# UNLIMITED BEVERAGE PACKAGES

two hour package

# BUBBLES PACKAGE - \$38

Per Person

#### WINES & BUBBLES

#### Freixenet Cava, Blanc de Blancs, Spain

Nortico, Alvarinho, Portugal Famille Perrine, Red Blend, France Triennes Mediterrane, Rose, France

#### COCKTAILS

Mimosa Senorita



# CHAMPAGNE PACKAGE - \$58

## WINES & CHAMPAGNE

#### Laurent-Perrier, La Cuvee Blanc, Champagne

Catena, Chardonnay, Argentina Eguren Ugarte, Rioja Reserva, Spain Triennes Mediterrane, Rose, France

#### COCKTAILS

It's 10' Clock Somewhere The Slow Burn

# THE SPRITZ \$15



# THE FLORISIAN

St. Germain, Cucumber Oleo, Citrus, Bubbles



#### SEÑORITA

Strawberry & Chamomile Infused Aperol, Bubbles



## HOLIDAY TAN LINES

Passion Fruit, Campari, Bubbles

# BREAKFAST MARGARITAS \$17



#### THE SLOW BURN

Herradura Blanco Tequila, Chili, Dry Curacao, Pineapple Juice

Hints of strawberry, jasmine flower and vanilla, elegant crisp mouthfeel

Intense cassis, black cherry and blueberries, grippy tanins, full bodied and deep colored wine



## IT'S 1 O'CLOCK SOMEWHERE

Herradura Blanco Tequila, Dry Curacao, Vedrenne Creme de Fraise, Strawberry/Lemon Syrup



#### HFY TOMMY

Herradura Blanco Tequila, Lime, Salted Blueberry Syrup

SPARKLING	7	
CAVA, FREIXENET BLANC DE BLANC, CATALONIA, SP N.V. Tropical and citrus notes, rich creamy texture with a long finish	\$15	\$55
CHAMPAGNE, GASTON BELVGINE, BRUT, N.V. Pale yellow with strong effervescence, delicate nose of white fruit and citrus	\$25	\$99
WHITE		
ALVARINHO, NORTICO, VINHO REGIONAL MINHO, PT 2022 Creamy citrus oil, lime and yellow apple notes, spiced and detailed with saline mineral and floral	\$15	\$70
BORDEAUX BLANC, CHATEAU GRAVILLE-LACOSTE, GRAVES, FR 2022 Medium body & textured, exotic citrus, yellow flowers, brioche, vanilla and honey on the finish	\$19	\$88
CHABLIS, DOMAINE LAROCHE "ST MARTIN", BURGUNDY, FR 2023 White flowers and ripe green apple, notes of chalk and a touch of salinity	\$22	\$105
CHARDONNAY, CRISTOM, EOLA-AMITY HILLS, OR 2021 Ripe cantaloupe, sweet hay and coconut, tangy acidity and a finish of mint and lemon tart	\$24	\$115
ROSE		
BLEND, DOMAINE TRIENNES, MEDITERRANEE, FR 2023	\$15	\$70

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RED		
PINOT NOIR, LINGUA FRANCA "AVNI", WILLAMETTE VALLEY, OR 2022 Strawberries drizzled with chocolate, violets and oregano come through the exotic nose	\$20	\$96
TEMPRANILLO, EGUREN UGARTE, RESERVA, RIOJA, SP 2017 On the nose ripe fruit, licorice, vanilla and tastes of bright stewed cherries and subtle earth tones	\$16	\$74
CABERNET SAUVIGNON, MATIAS, NAPA VALLEY, CA 2022  Dark ripe cherry, black plum, juicy and medium+ body, finishes with cedar, blackberry confit and black olive	\$19	\$105
MALBEC, CUVELIER LOS ANDES, UCO VALLEY, ARG 2020	\$16	\$75

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# ROOFTOP

BY Klaw

## RAW BAR

#### SHELLFISH PLATTER\*\*

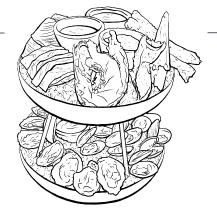
\$120

dozen oysters, 1/2 Maine lobster, three chilled Australian prawns, leche de tigre, old bay mayo, shallot & cucumber mignonette

## KLAW TOWER\*\*

\$265

dozen oysters, 1/2 Maine lobster, chilled Australian prawns, local ceviche, bluefin tuna, Norwegian king crab, leche de tigre, old bay mayo, spicy cocktail sauce, shallot & cucumber mignonette



#### CAVIAR SERVICE

with deviled eggs, toasted sare wheat bread, whipped whey butter & crème fraiche

KLAW

PETROSSIAN

IMPERIA RESERVE KALUGA \$125/30g

TSAR IMPERIAL OSSETRA \$250/30 G

## AMUSE

FOR THE TABLE

### JALAPENO CHEDDAR CORNBREAD

honey butter

# 1ST COURSE

CHOICE OF

### EAST COAST OYSTERS\*\*

half dozen, leche de tigre, shallot and cucumber mignonette

# STRACCIATELLA

marinated heirloom tomatoes, pistachio pesto, toast

# HAMACHI CRUDO\*

roasted sweet baby pepper, pickled jalapeno, lychee

# BEEF TARTARE\*

multigrain toast, french mustard, capers, cornichon, crème fraiche

# 2ND COURSE

CHOOSE YOUR OWN BENEDICT

soft poached egg, red watercress, multigrani bread, bearnaise

SPINACH & AVOCADO | LOBSTER BACON | SMOKED SALMON

## 3RD COURSE

CHOICE OF

## STEAK FRITES

8oz skirt steak, plain fries

BRANZINO

coal roasted, marinated tomatoes, sauce velez

PUMPKIN SPICED FRENCH TOAST

brioche, pumpkin puree, spices, marinated berries, maple whipped cream

1/2 CHICKEN

salsa verde, cilantro, grilled lemon with green salad

LOBSIER ROL

toasted brioche, steak fries

## **DESSERT**

FOR THE TABLE dessert plattter

CHEF'S SELECTION

#### **ELEVATE YOUR EXPERIENCE**

NORWEGIAN
KING CRAB LEGS & CLAWS
(80Z) \$104

served with lemon garlic butter

"Our Norwegian King Crab is flown in live from the pristine Barents Sea and kept fresh in our iconic rooftop tank. Come see them for yourself!"

TOMAHAWK \$250
Braunvieh 35oz
STRIPLOIN \$165

American Wagyu 16oz

"Our King Crab and beef programs are our crown jewels, producing the very best, sustainably sourced cuts and crustaceans. Our masterful chefs push the boundaries to craft dishes teeming with unique flavors. It's the ultimate surf and turf."

# \$68 PER PERSON

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may incease your risk of foodborne illness especially if you have certain medical conditions.

\*\* If you have chronic illness of the liver, stomach or blood or have immune disorders you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.