

the **DESSERTS**

MR. LYONS FRESH MINT SUNDAE 12

HM Mint Ice Cream, Hot Fudge, Valrhona Cacao Nibs

PASSIONFRUIT PAVLOVA 10

Mango Sorbet, Tropical Fruit Comfiture, Micro Cilantro

STICKY TOFFEE PUDDING 12

HM Vanilla Ice Cream, Orange Blossom Caramel, GM Chantilly

SORBET THREE-WAY 8

Meringue Croquant, Sablé

BAKED ALASKA 16

Chiffon Strawberry Ice Cream Cake, Italian Meringue, TS Flambé

MR. LYONS DESSERT COFFEE 12

Vieux Carré, Coffee, Gran Marnier Chantilly Cream

DESSERT WINES (3 oz.)

Disznoko Royal Tokaji Aszu 5 Puttonyos 14

La Fleur 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 SPECIALTY COCKTAILS

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|---|----|
| MR. LYONS HONEST MARTINI Vodka or Gin | 12 |
| AVIATION Tanqueray Gin, Fresh Lemon, Maraschino Liqueur & Crème de Violette | 14 |
| MANHATTAN Evan Williams Bourbon, Sweet Vermouth & Bitters | 14 |
| FRENCH 75 Fords Gin, Lemon Juice, Simple Syrup & Prosecco | 14 |
| OLD FASHIONED Old Overholt Rye, Bitters, Sugar, Amarena Cherries & Orange Peel | 14 |
| THE SPANIARD Junipero Gin & Fentimans Tonic | 14 |
| MOSCOW MULE Stolichnaya Vodka, Fresh Lime Juice, Bundaberg Ginger Beer | 12 |
| WHISKEY SOUR Bank Note Scotch, Lemon Juice, Simple Syrup & Egg White | 14 |
| VIEUX CARRÉ Bulleit Rye, Carpano Antica Vermouth, Benedictine, Cognac, Peychaud & Angostura Bitters | 14 |
| SIDECAR Park Cognac, Cointreau & Lemon Juice | 14 |
| PENICILLIN Bank Note 5yr Blended Scotch, Lemon, Honey, Ginger, Compass Box Peat Monster | 14 |

the GRAPPA / PORT / SHERRY

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|----------------------------------|----|
| 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

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

the APERITIFS / DIGESTIVS / VERMOUTH

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

the BUBBLES

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| Perrier-Jouët Grand Brut Champagne NV | 20 / 90 |
| Giavi Brut, Prosecco, Italy NV | 14 / 50 |
| Lanson Brut Black Label, Champagne NV | 100 |
| Billecart-Salmon Rosé, Champagne NV | 140 |
| Dom Pérignon <i>Vintage 2009</i> , Champagne | 275 |

the WINES

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| Skylark <i>Pink Belly</i> Rose, Mendocino County '17 | 13 / 50 |
| Barone Fini Pinot Grigio, Valdadige, Italy '16 | 10 / 45 |
| Domain Costal <i>Les Truffieres</i> Chablis, FR '16 | 15 / 55 |
| Barnett Chardonnay, Sangiacomo, Napa CA '15 | 16 / 60 |
| Plumpjack <i>Reserve</i> Chardonnay, Napa CA '16 | 20 / 75 |
| Ghost Block, <i>Morgaen Lee Vineyard</i> , Sauvignon Blanc, Napa '16 | 15 / 55 |
| Hyde & Sons Pinot Noir, Carneros, CA '13 | 18 / 70 |
| William Hill <i>Estate</i> Cabernet Sauvignon, Central Coast '16 | 12 / 45 |
| Château 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 Cuvée Bordeaux Blend, Napa '10 | 20 / 75 |

the BEER

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|---|---|
| Duvel Strong Pale Ale, Belgium | 9 |
| Allegash White, ME | 8 |
| Anderson Valley Boont Amber Ale, CA | 6 |
| Stone Delicious IPA, CA | 7 |
| Stiegl Gold Lager, Austria | 7 |
| Belhaven Scottish Stout Nitro, Scotland | 8 |
| North Coast, Scrimshaw Pilsner, CA | 6 |

the VODKA

| | |
|----------------------|----|
| Aylesbury Duck, USA | 10 |
| Belvedere, Poland | 12 |
| Grey Goose, France | 12 |
| Ketel One, Holland | 11 |
| Reyka, Iceland | 11 |
| Smirnoff, USA | 9 |
| Stolichnaya, Russia | 10 |
| Titos, USA | 10 |
| Zodiac (Potato), USA | 10 |

the GIN

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|--------------------------------|----|
| 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, Panama | 10 |
| Goslings, Bermuda | 10 |
| Myers Platinum, Jamaica | 9 |
| Sailor Jerry, Caribbean | 10 |

the SINGLE MALT SCOTCH & BLENDS

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| Ardbeg Uigeadail, Islay | 18 |
| Bank Note 5 yr. | 9 |
| Chivas Regal 12 yr. | 13 |
| Compass Box Peat Monster | 16 |
| 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

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|--------------------------|----|
| 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 XIII

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

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|--------------|----|
| Crown Royal | 10 |
| Crown Rye | 10 |
| Jack Daniels | 9 |

the IRISH WHISKEY

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| Jameson | 9 |
| Teeling | 10 |

the HAPPY HOUR

DRINKS / 4P - 7P

COCKTAILS

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|---|---|
| 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

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|---|---|
| William Hill Estate Cabernet Sauvignon, Napa | 7 |
| Nocking Point <i>NerdHQ</i> Rose, Walla Walla | 6 |
| Treana Chardonnay, Central Coast | 7 |
| Barone Fini Pinot Grigio, Italy | 6 |
| Giavi Prima Volta Brut Prosecco, Italy | 7 |

BEERS

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|---|---|
| Stiegl Gold Lager, Austria | 5 |
| Scrimshaw Pilsner, Fort Bragg, California | 5 |

the SNACKS

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| MARINATED OLIVES | 8 |
| Harissa & Preserved Local Orange | |
| ROASTED MARCONA ALMONDS | 9 |
| Black Truffle Sea Salt | |
| MR. LYONS PICKLE & PATE PLATE | 12 |
| Seasonal Pickled Vegetables, HM Pate | |
| PIMENTO CHEESE & CRACKERS | 11 |
| Sesame Seed Crackers | |
| FAVA BEAN FALAFEL | 9 |
| Basil Labne | |
| CHEF'S CHEESE PLATE | 18 |
| Chefs Selection of 3 Cheeses, Traditional Accouterment | |

happy hour BITES 5P-7P

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|-------------------------------|----|
| MARINATED OLIVES | 4 |
| ROASTED MARCONA ALMONDS | 5 |
| MR. LYONS PICKLE & PATE PLATE | 6 |
| PIMENTO CHEESE & CRACKERS | 5 |
| FAVA BEAN FALAFEL | 5 |
| BABY ICEBERG WEDGE SALAD | 7 |
| MR. LYONS BURGER | 10 |
| PRIME RIB SLIDERS | 9 |

the FOOD

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| BABY ICEBERG WEDGE SALAD | 13 |
| Nueskes Bacon, Point Reyes Blue, Shaved Egg, Pickled Red Onion | |
| CAESAR SALAD | 12 |
| Romaine, Croutons, White Anchovy, Parmigiano-Reggiano | |
| MR. LYONS GRILLED STEAK SALAD | 26 |
| 4 oz. Prime Hanger Steak, Super Greens, Ancient Grains, Asparagus, Radish, Dried Apricots, Brassicas, Fines Herbes | |
| MR. LYONS BURGER | 18 |
| Bacon Jam, Aioli, Lettuce, Tomato, Brioche Bun & Pommes Frites | |
| PRIME RIB SLIDERS | 16 |
| Horse Radish Cream, Pickled Red Onion, Arugula on Brioche | |
| CRAB CAKE BLT | 24 |
| Nueskes Bacon, Bibb Lettuce, Heirloom Tomato, Louie, Mixed Greens Salad | |
| STEAK FRITES | 26 |
| 6 oz. Prime Hanger Steak, Peppercorn Sauce | |

SIDES / 9

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| BEER BATTERED ONION RINGS, PIQUILLO PEPPER AIOLI |
| POMMES FRITES, BLACK GARLIC AIOLI |
| MR. LYONS MAC AND CHEESE |
| CRISPY BRUSSELS SPROUTS |

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