

DESSERTS

MR. LYONS FRESH MINT SUNDAE	12
HM Mint Ice Cream, Hot Fudge, Valrhona Cacao Nibs	
BAKED ALASKA	18
HM Strawberry Ice Cream, Olive Oil Cake, Italian Merengue	
“NOT NEW ORLEANS” BEIGNETS	14
HM Brioche Beignets, Caramel, Strawberry Coulis, Hot Fudge	
STICKY TOFFEE PUDDING	13
HM Vanilla Ice Cream, Orange Blossom Caramel, GM Chantilly	
LEMON-OLIVE OIL SHERBET	9
Black Mission Figs, Marcona Almonds, Honey	
CHOCOLATE POT DE CRÈME	8
Valrhona Dark Chocolate Custard, Amarena Cherry Gelée, GM Chantilly	
DESSERT WINES 3 oz.)	
Royal Tokaji Aszu 5 Puttonyos, 2013	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



COCKTAILS

MR. LYONS HONEST MARTINI	12
<i>Vodka or Gin</i>	
LYONS' LEMONADE	12
<i>Grey Goose Citron, Lemon Juice, Simple Syrup & Soda</i>	
AVIATION	14
<i>Tanqueray Gin, Fresh Lemon, Maraschino Liqueur & Crème de Violette</i>	
PENICILLIN	14
<i>Bank Note Scotch, Ginger, Honey, Lemon &, Compass Box Peat Monster</i>	
WHISKEY SOUR	14
<i>Bank Note Scotch, Lemon Juice, Simple Syrup & Egg White</i>	
OLD FASHIONED	14
<i>Jim Beam Rye, Bitters, Sugar, Amarena Cherries & Orange Peel</i>	
VIEUX CARRÉ	14
<i>Bulleit Rye, Sweet Vermouth, Benedictine, Cognac, Peychaud's & Angostura Bitters</i>	
MOSCOW MULE	12
<i>Stolichnaya Vodka, Fresh Lime Juice, Ginger Beer</i>	
FRENCH 75	14
<i>Fords Gin, Lemon Juice, Simple Syrup & Prosecco</i>	
SIDECAR	14
<i>Park Cognac, Cointreau & Lemon Juice</i>	
THE SPANIARD	14
<i>Plymouth Gin & Fentimans Tonic</i>	
THE DAIQUIRI	12
<i>Trois Rivières Rhum, Lime Juice, Cane Sugar</i>	

BUBBLES

Perrier-Jouët Grand Brut Champagne NV	20 / 90
Lanson Brut Black Label, Champagne NV	18 / 70
Giavi Brut, Prosecco, Italy NV	14 / 50
Billecart-Salmon Rosé, Champagne NV	160
Dom Pérignon <i>Vintage 2009</i> , Champagne	325

WINES

Les Domain de Masques Rosé, Provence FR '17	14 / 50
Barone Fini Pinot Grigio, Valdadige, Italy '16	10 / 45
Ghost Block, <i>Morgaen Lee Vineyard</i> , Sauvignon Blanc, Napa '16	15 / 55
La Raimbauderie, Sancerre, Loire Valley FR '17	14 / 50
Barnett Chardonnay, Sangiacomo Vineyard, Napa CA '17	16 / 60
Colene Clemens, <i>Dopp Creek</i> , Pinot Noir, Chehalem OR '15	15 / 55
Hyde & Sons Pinot Noir, Carneros, CA '13	18 / 70
William Hill Estate Cabernet Sauvignon, Central Coast '16	12 / 45
Château Guibot Bordeaux, Saint-Emilion '12	14 / 50
Paul Hobbs, Felino <i>Vina Cobos</i> , Malbec Argentina '16	15 / 55
Behren's Family <i>The Road Les Traveled</i> , Red Blend, Napa NV15	20 / 75
Dom. de la Roncière, Châteauneuf-du-Pape, FR '15	22 / 85
Vine Cliff, Cabernet Sauvignon, Napa '13	20 / 75

BEERS

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	8

HAPPY HOUR

4P-7P

COCKTAILS

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

BUBBLES + WINES

William Hill Estate Cabernet Sauvignon, Napa	7
Bodegas Juan Gil, Honoro Vera Rose, Spain	6
Fess Parker, Chardonnay, Paso Robles	7
Barone Fini Pinot Grigio, Italy	6
Giavi Prima Volta Brut Prosecco, Italy	7

BEERS

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

HAPPY HOUR

5P-7P

MARINATED OLIVES	4
ROASTED MARCONA ALMONDS	5
PIMENTO CHEESE & CRACKERS	5
BABY ICEBERG WEDGE SALAD	7
MR. LYONS BURGER	12
PRIME RIB MEDALLION	19
PRIME RIB SLIDERS	9

SNACKS

MARINATED OLIVES <i>Harissa & Preserved Local Orange</i>	8
ROASTED MARCONA ALMONDS <i>Black Truffle Sea Salt</i>	9
PIMENTO CHEESE & CRACKERS <i>Sesame Seed Crackers</i>	9

SIDES

MACARONI AND CHEESE <i>Tillamook Sharp Cheddar / Brioche</i>	12
SMASHED AND FRIED POTATOES <i>Yukon Gold / Garlic / Piquillo Pepper Aioli</i>	9
BEER BATTERED ONION RINGS <i>Piquillo Pepper Aioli</i>	11
POMME FRITES <i>Black Garlic Aioli</i>	9

LOUNGE FOOD

FALL SUPER GREENS 14

*Roasted Apple / Pickled Butternut Squash / Shaved Fennel,
Pumpkin Seeds / "Cranberry Shrub" Vinaigrette*

CAESAR "CARDINI 1924" 13

*Romaine / Parmigiano-Reggiano,
White Anchovy / Croutons / Oregano*

BABY ICEBERG WEDGE SALAD 15

*Nueskes Bacon / Point Reyes Blue,
Sieved Egg / Pickled Red Onion / Cherry Tomato*

FRENCH ONION SOUP 14

*Rich Veal Broth / Caramelized Onion / Brioche Crouton,
Sotocenere & Gruyere Cheese*

CHEESE SELECTION

Traditional accompaniments, 3 for 18 or 6 for 32

Sottocenerre Al Tartufo - Cow, Italy.

Cypress Grove "Lamb Chopper" - Sheep, CA.

Carr Valley "Coco Cardona" - Goat, WI.

Manchego - Sheep, Spain.

Beemster Mustard Seed - Cow, Holland.

Point Reyes "Original Blue" - Cow, CA

OYSTERS ON A HALF SHELL 18

½ Doz. Oysters / Orchard Apple Mignonette / Lemon

SHRIMP COCKTAIL 23

U-10 / Dill/Old Bay / Cocktail Sauce

MR. LYONS BURGER 22

Bacon-Onion Jam / Lettuce / Tomato / Black Garlic Aioli / Brioche Bun

PRIME RIB SLIDERS 16

Horse Radish Cream / Pickled Red Onion / Arugula on Brioche

STEAK FRITES 28

8 oz. Prime Hanger Steak / Peppercorn Sauce

PRIME RIB MEDALLION 7oz 22

Baked Potato / Au Jus, Horseradish / Sour Cream / Butter & Chive

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