

## SPECIALTY COCKTAILS

### Lychee Rose \$22

Grey Goose Vodka, Lychee Juice, Aperol, Rose Water

### Pimm's Cup \$22

Aviation Gin, Pimm's No.1, Pierre Ferrand Dry Curacao, Strawberry, Cucumbers, Mint, Lemon Juice, Ginger Syrup, Soda Water

### Mango Hellfire \$22

Cilantro Infused Union Mezcal, Ancho Reyes Poblano, Mango Puree, Lime Juice, Green Chili Agave Syrup, Spicy Salt

### Aperitif Imperial \$25

Moët Chandon Imperial Champagne, Amaro Santoni, Yuzu Juice, Grapefruit Peel

### Le Grand \$26

Patròn "El Alto", Bitter Fusetti, Green Chartreuse, Passion Fruit Puree, Fresh Limes, Smoked Salt

### Promenade \$23

Zacapa 23y Rum, Housemade Coconut Rum, Campari, Pineapple Juice, Orgeat, Lime

### Smash Sicilian \$22

Brother's Bond Bourbon, Amaro Averna, Luxardo Maraschino, Blood Orange, Soda

## CHAMPAGNE

BY THE GLASS

Perrier Jouët, Grand Brut, NV

\$39/\$175

Perrier Jouët, Blason Rosé

\$42/\$195

## WINE

BY THE GLASS

Château d'Esclan "Whispering Angel", Rosé, Provence, 2021 \$19/\$80

Château St. Marguerite, "Fantastique", Rosé, Cru Classé, Provence \$29/\$110

Stag's Leap Wine Cellars, "Karia", Chardonnay, Napa Valley, 2021 \$24/\$95

Le Roi des Pierres, Sancerre, 2023 \$24/\$95

Domaine Laroche, "Saint Martin", Chablis, Burgundy, 2022 \$30/\$120

Roth Estate, Cabernet Sauvignon, Alexander Valley, 2021 \$21/\$85

Benton Lane, Pinot Noir, Willamette Valley, 2022 \$21/\$85

M de Marquis de Terme, Margaux, 2017 \$25/\$100

## BEER

Clausthaler N/A, Germany \$8

Radeberger Pilsner, Germany \$9

Founders IPA, USA \$10

## FEATURED WINE

BY "KENZO ESTATE"

Kenzo Estate "Asatsuyu", Sauvignon Blanc, 2022 \$240

Kenzo Estate "Asuka", Cabernet Franc, 2019 \$400

Kenzo Estate "Murasaki", Red Blend, 2013, 375ml \$395

Kenzo Estate "Muku" Late Harvest, Sauvignon Blanc, 2020, 375ml \$160

Kenzo Estate "Rindo", Red Blend, 2018, 375ml \$195

## FOOD

**Avocado Hummus \$24**  
Seasonal Crudite & Pita Chips

**Oysters on the Half Shell \$32**  
Mignonette, Lemon

**Shrimp Cocktail \$38**  
Served with Horseradish

**Spicy Tuna \$24**  
Crispy Rice, Jalapeño

**Crab Spring Roll \$22**  
Served with Chili Aioli

**Chicken Lettuce Wrap \$24**  
Five Spice Dressing, Slaw

**Truffle Fries \$19**

**Butter Lettuce Salad \$26**  
Blue Cheese, Egg, Bacon, Ranch

**Grilled Chicken Paillard \$38**  
Kale & Apple Salad,  
Mustard Dressing

**Lobster Salad \$42**  
Asparagus, Gem Lettuce,  
Lemon Dressing

**Prosciutto Panini \$28**  
Blue Cheese, Egg, Bacon, Ranch

**Mini Lobster Roll \$42**  
With Caviar

## CAVIAR

**Imperial Ossetra \$300**  
Accompanied with Blinis, Egg, Shallots,  
Chives and Crème Fraiche

**Caviar Dip \$65**  
Served with Potato Chips

## DESSERTS

**Yogurt Panna Cotta \$16**  
Served with Cherries

**Pavlova \$16**  
Berry Smash, Mascarpone Cream

# LE VAUX