

## SEASONAL COCKTAILS

### **LA POIRE CIDER** 18

Designed with Grey Goose La Poire Vodka, St. Germain Elderflower Liqueur, Fresh Lemon Juice, Topped with Prosecco  
Fashioned with a Fresh Slice of Pear

### \* **FIRE & SPICE** 18

Designed with Bulleit Bourbon, Amaro Nonino, House-Made Cinnamon-Nutmeg Syrup, Angostura and Woodford Spiced Cherry Bitters  
Fashioned with a Flamed Cinnamon Stick

### **AUTUMN MULE** 18

Designed with Gentleman Jack Whiskey Infused with Cinnamon, Nutmeg and Vanilla, Fresh Apple Purée blended with Maple Syrup, Fresh Lime Juice, Topped with Q Ginger Beer  
Fashioned with a Cinnamon Apple Slice

### **FALL SANGRIA** 18 **PITCHER** 65

Designed with Grey Goose Cherry Noir Vodka, Domaine de Canton Liqueur, Fresh Muddled Blackberries, House-Made Cinnamon Nutmeg Syrup, Topped with Poggio della Torre Chianti Classico  
Fashioned with a Blackberry

### \* **ESPRESSO HAZELNUT POP ROCKS** 19

Designed with Snow Leopard Vodka Infused with Vienna Roast Coffee and Vanilla, Fresh Shot of Espresso, Heavy Cream  
Fashioned with a Frangelico and Hazelnut Gelato Cube

## SIGNATURE COCKTAILS

### \* **ABOVE AND BEYOND** 22

Designed with Red Cabbage Infused Grey Goose Vodka, Aloe Vera, Red Cabbage Infused Syrup, Chateau Aloe Liqueur, Fresh Lemon Juice  
Fashioned with a FireStix Edible Flower

### \* **SMOKED OLD FASHIONED** 30

Designed with Pistachio Infused I.W. Harper 15-Year Bourbon, Maple Syrup Aged in Bourbon Barrel, Angostura Bitters and Woodford Spiced Cherry Bitters  
Fashioned with a Dehydrated Orange Wheel and Brandied Cherries

### \* **ASCENT RESERVE MARTINI** 275

Designed with Nolet's Reserve Gin, Lemongrass House Infused Aperitif, Cucumber Essence  
Paired with Petrossian Caviar  
Presented in a Crystal Gold-Rimmed Cocktail Glass

### \* **FRENCH EMPIRE** 700

Designed with Louis XIII Cognac, Grand Marnier Quintessence, Fresh Lemon Juice and House-Made Saffron Syrup  
Presented in a Crystal Gold Rimmed Cocktail Glass



## WANDERLUST COCKTAILS

### **WANDERLUST MARGARITA 18 PITCHER 70**

Designed with Patron Silver Tequila, Cointreau Liqueur, Pomegranate Juice, Fresh Lime Juice and Blueberry Purée  
Fashioned with an Edible Flower

### **CUCUMBER VODKA LEMONADE 18**

Designed with Crop Organic Cucumber Vodka, House-Made Lemonade  
Fashioned with a Fresh Cucumber Ribbon

### **MILICA'S LOVE 18**

Designed with Oxley Gin, Martini Extra Dry Vermouth, Solerno Blood Orange Liqueur, Grapefruit Bitters  
Fashioned with a Martini Bitter Liqueur Ice Sphere

### \* **LIBRADO LUXE 19**

Designed with Infused Smoked Mesquite Wood DeLeon Tequila, Fresh Avocado Purée, Fresh Lime Juice, Agave Syrup  
Fashioned with a Himalayan Smoked Black Salt Rim

### **MIXOLOGIST'S LAGER 18**

Designed with Turmeric Infused BenRiach 10 Year Scotch, Mandarine Napoleon Liqueur, Fresh Apple and Lemon Juice  
Fashioned with a Ginger and Egg White Foam

### **JAMAICAN TING 18**

Designed with Brugal 1888 Rum, Cherry Heering Liqueur, Yellow Chartreuse, Cointreau, Fresh Pineapple Juice, and Lime Juice, Muddled Fresh Ginger, Angostura and Bittercube Jamaican Bitters,  
Fashioned with a Fresh Pineapple Slice

## NEOCLASSIC COCKTAILS

### **GINGER MINT MOJITO 18**

Designed with Bacardi Superior Rum, Fresh Muddled Ginger, Fresh Muddled Mint, Fresh Lime and Agave  
Fashioned with a Fresh Lime Wheel

### **MANHATTAN MADE 20**

Designed with Woodford Reserve Bourbon, Carpano Antica Vermouth, Cherry Heering, Whiskey Barrel and Woodford Spiced Cherry Bitters  
Fashioned with Brandied Cherries

### **THE ASCENT 20**

Designed with Bombay Sapphire East Gin, Domaine de Canton Liqueur, Fresh Lemon Juice, Rose Water and Muddled Raspberries,  
Topped with Veuve Clicquot Champagne  
Fashioned with a Fresh Raspberry

\* INCLUDES SPECIAL PRESENTATION



## WHITE WINE SELECTIONS

**CHARDONNAY A BY ACACIA** 15 | 60

CARNEROS, CALIFORNIA

**CHARDONNAY SONOMA-CUTRER** 19 | 76

SONOMA COUNTY, CALIFORNIA

**SAUVIGNON BLANC STERLING VINEYARDS** 14

CENTRAL COAST, CALIFORNIA

**SAUVIGNON BLANC TABLELANDS** 16 | 64

EAST COAST, NEW ZEALAND

**SANCERRE DOMAINE LA BARBOTAINE** 19 | 76

LOIRE VALLEY, FRANCE

**PINOT GRIGIO CASTELLO BANFI SAN ANGELO** 16 | 64

TUSCANY, ITALY

**RIESLING DR KONSTANTIN FRANK** 15 | 60

FINGER LAKES, NEW YORK

## ROSÉ SELECTIONS

**VIEVITÉ** 16 | 64

PROVENCE, FRANCE

## RED WINE SELECTIONS

**NEBBIOLO RENATO RATTI** 17 | 68

PIEDMONT, ITALY

**CABERNET SAUVIGNON CARTLIDGE & BROWNE** 14

NORTH COAST, CALIFORNIA

**CABERNET SAUVIGNON RODNEY STRONG** 19 | 76

SONOMA COUNTY, CALIFORNIA

**PINOT NOIR MATTHEW FRITZ** 15 | 60

NORTH COAST, CALIFORNIA

**PINOT NOIR SONOMA CUTRER** 20 | 80

SONOMA COUNTY, CALIFORNIA

**MALBEC TRIVENTO RESERVE** 15 | 60

LUJÁN DE CUYO, ARGENTINA

**CHIANTI CLASSICO POGGIO DELLA TORRE** 16 | 64

TUSCANY, ITALY

**ORIN SWIFT ABSTRACT** 22 | 88

TUSCANY, ITALY



## RESERVE WINE SELECTIONS

**2015 DOMAINE SERENE EVENSTAD RESERVE** 170  
WILLIAMETTE VALLEY, OREGON

**2013 LA POUSSIE SANCERRE** 90  
LOIRE, FRANCE

**2015 ETUDE PINOT NOIR** 105  
CARNEROS, CALIFORNIA

**2013 STAGS LEAP "THE INVESTOR"** 120  
NAPA VALLEY, CALIFORNIA

**2014 GROTH CABERNET SAUVIGNON** 170  
NAPA VALLEY, CALIFORNIA

**2012 CASTELLO BANFI BRUNELLO DI MONTALCINO** 180  
ITALY, TUSCANY

**2011 DOMINUS ESTATE** 400  
NAPA VALLEY, CALIFORNIA

**2014 OPUS ONE** 650  
NAPA VALLEY, CALIFORNIA

## CHAMPAGNE

**MOËT & CHANDON IMPERIAL** 200

**VEUVE CLICQUOT NV** 750 ml 26 | 220

**VEUVE CLICQUOT ROSÉ NV** 750 ml 250

**VEUVE CLICQUOT NV** (Magnum) 420

**HENRIOT CHAMPAGNE SOUVERAIN** (Magnum) 350

**RUINART BLANC DE BLANC NV** 280

**DOM PERIGNON LUMINOUS 2009** 600

**DOM PERIGNON P2 1995** 1200

**DOM PERIGNON P3 1985** 2500

**DOM PERIGNON ROSÉ 2005** 750 ml 700

**LOUIS ROEDERER CRISTAL 2007** 750 ml 600

**KRUG GRAND CUVÉE** 750 ml 500

## SPARKLING WINE | CHAMPAGNE

**STELLINA DI NOTTE PROSECCO** 17 | 80

**BRUT ROEDERER ESTATE NV** 20 | 100

**PIPER-HEIDSIECK ROSÉ SAUVAGE NV** 23





## FROM THE KITCHEN

### SNACKS

#### **THE SNACK TRIO** 10

Almonds Seasoned with Cumin & Sea Salt,  
Assorted Kalamata, Niçoise & Cerignola Olives with  
Fennel Chiles and Fresh Mozzarella Cheese

#### **TATER TOTS** 10

Presented with Truffle Oil, Roasted Shallots and Chive  
Dipping Sauce

#### **CHEESE PLATTER** 18

Assorted Local and Regional Cheeses, Sliced Granny Smith  
Apples and Fig Spread Presented with Gourmet Crostini

#### **HUMMUS SPREAD** 15

House-Made Hummus Topped with Tomatoes, Kalamata Olives,  
Lemon Oil and Chopped Red Onion Presented with Rosemary  
Parmesan Matzo Crackers

#### **VEGETABLE CRUDITÉ** 15

Carrots, Celery, Fennel, Radish and Cucumber Presented with a  
House-Made White Bean Dip

#### **TRUFFLE MAC & CHEESE** 16

House-Made with Fontina, Mozzarella and Parmesan Cheeses  
Topped with Bread Crumbs and Truffle Oil

**ADD LOBSTER TAIL** ADDITIONAL 8

**ADD DOUBLE-SMOKED BACON** ADDITIONAL 3

#### **SPINACH AND ARTICHOKE DIP** 15

House-Made Spinach and Artichoke Dip Presented with Gourmet  
Crostini

#### **ASIAN STYLE CHICKEN LETTUCE WRAPS** 16

Thai Style Marinated Chicken, Julienned Carrots, Jicama,  
Cucumber and Mint Presented in Fresh Lettuce Wraps with a Chili  
Lime Dipping Sauce

#### **BEEF EMPANADAS** 14

House-Made Beef Empanadas  
Presented with a Savory Enchilada Dipping Sauce

#### **ROASTED SHISHITO PEPPERS** 11

With Maldon Sea Salt

#### **ROASTED BRUSSEL SPROUTS** 11

Presented with a Maple Lemon and Thyme Dipping Sauce





## FROM THE KITCHEN

### SEAFOOD

#### **MISO LOBSTER ROLLS** 16

Lobster Dressed with Miso Butter On Fresh Baked Challah Rolls

#### **SHRIMP & CHORIZO SKEWERS** 16

Presented with a Drizzle of Arugula and Fennel Oil

#### **SPICY YELLOWFIN TUNA TARTARE** 21

Presented on a Wonton with Avocado Cream and Mango Habanero Purée

#### **FISH TACOS** 22

Grilled, Marinated Mahi Mahi Topped with House-Made Jicama, Carrot and Cilantro Slaw, Wrapped in a Corn Tortilla

#### **SURF & TURF SKEWERS** 29

Lobster Tail and Filet Mignon Skewers Presented with Garlic Butter Dipping Sauce

#### **LOBSTER TAIL SKEWERS ONLY** 32

#### **FILET MIGNON SKEWERS ONLY** 24

### MEAT

#### **MANGO CHIPOTLE BBQ CHICKEN SKEWERS** 17

Baked Chipotle BBQ Chicken Tender Skewers Presented with Chipotle Mayo Dipping Sauce

#### **MEATBALLS** 17

House-Made Veal and Pork Meatballs with Fresh Honey and Pineapple Glaze

#### **SEARED SKIRT STEAK SKEWERS** 17

With Grilled Portobello Mushrooms, Roasted Red Onion and Romaine Lettuce, Drizzled with House-Made Soy Sauce and Horseradish Cream

#### **MARINATED NEW ZEALAND**

#### **LAMB LOLLIPOPS** 27

Teriyaki-Marinated Lamb Lollipops with Arugula Salad and Drizzled Soy Reduction

#### **ASCENT MIXED PLATTER** 70

Roasted Almonds, Assorted Olives, Assorted Cheeses, Roasted Baby Carrots, Shrimp and Chorizo Skewers, Mango Chipotle BBQ Chicken Skewers, Honey and Pineapple Glazed Meatballs, Filet Mignon Skewers and Lobster Tail Skewers

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. These items include the Tuna Tartare (served rare), the Marinated New Zealand Lamb Lollipops (served medium rare), and MIXOLOGIST'S LAGER Cocktail (served with egg whites).



## PANINIS | SLIDERS

### **GRILLED CHEESE** 16

With Fontina and Manchego Cheese and Roasted Tomato On Fresh Challah Bread, Presented with Tomato Mayo Dipping Sauce

**ADD DOUBLE SMOKED BACON** ADDITIONAL 3

**ADD LOBSTER TAIL** ADDITIONAL 8

### **CHICKEN PESTO PANINI** 16

Chicken Breast, Mozzarella Cheese, House-Made Pesto and Tomato

### **PORK BLT** 15

Pork Belly, Arugula, Tomato and Mayo on Fresh Challah Bread

### **BBQ SLIDERS** 16

Slow Roasted Pork with House-Made Mango Chipotle BBQ Glaze and coleslaw on Fresh Baked Challah Rolls

### **CHICKEN BURGERS, "CLT"** 16

House-Made Chicken Burgers Topped with Jalapeño and Cilantro Mayo, Lettuce and Tomato on Fresh Baked Challah Rolls

### **WAGYU BEEF SLIDERS** 16

Wagyu Beef Topped with Manchego Cheese, Double Smoked Bacon and Truffle Aioli on Fresh Baked Challah Rolls

### **SLIDER SAMPLER** 35

Two BBQ Pulled Pork Sliders, Two Chicken Lettuce Tomato Sliders, and Two Wagyu Beef Sliders

## PIZZA

### **ROASTED TOMATO & CHORIZO PIZZA** 14

House-Made Roasted Tomato Spread Topped with Fresh Mozzarella, Chorizo and Baby Arugula on Fresh Garlic Flatbread

### **KALE PESTO & MUSHROOM PIZZA** 14

House-Made Kale Pesto, Mushroom, Topped with Fresh Mozzarella and Parmigiano Reggiano Cheese on Fresh Garlic Flatbread

## SWEETS

### **WARM CHOCOLATE BROWNIES** 11

House-Made

### **BREAD PUDDING** 13

House-Made with Cranberries and Almonds



# BOTTLE SERVICE

## VODKA

**GREY GOOSE** 400  
**GREY GOOSE LE CITRON** 400  
**GREY GOOSE CHERRY NOIR** 400  
**GREY GOOSE VX** 600  
**STOLICHNAYA** 400  
**STOLICHNAYA ELIT** 550  
**BELVEDERE** 400  
**CHOPIN** 400  
**CIROC** 400  
**CIROC APPLE** 400  
**CIROC COCONUT** 400  
**KETEL ONE** 400

## GIN

**THE BOTANIST** 400  
**BOMBAY SAPPHIRE** 400  
**OXLEY GIN** 400  
**TANQUERAY** 400  
**HENDRICK'S** 400

## RUM

**BRUGAL 1888** 400  
**FACUNDO NEO** 400  
**MOUNT GAY BLACK BARREL** 400  
**BACARDI** 400  
**RON ZACAPA** 400  
**FACUNDO EXIMO** 500

## TEQUILA

**DELEON PLATINUM** 400  
**PATRON SILVER** 400  
**ROCA PATRON SILVER** 450  
**ROCA PATRON AÑEJO** 500  
**HERRADURA SILVER** 400  
**HERRADURA AÑEJO** 450  
**DON JULIO BLANCO** 400  
**DON JULIO REPOSADO** 450  
**DON JULIO 1942** 750

## COGNAC

**D'USSÉ VSOP** 450  
**HENNESSEY VSOP** 500  
**REMY MARTIN VSOP** 450  
**REMY 1738** 450

## BOURBON | SCOTCH

**JOHNNIE WALKER BLACK** 450  
**JACK DANIEL'S** 400  
**GENTLEMAN JACK** 425  
**WOODFORD RESERVE** 400  
**MITCHER'S RYE** 400  
**THE MACALLAN 12 YEAR** 450  
**JOHNNIE WALKER BLUE** 1000

\*Additional Bottle Selections Available Upon Request





# NEAT OR ON THE ROCKS

## SINGLE MALT

ABERDEFLY 21 YEAR 55  
ARDBEG 10 YEAR 19  
BALVENIE 12 YEAR 20  
BALVENIE 14 YEAR 22  
BENRIACH 10 YEAR 18  
BRUICHLADDICH SCOTTISH BARLEY 17  
BRUICHLADDICH PORT CHARLOTTE 19  
BRUICHLADDICH ISLAY BARLEY 09 19  
BRUICHLADDICH BLACK ART 23 YEAR 125  
DALWHINNIE 15 YEAR 20  
GLENDRONACH 12 YEAR 19  
GLENDRONACH 18 YEAR 55  
GLENFIDDICH 12 YEAR 20  
GLENFIDDICH 15 YEAR 25  
GLENFIDDICH 18 YEAR 50  
GLENLIVET 12 YEAR 19  
GLENLIVET 18 YEAR 45  
GLENLIVET 25 YEAR 110  
GLENMORANGIE 10 YEAR 19  
GLENMORANGIE QUINTA RUBAN 20  
HIGHLAND PARK 12 YEAR 19  
HIGHLAND PARK 18 YEAR 50  
HIGHLAND PARK DARK ORIGINS 24  
HIGHLAND PARK MAGNUS 17  
LAGAVULIN 16 YEARS 27  
LAPHROAIG 10 YEAR 18  
OBAN 14 YEAR 24  
OCTOMORE 7.3 ISLAY 55  
ROYAL BRACKLA 16 YEAR 45  
TALISKER 10 YEAR 22  
THE MACALLAN 10 YEAR 19  
THE MACALLAN 12 YEAR 20  
THE MACALLAN 15 YEAR 35  
THE MACALLAN 18 YEAR 75  
THE MACALLAN 25 YEAR 270  
THE MACALLAN RARE CASK 125  
THE MACALLAN REFLEXION 225  
THE MACALLAN M 2 OZ 900  
THE MACALLAN M 1 OZ 450

## SCOTCH BLENDS

BUCHANAN'S 12 YEAR 18  
BUCHANAN'S 18 YEAR 27  
CHIVAS 18 YEAR 30  
CHIVAS 25 YEAR 125  
CUTTY SARK 15  
CUTTY SARK PROHIBITION 16  
DEWAR'S 12 17  
DEWAR'S 18 YEAR 26  
JOHNNIE WALKER BLUE LABEL 65  
JOHNNIE WALKER PLATINUM 30  
JOHNNIE WALKER GOLD LABEL 26  
JOHNNIE WALKER BLACK LABEL 18  
THE FAMOUS GROUSE 15

## COGNAC

COURVOISIER VSOP 21  
D'USSÉ VSOP 18  
HENNESSEY VSOP 23  
HENNESSEY XO 60  
HENNESSEY PARADIS 180  
LOUIS XIII 2oz 450  
LOUIS XIII 1oz 225  
REMY VSOP 23  
REMY V 21  
REMY 1738 23  
REMY XO 65

## IRISH WHISKEYS

JAMESON 12 YEAR 25  
JAMESON CASKMATES 15  
OLD BUSHMILLS 15  
TULLAMORE DEW 15  
TULLAMORE DEW 15 YEAR 25  
SLANE 15

## BOURBON | RYE | OTHER WHISKEYS

ANGEL'S ENVY 16  
BAKER'S 19  
BASIL HAYDEN'S 18  
BLADE AND BOW 15  
BLANTON'S 20  
BULLEIT 16  
BULLEIT RYE 16  
BULLEIT 10 YEAR 18  
GENTLEMAN JACK 17  
HIBIKI HARMONY 19  
HIBIKI 17 YEAR 95  
HIBIKI 21 YEAR 150  
HIGH WEST RANDEZVOUS RYE 20  
HUDSON BABY BOURBON 17  
I.W. HARPER 15 YEAR 25  
JACK DANIEL'S SINGLE BARREL 22  
KNOB CREEK 16  
MITCHERS RYE 16  
MITCHERS AMERICAN 16  
NIKKA TAKETSURU 19  
ORPHAN BARREL RHETORIC 50  
PIKESVILLE RYE 18  
WOODFORD RESERVE BOURBON 17  
WOODFORD RESERVE BOURBON DOUBLE OAKED 20  
WOODFORD RESERVE RYE 17  
WOODFORD RESERVE MALT 17  
PAPPY VAN WINKLE RYE 230  
PAPPY VAN WINKLE 12 YEAR 125  
PAPPY VAN WINKLE 20 YEAR 350  
WESTLAND SINGLE MALT  
PEATED 18



## TEQUILA

CLASE AZUL SILVER 25  
CLASE AZUL REPOSADO 35  
CLASE AZUL ANEJO 125  
CLASE AZUL MEZCAL 75  
CORZO SILVER 17  
CORZO AÑEJO 20  
PATRON SILVER 17  
PATRON REPOSADO 19  
PATRON ANEJO 21  
PARTIDA BLANCO 16  
PARTIDA REPOSADO 18  
PARTIDA ANEJO 20  
ROCA PATRON SILVER 20  
ROCA PATRON REPOSADO 24  
ROCA PATRON AÑEJO 28  
GRAN PATRON SMOKY 60  
GRAN PATRON PLATINUM 65  
GRAN PATRON PIEDRA 100  
GRAN PATRON BURDEOS 150  
DELEON PLATINUM 16  
DELEON REPOSADO 19  
DELEON ANEJO 40  
DON JULIO BLANCO 17  
DON JULIO REPOSADO 19  
DON JULIO 70 20

DON JULIO ANEJO 22  
DON JULIO 1942 50  
HERRADURA SILVER 16  
HERRADURA SUPREMA 100

## RUM

BACARDI OCHO 15  
BRUGAL EXTRA DRY 14  
BRUGAL 1888 17  
MOUNT GAY 15  
MOUNT GAY BLACK BARREL 16  
MOUNT GAY XO 35  
RON ZACAPA 23 YEAR 17  
ZACAPA XO 40  
FACUNDO NEO 17  
FACUNDO EXIMO 20  
FACUNDO EXQUISITO 30  
FACUNDO PARAISO 85

## CALVADOS

COQUEREL FINE CALVADOS 17

## PORT

FONSECA BIN 27 15  
TAYLOR FLADGATE 10YR TAWNY 15

---

## BEER SELECTION

### DOMESTIC

ABITA LIGHT 9  
BUDWEISER 9  
BUDWEISER LIGHT 9  
SAMUEL ADAMS BOSTON LAGER 9  
SAMUEL ADAMS OCTOBERFEST 9  
GOOSE ISLAND INDIA PALE ALE 9  
BLUE MOON BELGIAN WHITE 9  
LAGUNITAS IPA 10  
BELL'S TWO HEARTED ALE 10

### IMPORTED

REKORDERLIG  
STRAWBERRY-LIME CIDER (16.9oz) 15  
CLAUSTHALER N.A. 8  
AMSTEL LIGHT 10  
HEINEKEN 10  
HEINEKEN LIGHT 10  
STELLA ARTOIS 10  
CORONA 10  
MODELO ESPECIAL 11  
GUINNESS STOUT 10  
HOEGAARDEN WITBIER 10  
PERONI 10  
LA CHOUFFE BELGIAN STRONG PALE ALE 14  
CHIMAY BLUE 14

