

*the* **DESSERTS**

**STICKY TOFFEE PUDDING** 10

\*pairing - Staggy 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

**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
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
Forteleza Blanco	13
Forteleza 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

<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
Fords 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	

## *the* FOOD

<b>CRUDITE FOR TWO</b>	18
Market Vegetables, Green Goddess	
<b>BABY ICEBERG WEDGE</b>	13
House made Bacon, Point Reyes Blue, Shaved Egg, & Onion	
<b>CAESAR SALAD</b>	12
Romaine, Crouton, White Anchovy, Parmigiano-Reggiano	
<b>MR. LYONS GRILLED STEAK SALAD</b>	18
8 oz. Prime Flat Iron, Mixed Greens, Tomato, Broccoli, Cheddar	
<b>ROASTED PUMPKIN SOUP</b>	12
Quince Chutney, Candied Pepitas, Toasted Pumpkin Seed Oil	
<b>FRENCH ONION SOUP</b>	10
Brioche Crouton, Gruyere, Comté	
<b>STEAK TARTARE</b>	17
Capers, Cornichons, Mustard, Shallots, Fines Herbs & Quail Egg	
<b>SALMON RILLETES</b>	16
House made Crème Fraiche, Preserved Lemon, & Fried Capers	
<b>STEAK FRITES</b>	21
8 oz. Prime Flat Iron from Cedar River Farms, Peppercorn Sauce	
<b>FOIE GRAS TERRINE</b>	21
Mission Figs, Celery, Toasted Pistachios, Pickled Mushrooms Brioche	
<b>SHRIMP COCKTAIL</b>	18
Dill, Old Bay, Cocktail 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

16

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

ADD TO YOUR BURGER...

*all add-on's are 2 each*

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

## SIDES

MACARONI AND CHEESE 9

CRISPY BRUSSELS SPROUTS 9

BEER BATTERED ONION RINGS 8

## CHEESE SELECTIONS

*Chef's Seasonal Cheese Trolley - 3 for 15 or 5 for 19*

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.

*\*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
Fiddlehead Cellars <i>728 Blanc de Noir</i> '12	100

## *the* WINES

Nocking Point NerdHQ Rose, Columbia Valley, WA '16	12 / 45
Barone Fini Pinot Grigio, Valdadige, Italy '14	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	25 / 90
Ghost Block <i>Morgaen Lee</i> Vineyard 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
Vigneti Brunate Barolo, Piemonte, Italy '10	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, Australi	7
Murphys Irish Stout, Ireland	7
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