

Wine By the Glass

SPARKLING

POEMA 8... 32
(Cava, Spain) Prosecco, Fresh, Peach, Green Apple

RIESLING

THE SEEKER 10...40
(Mosel Valley, Germany) Sweet, Crisp, Refreshing

PINOT GRIGIO

BANFI CENTINE 9... 36
(Tuscany, Italy) Crisp, Clean, Subtle Fruit

SAUVIGNON BLANC

Craggy Range 13 ...53
(Martinborough, NZ) Lemon Curd, Pineapple

CHARDONNAY

HARKEN 13... 53
(Central Coast, California) Bright, Tropical Fruit

BEZEL BY CAKEBREAD 14... 56
(Eden Valley, California) Hints of Fig, Fresh Pear

ROSÉ

BELLE GLOS ROSÉ 12 ...48
(Sonoma Coast, California) Watermelon, Pink Grapefruit

PINOT NOIR

BOEN 13... 52
(Santa Lucia, California) Bright Cherry, Earth

MERLOT

ALEXANDER VALLEY VINEYARDS 13 ...52
(Alexander Valley, California) Oak, Chocolate

MALBEC

NORTON 1895 9... 36
(Mendoza, Argentina) Plum, Pepper

RED BLEND

CAYMUS: THE WALKING FOOL 16... 64
(Suisun Valley, California) Ripe Strawberries, Leather

CABERNET SAUVIGNON

QUILT 17... 68,
(Napa Valley, California) Creamed Plum, Baking Spices

TREANA BY AUSTIN HOPE 14... 56
(Paso Robles, California) Vanilla Bean, Ripe Blueberry

SWEET

BANFI ROSA REGALE WHITE 12... 48
(Italy) Light, Fizzy, Blueberry

BANFI ROSA REGALE RED 12... 48
(Italy) Sparkling, Strawberries, Rose Petals

DORNFELDER 9... 36
(Germany) Cherries, Plums

Cocktail Menu

ANNETTE'S COSMO

Absolut Raspberry Vodka, Cointreau, Cranberry Juice, Lemon Peel, Served Up... 13

BILL'S MANHATTAN

Woodford Reserve, Whiskey Barrel Aged Bitters, Sweet Vermouth, Luxardo Cherry, Served Up... 14

MESA MARGARITA

Lalo, Cointreau, fresh squeezed lime, served on the rocks. ("Skinny Margarita" available upon request)... 11

OLD FASHIONED

Old Forester Rye, Bitters, Fresh Muddled Orange, Cherry, Served on the Rocks... 13

FRENCH MARTINI

Absolut Raspberry Vodka, Pineapple & Cranberry Juice, Topped with Champagne, Served Up... 14

SHAKEN COLADA

Malibu, Light Coconut Milk, Coconut Liquor, Pineapple Juice, Agave Nectar... 9

ESPRESSO MARTINI

Chocolate & Coffee Mozart, Cream de Cacao, Espresso Shot... 14

JENNY & TONIC

Botanist, St Germain, Tonic, Rosemary...12

CAIPIRINHA

Traditional Brazilian Cocktail, Pitu Cachaca Rum, Fresh Lime, Raw Sugar... 11

Dessert

FIVE LAYER CHOCOLATE CAKE 12

Irresistible temptation of five layers of decadent dark chocolate cake, with Chocolate filing & lavishly coated with a smooth, dark chocolate ganache finish

FOUR HIGH CARROT CAKE 14

Moist carrot cake, rich with raisins, walnuts, and pineapple, crowned with creamy cream cheese icing and a tempting white chocolate ganache drizzle

CREME BRULEE CHEESECAKE 12

The marriage of two great classics...Hand-fired and mirrored with burnt caramel

BANANA FOSTER ALA MODE 14

Tablesides Flambé Bananas, Brown Sugar, Banana Liquor, Rum, topped with Vanilla Bean Ice cream (Please allow 15 minutes to prepare) add \$4 for additional ice cream

Draft Beer

MODELO ESPECIAL(MEXICO) PILSNER 5.50

Guinness(Ireland) Stout 6.75

Weihenstephaner Weissbier (German) Wheat 8.25

Ace Pineapple (California) 7.00

Dallas Blonde (Dallas, Tx) Golden Ale 7.00

Dead Beach Brewery (El Paso, TX) I.P.A 6.50

Stella (Belgium) 6.50

Marble Pilsner (Albuquerque) 6.50

Aurellia's Golden Age (El Paso, TX) 7.00

Ex Novo The Most Interesting Lager in the World (El Paso, TX) 6.75



Appetizers

FRITTO MISTO

Shrimp, calamari, and octopus, delicately coated in breadcrumbs, dusted with nori powder, served by Chile Pequin aioli & Ponzu sauce

CHARCUTIERE PLATTER

Chef's selection of imported cheese & meats, grilled artichoke hearts, queen stuffed olives, served with toast points

NEW YORK TATAKI

Red pepper relish, blue crème fraîche, chili oil, onion dust, and grilled sourdough

SEAFOOD TRIO

Salmon, ahi tuna, mahi - mahi, capers, red onion, serrano aioli & yuzu - lemon vinaigrette

SUADERO DE LOMO

Confit beef tenderloin served with cilantro, onion, & crispy tortillas

AHI TUNA TACOS

Diced ahi tuna with Asian infusion sauce, wonton shells, topped with pico de gallo, diced avocado, micro greens, lemon aioli

Features

SURF & TURF

65

Fire grilled ribeye filet, poached lobster drizzled with a champagne beurre blanc & smoked trout roe

DUCK CABERNET

42

Braised duck, blood orange cabernet gastrique, caramelized endive, walnuts, bleu cheese crumbles & duck bacon breadcrumbs

CHILEAN SEABASS

45

Truffle Rissotto croquet, roasted leek crème, shitake mushrooms

ATLANTIC SALMON

38

Marinated in adobo sauce, smoked morita yogurt, fire grilled pineapple relish & marble potato

SOUS VIDE CHICKEN

36

Served with a linguine cacio e pepe, fresh grinded black pepper corn & pecorino romano cheese

LOBSTER GNOCCHI

37

Potato gnocchi, crispy bacon, pecorino romano, fresno chili & lobster bisque.

SPICY SHRIMP PASTA

36

Chipotle cream sauce, red onion, tomatoes, jalapeños, cilantro, green chile served with linguine pasta

Salads

GREEK AHI TUNA

Heritage blend, English cucumber, kalamata olives, red onion, fetta cheese & morita vinaigrette

AZUL WEDGE

Bleu cheese dressing, tomato, chives, walnuts, candied bacon

FORK & KNIFE CAESAR

Baby gem lettuce, tossed with Caesar dressing, pecorino romano, croutons & charred lemon

AVOCADO & GRAPEFRUIT

Heritage blend, walnuts, bluecheese crumbles, avocado & drizzle with french dressing

CAPRESE BURRATA

Fresh mozzarella filled with black truffles & cream, arugula leaves, chives, heirloom tomatos drizzled with basque vinegar and pesto vinaigrette

USDA

A la Carte Prime Steaks

8 OZ PRIME FILET

Our Most Tender Cut

14 OZ PRIME DELMONICO RIBEYE

Signature Cut

12 OZ PRIME NEW YORK STRIP

Tender and juicy Signature Cut

14 OZ TOMAHAWK PORK CHOP

Honey Chipotle Glaze

20 OZ CHICAGO BONE - IN RIBEYE

Chefs Choice

Sides

BRAISED LOBSTER TAIL

Served with melted butter

LOBSTER MAC & CHEESE

Four Cheese blend gratineed with smked fontina

SAUTEED MUSHROOMS

Red wine & balsamic reduction

TRUFFLE POMME PUREE

White truffle oil, pecorino romano & chives

FIRE GRILLED ASPARAGUS

Fire grilled, lime, butter \$11

BAKED POTATO

Served with butter, loaded upon request

20% Gratuity automatically added for parties of 5 people or more. No split checks for parties of 5 or more. Split entrees \$5. Split salads \$2. Consuming raw or undercooked proteins may increase your risk of Foodborne Illness.

Menu pricing reflects cash discount.