

SPECIALTY COCKTAILS

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| 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 & Prosecco | |
| 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, Gran Lusso Vermouth, Benedictine, Cognac, Peychaud & Angostura Bitters | |
| SIDECAR | 14 |
| Park Cognac, Cointreau & Lemon Juice | |
| BOULEVARDIER | 14 |
| Buffalo Trace Bourbon, Campari & Sweet Vermouth | |

BUBBLES

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| 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 |

WINES

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| Francois-Thienpont, <i>Pins de Dune</i> , Rose Bordeaux, France '15 | 12/45 |
| Barone Fini Pinot Grigio, Valdadige, Italy '14 | 10/45 |
| Ken Brown Chardonnay, Sta. Maria, Nielson V. '14 | 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 |
| Cain Cuvée Bordeaux Blend, Napa '10 | 20/75 |

BEERS

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| Duvel Strong Pale Ale, Belgium | 9 |
| Bitburger drive (Non-Alc) | 6 |
| Allegash White, ME | 8 |
| 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

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| 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 SPRING 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 CARPACCIO | 18 |
| Caviar, Avocado, Mango, Grapefruit | |
| STEAK FRITES | 20 |
| Hanger Steak, Peppercorn Sauce | |
| FOIE GRAS TERRINE | 21 |
| Mission Figs, Celery, Toasted Pistachios, Pickled Mushrooms, Brioche | |
| MACARONI AND CHEESE | 9 |
| CRISPY BRUSSELS SPROUTS | 9 |
| BEER BATTERED ONION RINGS | 8 |

MR. LYONS BURGER /16

Bacon Jam, Aioli, Lettuce, Tomato & Brioche Bun

ADD-ONS

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

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

JOIN US FOR TABLE SIDE

PRIME RIB DINNER

THREE COURSES \$29 | SUNDAYS 5PM – 9PM

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