

## HAPPY HOUR DRINKS 4-7PM BITES 5-7PM

<b>EL DIABLO</b>	8
Tequila, Cassis, Lime, Ginger Beer	
<b>HOUSE MANHATTAN</b>	8
Bourbon, Sweet Vermouth, Bitters	
<b>MR. LYONS HONEST MARTINI</b>	8
Vodka or Gin	
<b>WINES/BUBBLES</b>	
William Hill Estate Cabernet Sauvignon	6
Barone Fini Pinot Grigio	6
Masciarelli Rose, Abruzzo, Italy	6
Giavi Prima Volta Brut Prosecco	6
<b>BEERS</b>	
Cooper's Sparkling Ale	5
Scrimshaw Pilsner	5
<b>BITES</b>	
Iceberg Wedge	6
Prime Rib Medallion w/ Baked Potato	15
Burger w/ Bacon Jam, Aioli	9
Onion Rings	5
Hand Cut Fries	4
<b>DESSERT</b>	
Seasonal Pot De Crème	

## SPECIALTY COCKTAILS

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

## BUBBLES

Lanson Champagne Brut Black Label,	18/85
Giavi Brut, Prosecco, Italy NV	14/50
Billecart-Salmon Rosé, Champagne NV	/140
Henriot Brut Souvrain, Champagne NV	/120
Fiddlehead Cellars <i>728 Blanc de Noir</i> '12	/85

## WINES

Masciarelli Rose, Abruzzo, Italy '16	12/45
Barone Fini Pinot Grigio, Valdadige, Italy '14	10/45
Barnett Chardonnay, Sangiacomo, Napa CA '15	16/60
Stolpman Vineyards Sauvignon Blanc, Ballard Canyon '16	15/55
Melville Estate Pinot Noir, Sta. Rita Hills '13	15/55
William Hill Estate Cabernet Sauvignon, Central Coast '15	12/45
Brave & Maiden Estate Syrah by Paul Hobbs, Union, Santa Ynez Valley '11	16/60
Fuedo Maccari <i>Saia</i> , Nero d'Avola, Sicily, IT '14	14/50
Cain Cuvée Bordeaux Blend, Napa '10	20/75

## BEER

Duvel Strong Pale Ale, Belgium	9
Allegash White, ME	8
Bitburger Drive (Non-Alc.)	6
Anderson Valley Boont Amber Ale, CA	6
Ballast Pt Sculpin IPA, CA	7
Coopers Sparkling Ale, Australia	7
Kostritzer Black Lager, Germany	7
Murphys Irish Stout, Ireland	7
North Coast, Scrimshaw Pilsner, CA	6

## BITES

CRUDITE FOR TWO	18
Market Vegetables, Green Goddess	
BABY ICEBERG WEDGE	12
House made Bacon, Point Reyes Blue, Shaved Egg, & Onion	
CAESAR SALAD	11
Romaine, Crouton, White Anchovy, Parmigiano-Reggiano	
MR. LYONS GRILLED STEAK SALAD	15
Hanger Steak, Mixed Greens, Tomato, Broccoli, Cheddar	
CHILLED PEA SOUP	12
Lemon Poached Crab, Crème Fraiche, Volcanic Sea Salt	
FRENCH ONION SOUP	10
Brioche Crouton, Gruyere, Comté	
STEAK TARTARE	17
Capers, Cornichons, Mustard, Shallots, Fines Herbs & Quail Egg	
SALMON RILLETTES	16
Housemade Crème Fraiche, Preserved Lemon, Fried Capers	
STEAK FRITES	20
Hanger Steak, Peppercorn Sauce	
FOIE GRAS TERRINE	21
Mission Figs, Celery, Toasted Pistachios, Pickled Mushrooms Brioche	
SHRIMP COCKTAIL	18
Dill, Old Bay, Cocktail Sauce	

*\*CONSUMING UNDER COOKED MEATS AND POULTRY COULD BE HAZARDOUS TO YOUR HEALTH.*

## MR. LYONS BURGER

Bacon Jam, Aioli, Lettuce, Tomato, Brioche Bun & Pommes Frites 16

## ADD-ONS

Housemade B&B Pickles 2  
Perfect Egg 2  
Bacon 2  
Cheddar or Blue Cheese 2  
Avocado 2  
Foie Gras 10

MACARONI AND CHEESE 9

CRISPY BRUSSELS SPROUTS 9

BEER BATTERED ONION RINGS 8

## CHEESE SELECTIONS

**Chef's Seasonal Cheese Trolley – 3 for 13 or 5 for 17**

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  
Fiscalini, Purple Moon Cheddar, Cow, CA  
Beemster Mustard Seed, Cow, Holland.

## DESSERTS

STICKY TOFFEE PUDDING 10

\*pairing - Stagg Jr Bourbon / +12

VANILLA BEAN CRÈME BRÛLÉE 10

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

CINNAMON-SUGAR BEIGNETS 10

\*pairing - Maison Park Organic Cognac / +13

SEASONAL POT DE CRÈME 8

\*pairing - Croft Reserve Tawny Porto / +10

MR. LYONS FRESH MINT ICE CREAM WITH HOT FUDGE 9

## AFTER DINNER LIQUORS

MR. LYONS DESSERT COFFEE 10

Vieux Carré, Coffee, Chantilly Cream

## DESSERT WINES (3 oz.)

Eden Ice Cider Co. Heirloom Blend 18

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