

Wines by the bottle

Champagne:

Perrier Jouet, Grand Brut
Bollinger Special Cuvee NV
Laurent Perrier Cuvee Brut
Tattinger, Prestige Brut Rose NV
Dom Perignon Moet & Chandon, 1999

Chardonnay:

Ferrari Carano, 2005 Alexander Valley
Chablis, O. Leflaive 2003, France
Acacia 2006, California (375ml)
Grgich Hills, 2004 Napa Valley
Puligny Montrachet Leflaive 2004, France
Chalk Hill 2005 Sonoma County
Far Niente 2007 Napa Valley

Sauvignon Blanc:

Sauvignon Blanc, Kim Crawford, NZ 2008
Grgich Hills, Fume Blanc 2005 (375ml)
J.P Balland, Grand Cuvee Sancerre, 2007

Aromatic varietals:

Kings Estate Pinot Gris 2006, Oregon
Ruffino, Lumina, Pinot Grigio 2007, Italy

Cabernet Sauvignon:

Atlas Peak, 2004 Napa Valley
Rustenberg, J. Meriman 2005, South Africa
BV George de Latour 2004, Napa Valley
Jordan, 2004, Napa Valley
Grgich Hills, 2003 Napa Valley
Chat. Cantenac Brown, 2004 Margaux
Charmes de Kirwan 2004, Margaux
Jos. Phelps Insignia 2003 (375ml)

Merlot:

Matanzas Creek, 2004, Sonoma
Swanson 2004, Oakville, California (375ml)
St. Francis, Sonoma County 2005

Pinot Noir:

Wild Horse 2006, Central Coast (375ml)
Drouhin Chorey Les Beaune 2003 (375ml)
Benton Lane 2007, Oregon
David Bruce 2005, Sonoma Coast

Syrah & Shiraz:

QUPE 2006 Bien Nacido, California
Shiraz, the Footbolt, Australia 2005

For your convenience, a 15% service charge and
Applicable taxes Have been added to your check.

Light fare

Tuna Tartare Coronet

Fried Capers, Dill and Beet Caviar

Grilled Portobello on Crisp Semolina

Pecorino Fresco and Truffle Butter

Japanese Chicken Wings

Sesame Seeds and Cilantro

Sirloin Mini Burgers

Onion Jam, Garlic Aioli,
Farm House Cheddar

Fried Calamari

Cajun Tartar sauce

Chicken Quesadilla

Lime and Chipotle

Grilled Pizzetta

Mozzarella Cheese,
Tomatoes and Pepperoni

Artisanal 5 Cheese Plate

Bijou Goat Cheese	Tangerine Honey
Farm House Camembert	Apricot Mustard
Manchego	Rosemary Dark Cherries
Maple Smoked Cheddar	Onion Jam
Sage Derby	Fig, Walnut Confit

Light fare served between 5pm and 10:30pm

Beer

miller lite	heineken
budweiser	amstel light
coors light	bass ale
sierra nevada	corona
sam adams lager	guinness
brooklyn pilsner	stella artois
becks	becks non-alcoholic

For your convenience, a 15% service charge and
Applicable taxes Have been added to your check.

Cocktails

Wild Hibiscus Cocktail

Francois montand Blanc de Blanc, brut
France, wild hibiscus flower

Rose Martini

Rose petal infused vodka, rose water, rose
champagne. lemon X, honey

Madison Avenue

Absolute vodka, Chambord, Cointreau
pineapple juice,

Palace Love

Chambord, Malibu Rum, Pineapple Juice,
Cranberry Juice

Peach Sangria

Simi Chardonnay Wine, Peach Tree Liqueur,
Pineapple Juice, Rose Champagne

The Palace Bellini Martini

Grey Goose La Poire, fresh Peach Puree and
Raspberry Puree, Veuve Clicquot
Champagne

Royal Café De light

Absolute Vodka, Coffee Liquor, White
Sambuca, Espresso, Baileys

Green Lady

Bombay Sapphire, Green Chartreuse, Yellow
Chartreuse, Midori

Wines by the glass

Sparkling wines and champagne

François Montand, Blancs de Blanc, Brut
France, NV

Laurent Perrier Brut France, NV

Veuve Clicquot, Yellow Label, France, NV

Tattinger, Prestige Brut Rose NV

Whites

Pinot Grigio, Ruffino, Lumina, Italy '07

Albarino, Martin Codax, Spain '07

Riesling, Dr. Konstantin Frank, NY '07

Chardonnay, Simi, Sonoma county, '07

Sauvignon Blanc, Kim Crawford, NZ '08

J.P Balland, Grand Cuvee Sancerre, 2007

Chardonnay, Far Niente, Napa Valley, CA '07

Reds

St. Francis, Sonoma county 2005

Malbec, Gascon, Mendoza, Argentina '08

Pinot Noir, Benton Lane, OR '07

Shiraz, the Foot bolt, Australia '04

Burgundy, Labouré Roi Pommard, France '05

Cabernet Blend, Rustenburg, John X Meriman,
South Africa, '05

Zinfandel, Coppola Directors Cut,
Dry Creek Valley, CA '07

Cabernet Sauvignon, Sequoia Grove,
Napa Valley, CA '05

For your convenience, a 15% service charge and
Applicable taxes Have been added to your check.

For your convenience, a 15% service charge and
Applicable taxes Have been added to your check.