

the **DESSERTS**

MR. LYONS FRESH MINT ICE CREAM WITH HOT FUDGE 10

STICKY TOFFEE PUDDING 10

**pairing - Staggy Jr Bourbon / +12*

VANILLA BEAN CRÈME BRÛLÉE 9

**pairing - Single Estate Tequila Ocho Anejo / +18*

SEASONAL POT DE CRÈME 8

**pairing - Croft Reserve Tawny Porto / +10*

CINNAMON-SUGAR BEIGNETS 12

**pairing - Maison Park Organic Cognac / +13*

MR. LYONS DESSERT COFFEE 10

Vieux Carré, Coffee, Chantilly Cream

DESSERT WINES (3 oz.)

Disznoko Royal Tokaji Aszu 5 Puttonyos 14

La Fluer d' Or Sauternes '11 14

Alvear "Solera 1927" PX Sherry, Spain 14

R Bebe Barolo Chinato, California 20

Croft "Reserve Tawny Porto" Gaia, Portugal 12



the **HAPPY HOUR**

DRINKS / 4P -7P

COCKTAILS

EL DIABLO, Tequila, Cassis, Lime, Ginger Beer	8
HOUSE MANHATTAN, Bourbon, Sweet Vermouth, Bitters	8
MR. LYONS HONEST MARTINI, Vodka or Gin	8

WINES AND BUBBLES

William Hill Estate Cabernet Sauvignon	6
Treana Chardonnay, Central Coast	6
Barone Fini Pinot Grigio	6
Stolpman Sauv. Blanc, Ballard Canyon	6
Nocking Point <i>NerdHQ</i> Rose, Walla Walla	6
Giavi Prima Volta Brut Prosecco	6

BEERS

Cooper's Sparkling Ale	5
Scrimshaw Pilsner	5

BITES / 5P -7P

Iceberg Wedge	6
Prime Rib Medallion w/ Baked Potato	15
Burger w/ Bacon Jam, Aioli	9
Onion Rings	5
Hand Cut Fries	4

DESSERT

Seasonal Pot De Crème	6
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the **GRAPPA / PORT / SHERRY**

Nonino Chardonnay	9
Nonino Merlot	9
Nonino Moscato	10
Nonino Riserva	13
Croft 10 yr. Tawny	10
Pedro Ximenez Solera 1927 Sherry	9

the **LIQUEURS & CORDIALS**

Ancho Reyes	10
Baileys	9
Benedictine	10
Cherry Heering	9
Cointreau	9
Drambuie	9
Fiorente Elderflower	10
Frangelico	9
Grand Marnier	11
Herbsaint	9
Kahlua	9
Lejay Cassis	8
Luxardo Amaretto	9
Luxardo Maraschino	10
Romana Sambuca	9
Rothman & Winter Crème de Violette	10
Solerno Blood Orange	9
St George Absinthe	12

the TEQUILA & MEZCAL

Cazadores Anejo	14
Clase Azul Reposado	23
Deleon Leona	110
El Charro Blanco	9
Fortaleza Blanco	13
Fortaleza Reposado	15
Gran Centenario Anejo	14
Maestro Dobbel	13
Ocho Reposado	16
Ocho Anejo	18
Siete Leguas Blanco	12
Siete Leguas Reposado	13
El Silencio Mezcal	11
Vago Tobala Mezcal	20

the APERITIFS / DIGESTIFS / VERMOUTH

Aperol	8
Averna Amaro	8
Campari	8
Cynar	8
Fernet Branca	8
Pimms	9
Carpano Antica Sweet Vermouth	8
Carpano Dry Vermouth	8

the SPECIALTY COCKTAILS

MR. LYONS HONEST MARTINI	12
Vodka or Gin	
AVIATION	14
Tanqueray Gin, Fresh Lemon, Maraschino Liqueur & Crème de Violette	
MANHATTAN	14
Evan Williams Bourbon, Sweet Vermouth & Bitters	
FRENCH 75	14
Fords Gin, Lemon Juice, Simple Syrup & Prosecco	
OLD FASHIONED	14
Old Overholt Rye, Bitters, Sugar, Amarena Cherries & Orange Peel	
THE SPANIARD	14
Junipero Gin & Fentimans Tonic	
MOSCOW MULE	12
Stolichnaya Vodka, Fresh Lime Juice, House made Ginger Syrup & Soda	
WHISKEY SOUR	14
Bank Note Scotch, Lemon Juice, Simple Syrup & Egg White	
VIEUX CARRE'	14
Bulleit Rye, Carpano Antica Vermouth, Benedictine, Cognac, Peychaud & Angostura Bitters	
SIDECAR	14
Park Cognac, Cointreau & Lemon Juice	
BOULEVARDIER	14
Evan Williams Bourbon, Campari & Sweet Vermouth	

the **FOOD**

CRUDITE FOR TWO	16
Market Vegetables, Radish Butter, Buttermilk, Salsa Verde	
BABY ICEBERG WEDGE SALAD	13
Nueskes Bacon, Point Reyes Blue, Shaved Egg, Pickled Red Onion	
CAESAR SALAD	12
Romaine, Crouton, White Anchovy, Parmigiano-Reggiano	
MAINE LOBSTER “Louie”	26
Shaved Celery, Endive, Winter Citrus, Hearts of Palm	
MR. LYONS GRILLED STEAK SALAD	26
8 oz. Prime Hanger Steak, Mixed Greens, Tomato, Broccoli, Cheddar	
MAINE LOBSTER BISQUE	16
Butter Poached Lobster, Sherry Espuma	
FRENCH ONION SOUP	10
Brioche Crouton, Gruyere, Comté	
STEAK TARTARE	19
Black Truffle Mustard, Pickled Mushrooms, Potato Gaufrettes, Quail Egg	
FOIE GRAS TERRINE	22
Membrillo, Cashew Butter, Fennel-Kumquat Jam, Brioche	
SHRIMP COCKTAIL	21
Dill, Old Bay, Cocktail Sauce	
STEAK FRITES	26
8 oz. Prime Hanger Steak, Peppercorn Sauce	

the **SINGLE MALT SCOTCH & BLENDS**

Ardbeg Uigeadail, Islay	18
Bank Note 5 yr.	9
Chivas Regal 12 yr.	13
Dewars White Label	9
Glenfiddich 12 yr., Speyside	13
Highland Park 12 yr., Islands	14
Highland Park 18 yr., Islands	28
Johnnie Walker Black	13
Johnnie Walker Blue	55
Laphroaig 10 yr., Islay	14
Macallan 12 yr., Speyside	14
Macallan 15 yr. Fine Oak, Speyside	25
Macallan Rare Cask, Speyside	75
Talisker 10 yr., Islands, Isle of Skye	15

the **BRANDY & COGNAC**

Kappa Pisco	10
Cognac Park VS	9
Cognac Park Organic	13
Remy VSOP	17
Hennessy VSOP	15
Hennessy Privilege	19
Hennessy 250 Anniversary	95



LOUIS XIII

Remy Martin

REMY MARTIN LOUIS XXIII
½ oz. 60 | 1 oz. 120 | 2 oz. 240

the BOURBON & RYE

Buffalo Trace	9
Bulleit	10
Bulleit 10yr	14
Bulleit Rye	10
Eagle Rare	10
Evan Williams	9
EH Taylor Jr Single Barrel	12
Elijah Craig Small Batch	11
Four Roses Small Batch	12
George T Stagg Jr Barrel Proof	12
High West Rendevous Rye	14
Knob Creek	12
Makers Mark	10
Michters Straight Rye Single Barrel	13
Noahs Mill	14
Old Overholt Rye	9
Old Rip Van Winkle 10yr	per oz. 20
Sazerac Rye	9
Woodford Reserve	11

the AMERICAN & CANADIAN WHISKEY

Crown Royal	10
Crown Rye	10
Dickel 12 yr.	12
Jack Daniels	9

the IRISH WHISKEY

Jameson	9
Red Breast	12

MR. LYONS BURGER /18

Bacon Jam, Aioli, Lettuce, Tomato, Brioche Bun & Pommes Frites

Add to your burger / 2

House Made B&B Pickles / Perfect Egg / Bacon /
Cheddar / Blue Cheese / Avocado /

SIDES / 9

MACARONI AND CHEESE

CRISPY BRUSSELS SPROUTS

BEER BATTERED ONION RINGS

CHEESE SELECTIONS

Chef's Seasonal Cheese Trolley - 3 for 15 or 5 for 23

Point Reyes "Original Blue", Cow, CA

Cypress Grove "Humboldt Fog", Goat, CA

Fiscalini "18 month aged Cheddar", Cow, CA

Comté, Raw Cow, France

L'Explorateur, Cow, France

Beemster Mustard Seed, Cow, Holland.

Fiscalini, "Purple Moon", Cow, CA

**Consuming under cooked meats and poultry could be hazardous to your health.*

the BUBBLES

Perrier-Jouet Grand Brut Champagne NV	20 / 90
Giavi Brut, Prosecco, Italy NV	14 / 50
Lanson Champagne Brut Black Label NV	100
Billecart-Salmon Rosé, Champagne NV	140
Tattinger <i>Prelude</i> Grand Cru, Champagne NV	150
Dom Perignon <i>Vintage 2009</i> , Champagne	275

the WINES

Nocking Point NerdHQ Rose, Columbia Valley, WA '16	12 / 45
Barone Fini Pinot Grigio, Valdadige	10 / 45
Domaine Costal Chablis <i>Les Truffieres</i> , Burgundy '15	15 / 55
Barnett Chardonnay, Sangiacomo, Napa CA '15	16 / 60
Plumpjack Reserve Chardonnay, Napa CA '16	20 / 75
Ghost Block, <i>Morgaen Lee Vineyard</i> , Sauvignon Blanc, Napa '16	15 / 55
Melville Estate Pinot Noir, Sta. Rita Hills '13	15 / 55
William Hill Estate Cabernet Sauvignon, Central Coast '15	12 / 45
Chat. Guibot Bordeaux, Saint-Emilion '12	14 / 50
Paul Hobbs, Felino <i>Vina Cobos</i> , Malbec Argentina '15	15 / 55
Jaffurs, <i>Thompson Vineyard</i> , Syrah, Santa Barbara '13	16 / 60
Vigneti Brunate Barolo, Piemonte, Italy '12	20 / 75
Cain Cuvee Bordeaux Blend, Napa '10	20 / 75

the BEER

Duvel Strong Pale Ale, Belgium	9
Allegash White, ME	8
Anderson Valley Boont Amber Ale, CA	6
Stone Delicious IPA, CA	7
Coopers Sparkling Ale, Australia	7
Belhaven Scottish Stout nitro, Scotland	8
North Coast, Scrimshaw Pilsner, CA	6

the VODKA

Aylesbury Duck	10
Belvedere	12
Grey Goose	12
Ketel One	11
Reyka	11
Smirnoff	9
Stolichnaya	10
Titos	10
Zodiac (Potato)	10

the GIN

Bombay Sapphire, Great Britain	10
Botanist, Scotland	10
Fords, Great Britain	10
Gordons, Scotland	9
Hendricks, Scotland	11
Junipero, USA	10
Monkey 47, Germany	16
Tanqueray, Great Britain	10

the RUM

Cana Brava	10
Goslings	10
Myers Platinum	9
Sailor Jerry	10