

bar fare

WARM OLIVES & SALAMI	- 12 -
TRUFFLED DEVILED EGGS	- 14 -
CRAB & SESAME BEIGNETS	- 16 -
HAM & GRUYÈRE CROQUETTES	- 12 -
TARTS OF BEEF TARTARE	- 14 -
PORK BELLY & DUCK RILLETTES	- 12 -
ESCARGOT FEUILLETES	- 14 -

DAILY CHEESE SELECTION	- 25 -
<i>house preserves, rosemary sea salt crackers</i>	

CRISPY FRIED GULF OYSTERS	- 24 -
<i>spicy melted leeks, apple cider emulsion, chervil</i>	

JEFFREY'S LOBSTER BISQUE	- 28 -
<i>vol-au-vent of maine lobster, sherried cream</i>	

BIBB LETTUCE SALAD	- 19 -
<i>french vinaigrette, kohlrabi radishes, capriole 'sofia' goat cheese</i>	

LITTLE GEM CAESAR SALAD	- 24 -
<i>white anchovy, parmigiano reggiano, sourdough bread crumbs</i>	

HAMACHI CARPACCIO	- 26 -
<i>hawaiian hearts of palm, pear, marcona almonds & white soy vinaigrette</i>	

SPRING PEA TORTELLINI	- 26 -
<i>morel mushrooms, gruyère veal sweetbreads & shaved black truffle</i>	

BUCATINI BOLOGNESE	- 32 -
<i>with fresh ricotta, parmigiano reggiano, torn parsley & basil</i>	

PAN SEARED BAR STEAK	- 42 -
<i>prime tenderloin paillard, pommes purée, watercress & tomato salad</i>	

DRY-AGED PRIME WAGYU BURGER	- 32 -
<i>raclette cheese, french onion aioli, peppered bacon, romaine lettuce, steak fries</i>	

caviar service

served with sourdough blini & classic accompaniments

ROYAL WHITE	- 105 -
<i>California, The Caviar Company 1 oz</i>	

KALUGA	- 150 -
<i>China, The Caviar Company 1 oz</i>	

OSSETRA	- 300 -
<i>Belgium, The Caviar Company 2 oz</i>	

IMPERIAL GOLDEN OSSETRA	- 700 -
<i>China, The Caviar Company 4.4 oz</i>	



martinis

JEFFREY'S CLASSIC DRY

*five parts vodka or gin, one part vermouth
stirred or shaken to hell*

BONE DRY

*vodka or gin, no vermouth, stirred or shaken
twist or olive*

DIRTY OR FILTHY

vodka or gin, olive brine

FIFTY / FIFTY

*vodka or gin with dry vermouth in equal ratio
twist or olive*

GIBSON

gin, dry vermouth, pickled pearl onion

VESPER

gin, vodka, cocchi americano, lemon twist

PERFECT

gin, sweet vermouth, dry vermouth, lemon twist

MARTINEZ

*old tom gin, sweet vermouth, maraschino liqueur
angostura bitters*

BIJOU

gin, green chartreuse, sweet vermouth

TURF CLUB

*gin, dry vermouth, maraschino liqueur
absinthe wash, orange bitters*

MEXICAN

tequila, lime juice, olive brine

EARLY BIRD

*el dorado 12 year rum, park cognac, ancho reyes
masala chai syrup & orange twist*

ON THE BOARDWALK

*rittenhouse rye, cocchi barolo chinato, giffard's banane
clove, angostura bitters, shacksbury cider float*

HITCHCOCK BLONDE

*fords gin, calvados, salers aperitif, lime juice
saline, winter syrup & dehydrated lime*

FIGUEROA FIZZ

*deep eddy vodka, fig & basil syrup,
fresh lemon & richard's sparkling rainwater*

MANHATTAN

*rittenhouse rye, sweet vermouth, angostura bitters
marasca cherry*

OLD FASHIONED

old forester bourbon, angostura bitters & demerara

VODKA ESPRESSO

deep eddy vodka, nola coffee liqueur & espresso

SCOFFLAW

*sazerac rye, dry vermouth, house grenadine
fresh lemon*

HOTEL NACIONAL

*bounty silver rum, pineapple, giffard apricot liqueur
fresh lime*

BOULEVARDIER

*old forester bourbon, sweet vermouth, campari
angostura bitters*

JEFFREY'S SOUR

*lalo tequila, texas wildflower honey,
lemon & lime*

BLOOD & SAND

*monkey shoulder scotch, sweet vermouth
cherry heering & fresh orange juice*

CORPSE REVIVER NO. 2

plymouth gin, lillet blanc, dry curacao & lemon juice

ENGLISH MILK PUNCH

*bounty white & plantation overproof rums, pineapple,
giffard creme de peche, citrus, apple tea **

SIDECAR

*park VS carte blanche cognac, giffard triple sec
orange blossom, fresh lemon, with sugar rim*

wines by the glass

CHAMPAGNE & SPARKLING

Borgoluce PROSECCO SUPERIORE VALDOBBIADENE, ITALY NV	15/60
Raventós "DE NIT" BRUT ROSÉ CONCA DEL RIU ANOIA, SPAIN 2018	16/64
Jean Vesselle "RESERVE" BRUT CHAMPAGNE, FRANCE NV	32/128
Ruinart BRUT ROSÉ CHAMPAGNE, FRANCE NV	50/200

WHITES

Livon "Braide Grande" PINOT GRIGIO FRIULI VENEZIA GIULIA, ITALY 2021	17/68
E. Guigal MARSANNE-ROUSSANE BLEND CROZES-HERMITAGE, FRANCE 2020	22/88
Sanford CHARDONNAY STA. RITA HILLS, CALIFORNIA 2021	27/106
J.A. Ferret CHARDONNAY POUILLY-FUISSÉ, BURGUNDY, FRANCE 2021	28/110
Spottswoode SAUVIGNON BLANC NAPA & SONOMA, CALIFORNIA 2022	30/120

ROSÉ

Heidi Schrock x MML Private Label AUSTRIA 2020	14/56
La Bastide Blanche BANDOL, FRANCE 2022	22/88

FORTIFIED

Equipo Navazos 'La Bota de Fino #85' MONTILLA-MORILES, SPAIN	20/160
Jean Bourdy VIN JAUNE CÔTES DU JURA, FRANCE 2011	21/168

REDS

Jean-Louis Chave "Mon Coeur" GRENACHE BLEND CÔTES DU RHÔNE, FRANCE 2021	17/68
Chateau Thivin "Reverdon" GAMAY BROUILLY, FRANCE 2022	22/88
Cirillo GRENACHE BAROSSA VALLEY, AUSTRALIA 2020	25/100
Martin Woods PINOT NOIR EOLA-AMITY HILLS. OREGON 2019	30/120
Trefethen CABERNET SAUVIGNON NAPA, CALIFORNIA 2021	30/120

beers

MODELO ESPECIAL	- 7 -
BELL'S TWO HEARTED IPA	- 8 -
GUINNESS FOREIGN EXTRA STOUT	- 7 -
SHACKSBURY X MML "BAD BOY" CIDER	- 9 -