

BAR MENU

BY THE GLASS

CHAMPAGNE

Moët & Chandon, 'Imperial', Brut, FR, NV

Billecart-Salmon, 'Brut Reserve', FR, NV

Ruinart, Brut Rosé, FR, NV

Krug, Brut, '170ème Édition', FR, NV

Dom Pérignon, Brut, FR, 2015

WHITE

Pinot Grigio, Livio Felluga, IT, 2022

Sauvignon Blanc, Raimbault-Pineau, 'Cuvée Pierre-Alexandre',
Sancerre, FR, 2022

Sauvignon Blanc, Merry Edwards, Russian River Valley, CA, 2023

Chardonnay, My Favorite Neighbor, CA, 2021

Chardonnay, Domaine Laroche, Saint Martin, Chablis, Burgundy, FR, 2022

Chardonnay, Kistler, 'Les Noisetiers', CA, 2022

ROSÉ

Château d'Esclans, 'Whispering Angel', FR, 2023

Château Sainte Marguerite, 'Fantastique', FR, 2023

RED

Pinot Noir, Failla, Sonoma Coast, CA, 2022

Pinot Noir, Louis Latour, FR, 2022

Brunello di Montalcino, Bonacchi, IT, 2019

Cabernet Sauvignon, Frank Family, Napa Valley, CA, 2022

Cabernet Sauvignon, Justin, 'Isosceles', Paso Robles, CA, 2020

Cabernet Sauvignon, 'The Mascot' by Harlan Estate,
Napa Valley, CA, 2020

SIGNATURE COCKTAILS

ESPRESSO MARTINI

Stoli Elit Vodka, Kahlua, Freshly Brewed Espresso

JUST ONE MORE

Haku Vodka, St-Germain, Lychee Juice, Lime Juice

MONROE'S PASSION

Passion Fruit Rum, Don Q 151° Rum, Passion Fruit Juice, Orange Juice, Cranberry Juice, Ginger Juice, Chili Syrup

SANA SANA

El Tesoro Blanco Tequila, Honey Syrup, Lemon Juice, Ginger

CUCUMBER'S VENGEANCE

Flecha Azul Blanco Tequila, Japanese Cucumber, Fresh Basil, Lime Juice

THE FRESH PRINCE

Aviation Gin, Fresh Mint, Lime Juice, Club Soda

STONE CANYON SMOKED SOUR*

Bulleit Rye, Montenegro Amaro, Lemon Juice, Cinnamon-Honey Syrup, Egg White, Bitters

HOTEL BEL-AIR DELUXE MARTINI

Monkey 47 Gin or Belvedere Vodka, 1757 Vermouth Di Torino Extra Dry Vermouth, Olives or Lemon Twist

BEL-AIR 75

Roku Gin, St-Germain, Champagne, Lemon Juice

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BARREL-AGED COCKTAILS

Aged 4-6 weeks in American Oak barrels

MANHATTAN

Angel's Envy Rye, Carpano Antica Formula
Sweet Vermouth

NEGRONI

Hendrick's Gin, Campari, Aperol, Carpano Antica Formula
Sweet Vermouth

OLD FASHIONED

Basil Hayden Bourbon, Demerara Sugar, Angostura
Orange Bitters

THE HUNDRED DOLLAR OLD FASHIONED

WhistlePig 18yr Rye, Demerara Sugar, Angostura Orange Bitters
This Double Malt, aged for 18 years, represents WhistlePig's most mature rye, finished in Spanish PX Sherry casks.

BESPOKE BARREL

A BARREL OF YOUR CHOICE

Manhattan, Negroni, or Old-Fashioned
Personalized and kept here at the Bar & Lounge
About 80 pours; allow 4 - 6 weeks to age

TASTING

FLIGHT TO MEXICO

Five one-ounce pours of Flecha Azul Tequila
Blanco, Reposado, Cristalino, Añejo, Extra Añejo

FLIGHT TO JAPAN

Three one-ounce pours of Suntory Whisky
Hakushu 12yr, Hibiki Japanese Harmony, Yamazaki 12yr

FLIGHT TO SCOTLAND

Three one-ounce pours of The Macallan Scotch
The Macallan 18yr, The Macallan Rare Cask, The Macallan 25yr

TREAT YOURSELF

“No endeavor is in vain; its reward is in the doing”

YAMAZAKI 25YR 2oz

The House of Suntory’s blend of carefully selected rare malt whiskies, all aged over 25 years.

HIBIKI 40YR 1oz | 2oz

Only 400 bottles in the world...

WOODFORD RESERVE BACCARAT 2oz

Crafted by uniquely finishing the most complex and balanced Kentucky Bourbon in select XO cognac barrels.

BOWMORE 30YR 2oz

Distilled in 1989, this rare single malt whisky has been carefully nurtured for three decades in fine sherry hogsheads and bourbon barrels.

BALVENIE 50YR 2oz

Half a century in the making, only 110 bottles of this ultra-rare spirit have ever been released.

CLASE AZUL ULTRA 2oz

Aged for five years in previously used sherry wood casks from Spain.

L’OR DE JEAN MARTELL 2oz

A unique blend of more than 400 rare eaux-de-vie, with notes of fresh citrus, fruit, gingerbread, and precious wood.

RÉMY MARTIN LOUIS XIII RARE CASK 1oz | 2oz

The luxury cognac’s first rare cask release in a decade. One century in a bottle.

BITES

CAVIAR*

One-Ounce Tins, Lemon Herb Blini, Toasted Brioche,
Traditional Accoutrements

N25 Oscietra Caviar | Aged Three Months

Imperial Osetra Caviar | Golden Pearl

Royal Osetra Caviar | Cucumber Finish

Royal Kaluga Caviar | Slightly Nutty

Royal Siberian Caviar | Mild Brine

THE 'BEST JAMÓN IN THE WORLD' CINCO JOTAS JAMÓN IBÉRICO

Pickled Spring Vegetables, Grilled Baguette, Organic Honeycomb

BLUE & WHITE CORN TORTILLA CHIPS

House-Made Guacamole, Pico de Gallo, Pickled Onions

TRUFFLE FRIES

White Truffle Oil, Parmigiano-Reggiano Cheese

HOUSE-MADE TAGLIATELLE BOLOGNESE

Braised Beef, Vine Ripe Tomatoes, Garlic

MARGHERITA PIZZA

San Marzano Tomatoes, Fresh Basil, Buffalo Mozzarella

PRIME BEEF BURGER*

Smoked Shallot Marmalade, Vermont White Cheddar Cheese,
French Fries

CRISPY JAPANESE JIDORI CHICKEN SANDWICH

Brioche Toast, Pickled Serrano Aioli, Tonkatsu Glaze,
Asian Slaw, Sunomono Cucumbers

DESSERT

OLD FASHIONED CHOCOLATE CAKE

Decadent Chocolate Pudding, Whipped Crème Fraîche

APPLE CRUMBLE PIE

Almond Crumble, Tahitian Vanilla Bean Ice Cream

CAUGHT IN THE COOKIE JAR

Chocolate Chip, Oatmeal Pecan

SELECTION OF SORBET & HOUSE CHURNED ICE CREAMS

Tahitian Vanilla Bean, Chocolate, Strawberry

Mango-Passion Fruit, Coconut, Raspberry Sorbet

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**A 20% service charge will be added to the bill for parties of six or more.

***We will accommodate requests for checks to be split up to three ways.