

## COCKTAILS

### MR. LYONS HONEST MARTINI / 12

*Vodka or Gin*

### LYONS' LEMONADE / 12

*Grey Goose Citron, Lemon Juice, Simple Syrup & Soda*

### AVIATION / 14

*Tanqueray Gin, Fresh Lemon, Maraschino Liqueur  
& Crème de Violette*

### PENICILLIN / 14

*Bank Note 5 yr Blended Scotch, Ginger, Honey,  
Lemon & Compass Box Peat Monster*

### WHISKEY SOUR / 14

*Bank Note Scotch, Lemon Juice, Simple Syrup  
& Egg White*

### OLD FASHIONED / 14

*Old Overholt Rye, Bitters, Sugar, Amarena Cherries  
& Orange Peel*

### VIEUX CARRÉ / 14

*Bulleit Rye, Sweet Vermouth, Benedictine, Cognac,  
Peychaud's & Angostura Bitters*

### MOSCOW MULE / 12

*Stolichnaya Vodka, Fresh Lime Juice, Ginger Beer*

### FRENCH 75 / 14

*Fords Gin, Lemon Juice, Simple Syrup & Prosecco*

### SIDECAR / 14

*Park Cognac, Cointreau & Lemon Juice*

### THE SPANIARD / 14

*Junipero Gin & Fentimans Tonic*

### THE DAIQUIRI / 12

*Trois Rivières Rhum, Lime Juice, Cane Sugar*

## STARTERS

### STEAK TARTARE 19

*Black Truffle Mustard, Pickled Mushrooms,  
Potato Gaufrettes, Smoked Quail Egg*

### SHRIMP COCKTAIL 21

*U-10, Dill, Old Bay, Cocktail Sauce*

### MR. LYONS PICKLE & PATE PLATE 16

*Seasonal Pickled Vegetables, HM Pate*

### 15 MINUTE ROASTED BONE MARROW 22

*Oxtail and Date Jam, Petites Herbes Salad,  
Tellicherry Gastrique*

## GREENS

### SUMMER HEIRLOOM TOMATO SALAD 15

*Grilled Halloumi, Cucumber, Peach,  
Sumac Vinaigrette*

### CAESAR SALAD 12

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

### BABY ICEBERG WEDGE SALAD 13

*Nueskes Bacon, Point Reyes Blue,  
Shaved Egg, Pickled Red Onion*

## SOUPS

### TOMATO WATERMELON GAZPACHO 14

*Pickled Shrimp, Compressed Melon,  
Smoked Paprika*

## STEAKS

### FILET MIGNON (5 OZ.) 33 (10 OZ.) 44

### GRASS FED FILET MIGNON (5 OZ.) 40

### PRIME HANGER STEAK (8 OZ.) 34

### NEW YORK (14 OZ.) 44

### AMERICAN WAGYU BEEF (8 OZ.) 46

*Eye of the Rib*

### BONE IN RIB EYE STEAK (22 OZ.) 78

### M&M 500

## SLOW ROAST

### PRIME RIB (10 OZ.) 30

### Horseradish & Au Jus (12 OZ.) 36

### (16 OZ.) 44

## SAUCE FLIGHT

3/9

Beef Au Jus, Green Peppercorn

Béarnaise, Chimichurri

Lemon-Rosemary Jam

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

## MAINS

### JIDORI BRICK CHICKEN 29

*Smashed & Fried Yukon Gold Potato, Delta  
Asparagus, Lemon Rosemary Jam*

### SCOTTISH SALMON 34

*Coachella Valley Corn Succotash, Fried Green  
Tomato, Jalapeño Bacon Vinaigrette*

### GRILLED SUMMER SQUASH 24

*Fava Bean Falafel, Charred Eggplant,  
Smoked Tomato*

## SIDES / 9

Macaroni and Cheese, Aged Sharp Cheddar

Smashed & Fried Yukon Gold Potato

Asparagus, Sauce Béarnaise, Preserved Lemon

Crispy Brussels Sprouts, Balsamic Glaze

Coachella Valley Corn Succotash

Salt Baked Potato, Sour Cream, Chives, Soft Butter

## SEASONAL CHEESE

*Cheese Selection 3 FOR /18 or 5 FOR /25*

Cypress Grove "Lamb Chopper", Sheep, CA.

Carr Valley "Cocoa Cardonna", Goat, WI.

Manchego, Sheep, Spain

Beemster Mustard Seed, Cow, Holland

Point Reyes "Original Blue", Cow, CA.