
| Glenmorangie 10 Year 86° | 25 |
| Lagavulin 16 Year 86° | 40 |
| Macallan 12 Year 86° | 25 |
| Macallan 18 Year 86° | 135 |
| Macallan 25 Year 86° | 450 |
| Oban 14 Year 86° | 35 |

JAPANESE WHISKY

| | |
|----------------------|-----|
| Hakushu 12 Year 86° | 47 |
| Hakushu 18 Year 86° | 65 |
| Hibiki 21 Year 86° | 115 |
| Yamazaki 12 Year 86° | 48 |
| Yamazaki 18 Year 86° | 160 |

BEERS

ORC "THE POINT" IPA (16 OZ)

DOMESTIC Athletic Brewing Company (N.A.) • Bud Light • Sandbar Sunday Wheat Ale
Funky Buddha Vibin' Groovable Lager IMPORT Amstel Light • Stella • Corona • Corona Light
Guinness • Heineken • Heineken Light