

MR. LYONS
STEAKHOUSE
PALM SPRINGS, CA EST.1945

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

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

WINES/BUBBLES

William Hill Estate Cabernet Sauvignon	6
Barone Fini Pinot Grigio	6
Masciarelli Rose, Abruzzo, Italy	6
Giavi Prima Volta Brut Prosecco	6

BEERS

Cooper's Sparkling Ale	5
Scrimshaw Pilsner	

BEERS

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

DESSERT

Seasonal Pot De Crème	6
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9.4.17

These menu items are subject to seasonal changes and may not reflect actual/current menu items and/or pricing.

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
Tanqueray Bloomsbury Gin, Lemon Juice, Simple Syrup & Proseco	
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	

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

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	
ARCTIC CHAR TARTARE	16
Fennel, Orange, Nicoise, Fine Herbs	
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	

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

SIDES

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.

SWEETS

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

Foundation 10 Creative is an eclectic, creative and cheeky group of people based in palm springs ca. we love so many words that start with the letter "f" like food, family, fun, friends, festivals, fashion... and we celebrate them through our four restaurant / bars – Cheeky's, Birba, Mr. Lyons, Seymour's and Alcazar our 33 – room hotel. Genuinely local and uniquely palm springs. F10CREATIVE.COM