

## **bar fare**

<b>WARM OLIVES &amp; SALAMI</b>	- 12 -
<b>TRUFFLED DEVEILED EGGS</b>	- 15 -
<b>CRAB &amp; SESAME BEIGNETS</b>	- 16 -
<b>HAM &amp; GRUYÈRE CROQUETTES</b>	- 12 -
<b>TARTS OF BEEF TARTARE</b>	- 14 -
<b>PORK BELLY &amp; DUCK RILLETTES</b>	- 12 -
<b>ESCARGOT FEUILLETES</b>	- 14 -

<b>DAILY CHEESE SELECTION</b>	- 25 -
<i>house preserves, fennel seed crackers</i>	

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

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

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

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

<b>HAMACHI CARPACCIO</b>	- 26 -
<i>strawberry, green apple miso aioli &amp; marcona almonds</i>	

<b>FONTINA &amp; NETTLE TORTELLINI</b>	- 28 -
<i>morel mushrooms, fontina fondue, veal sweetbreads &amp; perigord truffles</i>	

<b>BUCATINI BOLOGNESE</b>	- 36 -
<i>with fresh ricotta, parmigiano reggiano torn parsley &amp; basil</i>	

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

<b>DRY-AGED PRIME WAGYU BURGER</b>	- 34 -
<i>raclette cheese, french onion aiol, peppered bacon, romaine lettuce, steak fries</i>	

## **caviar service**

*served with sourdough blini & classic accompaniments*

<b>ROYAL WHITE</b>	- 115 -
<i>California, The Caviar Company 1 oz</i>	

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

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

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



## **martinis**

<b>JEFFREY'S CLASSIC DRY</b>
<i>five parts ketel one vodka or aviation gin, one part vermouth, stirred or shaken</i>

<b>BONE DRY</b>
<i>vodka or gin, no vermouth, stirred or shaken twist or olive</i>

<b>DIRTY OR FILTHY</b>
<i>vodka or gin, olive brine</i>

<b>FIFTY / FIFTY</b>
<i>vodka or gin with dry vermouth in equal ratio twist or olive</i>

<b>GIBSON</b>
<i>gin, dry vermouth, pickled pearl onion</i>

<b>VESPER</b>
<i>gin, vodka, cocchi americano, lemon twist</i>

<b>PERFECT</b>
<i>gin, sweet vermouth, dry vermouth, lemon twist</i>

<b>MARTINEZ</b>
<i>old tom gin, sweet vermouth, maraschino liqueur angostura bitters</i>

<b>BIJOU</b>
<i>gin, green chartreuse, sweet vermouth</i>

<b>TURF CLUB</b>
<i>gin, dry vermouth, maraschino liqueur absinthe wash, orange bitters</i>

<b>MEXICAN</b>
<i>tequila, lime juice, olive brine</i>

## zero proof cocktails

- 15 -

### N/A HUGO SPRITZ

apple spiced white tea, elderflower, oddbird blanc de blancs

### PATHFINDER HIGHBALL

pathfinder hemp & root amaro, juniper verjus, citron soda

### NO-SPRESSO MARTINI

cold brew, orange, cacao, coconut foam

### HAPPY ACCIDENT

st. agrestis, giffard pamplemousse, amaro lucano, oddbird blanc de blancs

## seasonal & classics

- 18 -

### WAYWARD SUN

lalo blanco tequila, rey campero espadin mezcal, pineapple jalapeño & vanilla

### ST. BARTHS 75

fords gin, st. germain elderflower, guava syrup, lemon juice, cava float

### JULIA SUGARBAKER

old forester 86 bourbon, cocchi torino vermouth, crème de pêche, peach bitters

### OAXACAN MANHATTAN

rey campero espadin mezcal, ancho reyes, amaro, vermouth, crème de cacao, hot tincture, lemon

### MANHATTAN

rittenhouse rye, sweet vermouth, angostura bitters marasca cherry

### OLD FASHIONED

old forester bourbon, angostura bitters & demerara

### VODKA ESPRESSO

tito's vodka, nola coffee liqueur & espresso

### 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

### 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

## wines by the glass

### CHAMPAGNE & SPARKLING

BiancaVigna PROSECCO SUPERIORE 15/60  
VALDOBBIADENE, ITALY 2022

Raventós "de Nit" BRUT ROSÉ 16/64  
CONCA DEL RIU ANOIA, SPAIN 2018

Pierre Gerbais "Grains de Celles" EXTRA BRUT 33/130  
CHAMPAGNE, FRANCE NV

Billecart-Salmon "Reserve" BRUT 33/130  
CHAMPAGNE, FRANCE NV

Odbird BLANC DE BLANCS *non-alcoholic* 14/54  
LANGUEDOC, FRANCE NV

### WHITES

Château Soucherie 'Rangs de Long' CHENIN BLANC 18/70  
ANJOU, FRANCE 2023

Jurtschitsch 'Loiserberg' GRÜNER VELTLINER 19/74  
KAMPTAL, AUSTRIA 2021

Marrone 'Tre Fie' ARNEIS 20/78  
LANGHE, PIEMONTE, ITALY 2021

J. de Villebois SAUVIGNON BLANC 26/102  
SANCERRE, FRANCE 2023

Billaud-Simon CHARDONNAY (1.5 L) 32/252  
CHABLIS, FRANCE 2022

Chappellet 'Sangiaco Vineyard' CHARDONNAY 33/130  
CARNEROS, CALIFORNIA 2023

### ROSÉ

Heidi Schrock x MML Private Label 14/56  
AUSTRIA 2020

Lucien Crochet 24/94  
SANCERRE, FRANCE 2023

### FORTIFIED

Equipo Navazos "La Bota de Fino #85" 20/160  
MONTILLA-MORILES, SPAIN

Jean Bourdy VIN JAUNE 21/168  
CÔTES DU JURA, FRANCE 2015

### REDS

Jean-Louis Chave "Mon Coeur" GRENACHE BLEND 17/68  
CÔTES DU RHÔNE, FRANCE 2023

Lorenza "Bechthold Vineyard" CINSULT 24/94  
MOKELUMNE RIVER, CALIFORNIA 2023

Marine Layer "Lyra" PINOT NOIR 28/110  
SONOMA COAST, CALIFORNIA 2022

Marengo NEBBIOLO 30/118  
BAROLO, ITALY 2020

Sarget de Gruaud-Larose CABERNET BLEND 32/126  
ST.-JULIEN, FRANCE 2016

Gaja Ca'Marcanda "Promis" CABERNET BLEND 38/150  
BOLGHERI, ITALY 2022

## beer & cider

MODELO ESPECIAL - 7 -

BELL'S TWO HEARTED IPA - 8 -

GUINNESS EXTRA STOUT - 7 -

SHACKSBURY X MML "BAD BOY" CIDER - 9 -

CYRIL ZANGS "CIDERMAN" CIDER - 22 -

BEST DAY BREWING KÖLSCH *non-alcoholic* - 6 -