BAR MENU

BY THE GLASS

CHAMPAGNE

Moët & Chandon, ‘Imperial’, Brut, FR, NV	35
Billecart-Salmon, ‘Brut Reserve’, FR, NV	40
Telmont, ‘Reserve’ Rosé, Damery, NV	43
Ruinart, Brut Rosé, Reims, France, NV	55
Krug, Grande Cuvée, ‘172ème Édition’ Brut, FR, NV	90
Dom Pérignon, Brut, FR, 2017	115

WHITE

Pinot Grigio, Livio Felluga, IT, 2024	25
Sauvignon Blanc, Joseph Mellot, ‘La Chatellenie’, Sancerre, FR, 2025	27
Sauvignon Blanc, Merry Edwards, Russian River Valley, CA, 2024	42
Chardonnay, Challen ‘Gwendolyn’, CA 2023	25
Chardonnay, Domaine Laroche, Saint Martin, Chablis, Burgundy, FR, 2025	27
Chardonnay, Kistler, ‘Les Noisetiers’, Sonoma County, CA, 2024	47

ROSÉ

Château d’Esclans, ‘Whispering Angel’, Provence, FR, 2025	24
Château Sainte Marguerite, ‘Fantastique’, Provence, FR, 2025	35

RED

Pinot Noir, Failla, Sonoma Coast, CA, 2024	25
Pinot Noir, Maison Faively, Burgundy, FR, 2023	33
Brunello di Montalcino, Molino della Suga, Tuscany, IT, 2021	32
Cabernet Sauvignon, Frank Family, Napa Valley, CA, 2023	27
Cabernet Sauvignon, Silver Oak, Alexander Valley, CA, 2021	45
Cabernet Sauvignon, ‘The Mascot’ by Harlan Estate, Napa Valley, CA, 2021	90

ALCOHOL-FREE FRENCH SPARKLING

French Bloom ‘Le Blanc’, Alcohol-free Sparkling Wine, Languedoc, FR, NV	28
French Bloom ‘Le Rosé’, Alcohol-free Sparkling Wine, Languedoc, FR, NV	32

SIGNATURE COCKTAILS

MONROE'S PASSION 26
Passion Fruit Rum, Mount Gay Rum, Passion Fruit Juice,
Orange Juice, Cranberry Juice, Ginger Juice, Chili Syrup

HOTEL BEL-AIR DELUXE MARTINI 30
Monkey 47 Gin or Belvedere Vodka,
1757 Vermouth Di Torino Extra Dry Vermouth,
Olives or Lemon Twist

ESPRESSO MARTINI 30
Aspen Vodka, Kahlua, Freshly Brewed Espresso

READY FOR MY CLOSE-UP 28
Flecha Azul Blanco Tequila, Prickly Pear, Lime Juice

BEL-AIR BRAMBLE 26
Botanist Gin, Fresh Blackberries, Lemon Juice

ACTIONS SPEAK LOUDER 27
Haku Vodka, St-Germain, Honey, Lemon Juice, Butterfly Pea Tea

HABANERO HIDEAWAY 26
Los Vecinos Mezcal, Aperol, Pineapple Juice, Lime Juice, Habanero

HIGH SOCIETY 27
Ketel One Cucumber & Mint Vodka, St-Germain, Fresh Watermelon

RICH AND FAMOUS 26
Belvedere Vodka, Fresh Strawberries, Lime Juice, Lemon Juice, Prosecco

MOCKTAILS

MOONLIT GARDEN 20
Seedlip Grove 42, Lychee, Yuzu, Lemongrass Syrup

CANYON MIST 20
Ritual Zero Proof Whiskey, Cucumber, Lime, Agave, Mint Foam

BARREL-AGED COCKTAILS

Aged 4-6 weeks in American Oak Barrels

MANHATTAN 29
Angel's Envy Rye, Carpano Antica Formula
Sweet Vermouth

NEGRONI 29
No.3 Gin, Campari, Aperol, Carpano Antica Formula
Sweet Vermouth

OLD FASHIONED 29
Basil Hayden Bourbon, Demerara Sugar, Angostura
Orange Bitters

UHNW OLD FASHIONED 75
WhistlePig 18yr Rye, Demerara Sugar, Angostura Orange Bitters
This Double Malt, aged for 18 years, respresents WhistlePig's most mature Rye, finished in Spanish PX Sherry casks.

BESPOKE BARREL

A BARREL OF YOUR CHOICE 2,500
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 105
Five one-ounce pours of Flecha Azul Tequila
Blanco, Reposado, Cristalino, Añejo, Extra Añejo

FLIGHT TO JAPAN 160
Three one-ounce pours of Suntory Whisky
Hakushu 12yr, Hibiki Japanese Harmony, Yamazaki 12yr

FLIGHT TO SCOTLAND 300
Three one-ounce pours of The Macallan Scotch
The Macallan 18yr, The Macallan Rare Cask, The Macallan 25yr

BEER

Erdinger, Weissbier, Non-Alcoholic, Germany	9
Estrella Damm, Lager, Spain	12
Lagunitas, India Pale Ale, California	12
Racer 5, India Pale Ale, California	12
Peroni, Pale Lager, Italy	12
Urquell, Pilsner, Czech Republic	12
Old Rasputin, Imperial Stout, California	13
Hitachino, White Ale, Japan	17
Samuel Smith, Organic Lager, United Kingdom	13
Rochefort 6, Trappist Ale, Belgium	16

BITES

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

Royal Siberian Caviar* | Mild Brine	185
Royal Kaluga Caviar* | Slightly Nutty	205
Umai Caviar* | Firm Golden Pearls | Nutty Notes	255
N25 Aged Caviar* | Aged for 3 Months | Hazel to Golden Brown Pearls	325

ONE DOZEN OYSTERS 85
Champagne Mignonette

BAJA GULF PRAWNS* 49
Classic Cocktail Sauce, Lemon, Old Bay Aïoli

DOMESTIC CRAFT AND IMPORTED CHEESES 52
Quince, Dried Fruit, Nuts

EUROPEAN ARTISAN CHARCUTERIE 57
Smoked and Dry-Aged Meats, Grain Mustard, Housemade Pickles, Olives

THE 'BEST JAMÓN IN THE WORLD' CINCO JOTAS JAMÓN IBÉRICO 68
Stracciatella, Cherry Agrodolce, Ficelle

MEDITERRANEAN MEZZE PLATTER 42
Hummus, Baba Ghanoush, Marinated Feta, Tzatziki, Pita

BLUE & WHITE CORN TORTILLA CHIPS 29
House-Made Guacamole, Pico de Gallo, Pickled Onions

CLASSIC CEASAR SALAD 36
Hearts of Romaine, Aged Parmigiano-Reggiano, Crispy Brioche
CHICKEN 24 | SALMON 28 | SHRIMP 28

TRUFFLE FRIES 32
White Truffle Oil, Parmigiano-Reggiano

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

BITES CONTINUED…

MARGHERITA PIZZA 39
San Marzano Tomatos, Fresh Basil, Buffalo Mozzarella

CRISPY JAPANESE JIDORI CHICKEN SANDWICH 42
Brioche, Pickled Serrano Aïoli, Tonkatsu Glaze, Slaw
Sunomono Cucumbers

HOUSE-MADE LINGUINI BOLOGNESE 58
Braised Beef, Vine-Ripened Tomatoes, Garlic

USDA PRIME DOUBLE SMASH BURGER* 46
Pickles, Burger Sauce, American Cheese, Brioche Bun, Crispy Fries

USDA PRIME NY STEAK FRITES* 98
Crispy Fries, Sauce Au Poivre
*Available after 5:30pm

DESSERT

DUTCH APPLE PIE 24
Vanilla Ice Cream, Almond Streusel

BOSTON CREAM DOUGHNUT 12
Vanilla Cream, Chocolate Fudge

NEW YORK CHEESECAKE 24
Chef's Seasonal Accoutrement

SELECTION OF HOUSE-MADE COOKIES 18
Chocolate Chip, Dalmation, Oatmeal Raisin

HOUSE CHURNED ICE CREAM & SORBETS 26

*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.