

Bar & Lounge is
Open Daily From
11:30am to 12:30am



Cuisine Available From
11:30am to 12:00am

Classic Cocktails 15

Moscow Mule
Russian Standard Platinum, Ginger Beer, Lime Juice

Negroni
Bombay Sapphire Gin, Campari, Sweet Vermouth

Perfect Manhattan
Crown Royal Whisky, Sweet & Dry Vermouth, Bitters

Harvey Wallbanger
Grey Goose Vodka, Galliano, Orange Juice

French 75
Bombay Sapphire Gin, Champagne, Lemon Juice

Seasonal Cocktails 15

White Pear Sangria
White Albariño Wine, Pear Brandy, Cointreau

Pomegranate Pimm's Cup
Pimm's No. 1, Pama Liqueur, Ginger Ale, Lemon Juice

Rosemary Ginger Smash
Rosemary Infused Rum, Ginger Simple Syrup, Club Soda

Black Champagne
Blackberry Purée, Chambord, Louis Roederer, Orange Juice

"Randy" Alexander
Hennessy VSOP, Dark Crème de Cacao, Cream

After Dinner Drinks

Single Malt Scotch

Glenlivet	13
Glenfiddich 12 years	15
Lagavulin 16 years	17
Oban 14 years	16
Highland Park	14
Macallan 12 years	14
Macallan 15 years	17
Macallan 21 years	60

Blended Scotch

Johnny Walker Black	15
Johnny Walker Gold	18
Johnny Walker Blue	45
Chivas 12 years	14
Ballantine's 17 years	18
Ballantine's 30 years	40

Cognac & Armagnac

Courvoisier VSOP	17
Courvoisier XO	30
Hennessy XO	38
Remy Martin VSOP	18
Remy Martin XO	40
Martell, Cordon Blue	22
Larressingle XO	22

Grappa

Sarpa di Poli	12
Nonino, Picolit	25

Port

Fonseca Ruby	11
Fonseca "Bin 27"	12
Taylor Fladgate 20 years	38
Cockburn 20 year Twany	18
Blueberry Port, Duckwalk	10

Champagne & Sparkling Wine

Nino Franco Prosecco (Italy)	12
Louis Roederer Brut Collection (France)	16
Roederer Estate Rosé (California)	17
Piper Heidsieck Brut (Champagne)	15

White Wine

Château St. Michelle Riesling (Washington)	12
Caposaldo Pinot Grigio (Italy)	12
Matua Valley Sauvignon Blanc (New Zealand)	13
Warwick Estates Sauvignon Blanc (South Africa)	15
François Crochet Sancerre (France)	15
Ferrari-Carano Fumé Blanc (Sonoma, CA)	14
Sonoma Cutrer Chardonnay (Russian Rivers, CA)	17
Chalone Vineyards Chardonnay (Monterey, CA)	13

Red Wine

Rodney Strong Pinot Noir (Russian Rivers, CA)	13
MacMurray Ranch Pinot Noir (California)	17
Placido Chianti Classico (Italy)	12
Trapiche Malbec (Argentina)	13
Chelsea Vineyards Merlot (Chile)	13
St. Francis Merlot (Sonoma, CA)	16
Jacob's Creek Shiraz (Australia)	15
Merryvale Cabernet (Napa, CA)	16
Beringer, Stone Cellars Cabernet (California)	12

Beer 10

Draught *Sam Adams, Leffe Blonde, Blue Moon, Stella Artois*

Bottle *Budweiser, Bud Light, Coors Light, Michelob Ultra, Amstel Light, Bass Ale, Heineken, Corona, Guinness, Duvel, Chimay, Dead Guy Rogue*

Tax and Gratuity not Included

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Starters

Classic Onion Soup <i>gruyère cheese, crostini toast</i>	10
Crispy Calamari <i>sweet chili glaze, wilted watercress</i>	15
Jumbo Lump Crab Cake <i>wasabi aioli, cole slaw</i>	18
6th Avenue Dim Sum <i>ginger soy & sweet chili dipping sauce</i>	16
Hummus Plate <i>hummus, tabouleh, tomato & feta salad</i>	14
Assorted Cheese Selection <i>dried fruit & crackers</i>	18
Chicken Wings <i>buffalo style with blue cheese</i>	14
Shrimp Cocktail <i>spicy cocktail sauce</i>	17

Grilled Pizza

Margherita <i>sliced tomato, basil, olive oil, mozzarella</i>	15
Grilled Vegetable <i>eggplant, squash, mushrooms, peppers</i>	16
Prosciutto <i>caramelized onions, tomatoes, fontina cheese</i>	17
Traditional Cheese Pizza <i>add pepperoni, ham, prosciutto, grilled chicken, mushrooms, onions, peppers, sun-dried tomatoes, goat cheese 2 each</i>	14

Sliders & Sandwiches

Shrimp Sliders <i>tempura style, spicy aioli, pickled radish</i>	16
Burger Sliders <i>brine, onion & swiss, blue cheese & mushroom</i>	15
Turkey Club <i>fresh roast turkey, lettuce, tomato, bacon</i>	16
French Dip <i>roast sirloin of beef, choice of cheese, baguette, au jus for dipping</i>	17
Warwick Pastrami Sandwich <i>thin sliced pastrami, coleslaw, grain mustard, rye bread</i>	17
Grilled Sirloin Burger <i>lettuce, tomato, red onion, pickles, choice of cheese</i>	18

Salads

Hearts of Romaine <i>focaccia croutons, caesar dressing</i>	14
The Wedge <i>iceberg lettuce, crispy bacon, blue cheese, red onion</i>	14
Randolph's Chopped Salad <i>romaine, tomato, cucumber, peppers, feta, Kalamata olives chickpeas, croutons, white balsamic vinaigrette</i>	15
Niçoise Salad <i>Ventresca tuna, tomato, french beans, potatoes, boiled egg, niçoise olives, balsamic vinaigrette</i>	18

Add Grilled Chicken, Skirt Steak or Shrimp
10

Entrees

Fish & Chips <i>beer battered chatham cod fish, steak fries, tartar sauce</i>	16
Linguine with Shrimp Basquaise <i>baby shrimp, sweet peppers & tomatoes</i>	19
Black Pepper Fettuccine <i>grilled chicken, spinach, tomatoes, white wine cream sauce</i>	18
Pomegranate Glazed Salmon <i>jasmine rice, shitake mushroom, napa cabbage</i>	25
Grilled Breast of Chicken <i>couscous, raisins, pine nuts & olives, sun dried tomato vinaigrette</i>	24
Australian Lamb Chops <i>fingerling potatoes, feta cheese, roasted peppers & pesto</i>	28
Steak Frites <i>NY strip, rosemary sea salt fries, red wine sauce</i>	29

Indulge

Chocolate Mousse Cake <i>raspberry sauce</i>	10
New York Style Cheesecake <i>seasonal berries</i>	10
Apple Crumb À La Mode <i>vanilla ice cream</i>	10
Crème Brulée <i>vanilla custard</i>	10

Specialty Coffees

Irish Coffee <i>Jameson Irish Whiskey</i>	12
Keoke Coffee <i>Kahlúa, Crème de Cocoa, Brandy</i>	12
Spanish Coffee <i>Tia Maria, Dark Rum</i>	12