the LOBBY BAR

"Only the unimaginative can fail to find a reason for drinking Champagne"

OSCAR WILDE

AT THE RITZ-CARLTON

ELEVATED *Experiences*

THE CHAMPAGNE EXPERIENCE 80

Pierre Gimmonet *Brut, 1er Cru, Blanc de Blancs*
Laurent-Perrier *Brut, Cuvée Rosé*
Rare *Brut, 2013*

2 oz. each

CORAVIN SOMMELIER SELECTIONS

Our finest wines poured by the glass via Coravin preservation

4 oz. each

Domaine Tempier 35
2024, Rosé, Bandol, Provence, France

Domaine Moreau-Naudet 45
2023, 1er Cru Vaillons, Chablis, Burgundy, France

Overture by Opus One 48
2022, Cabernet Sauvignon, Oakville, Napa Valley, USA

Domaine Gros Frère et Sœur 60
2020 Échezeaux Grand Cru, Côte de Nuits, Burgundy, France

Remoissenet Père & Fils 88
2022, 1er Cru Les Boucheres, Meursault, Côte de Beaune, Burgundy, France

2.5 oz. each

Château d'Yquem 95
2010, Sauternes, Bordeaux, France

A rare Champagne ratafia crafted by fortifying fresh grape juice with distilled grape must spirit, served tableside with a wine thief from a 5L demijohn

Famille Moussé 62
Ratafia Champenois, 'Le Ratafia Sur Le Toit', Cuisles, Champagne, France
2 oz

CRAFTED *Tales*

CHAPTER I: AFTERNOON RITUAL
Floral, fresh, and botanical creations

Verdant Voyage 27
Planteray Rum, Bacardi Silver, St. Germain, Lemon Juice, Orange Bitters, Tropical Green Tea

The Rose Drawing Room 35
Clarified Angel's Envy Ritz-Carlton Barrel, Red Wine Foam, Rose Petal, Lemon

Ritz Royale 24
Hibiscus Tea Reduction, Prosecco

CHAPTER II: THE GOLDEN TRANSITION
Bright, expressive, and vibrant

The Golden Hour 26
Campari, Antica Formula, Mandarin Cordial, Orange Juice, Guava Foam

The Secret Garden 30
Lalo Tequila, Mezcal, Cucumber Cordial, Citrus Blend, Agave, Chili Bitters

The Conservatory 27
Leblon Cachaça, Jaboticaba Marmalade, Lime Juice, Dehydrated Pineapple

CHAPTER III: THE EVENING SOCIETY
Richer, more contemplative creations

The Ritz Old Fashioned 24
Butter-Washed Zacapa Rum, Giffard Banana, Brown Sugar, Orange Bitters

Clover Champagne 24
Sipsmith Gin, Lemon, Raspberries, Egg White, Topped with Champagne

Midnight on the Gulf 75
Clase Azul Reposado, Amaro Averna, Guinness Stout Cordial, Vanilla, Fresh Espresso, Chocolate Bitters

The Ritz-Carlton Martini 35
Oyster Brine, Gin, Dry Vermouth, Orange Bitters

CHAPTER IV: BEYOND THE SPIRIT

The same artistry- without the alcohol

Afternoon Glow 20
Lyre's Italian Aperitivo, Mandarin Cordial, Orange Juice, Guava Foam

Caprese Bloom 20
Balsamic Cordial, Citrus Blend, Non-alcoholic French Bloom Sparkling Wine

Nightcap Wellness 20
Pear, Tart Cherry, Coconut Foam

IMPORTED

Westmalle, "Tripel" 14
Golden Trappist Beer, Brouwerij Westmalle, Belgium

DOMESTIC

Dogfish Head, "90-Minute IPA" 14
IPA, Miltin, Delaware

3 Sons, "Dopealicious" 14
Hazy New England IPA, Dania Beach, Florida

King State, "Green Dart" 14
German-Style Pilsner, Tampa, Florida

Prairie, "Rainbow Sherbet" 14
Artisan Ale Sour, Prairie Artisan Ale, Oklahoma

CLASSIC

Yuengling 10
American Lager, Pittsville, Pennsylvania

Stella Artois 10
Pilsner, Leuwen, Belgium

Corona Extra 10
Mexican Lager, Mexico City, Mexico

Michelob Ultra 10
Light Lager, Saint Louis, Missouri

ZERO PROOF

Heineken 0.0 10
N.A., Amsterdam, Netherlands

Paulaner 10
N.A., Weizen-Radler, Germany

Clausthaler 10
N.A., Frankfurt, Germany

WINES *by the* GLASS

Champagne

5 oz.

Voirin-Jumel 22
Brut, L'Assemblage, Cramant, Champagne, France

Gamet 36
Extra Brut, Rive Droite, Blanc de Noirs, Damery, Champagne, France

Pierre Gimmonet & Fils 38
Brut, 1er Cru, Blanc de Blancs, Cuis, Côte des Blancs, Champagne, France

Domaine Egly-Ouriet 42
Extra Brut, Grand Cru, Les Premices, Ambonnay, Champagne, France

Laurent-Perrier 45
Brut, Cuvée Rosé, Tours-sur-Marne, Champagne, France

Billecart-Salmon 65
Extra Brut, 2015, Le Rosé, Mareuil-sur-Aÿ, Champagne, France

Grand Siècle 70
Brut, Iteration N° 26, Tours-sur-Marne, Champagne, France

Dom Pérignon 80
Brut, 2015, Épernay, Champagne, France

Rare 85
Brut, 2013, Reims, Champagne, France

Sparkling

5 oz.

Albert Bichot 16
Brut, Crémant de Bourgogne, Brut Réserve, Burgundy, France

Domaine Sérol 16
Turbullent, Pétillant Rosé, Côte Roannaise, France

Adami 18
Brut, Superiore DOCG, Bosco di Gica, Prosecco di Valdobbiadene, Veneto, Italy

Llopart 19
Brut, 2023, Corpinnat, Reserva, Penedes, Spain

Ca' del Bosco 20
Brut, Cuvée Prestige, Franciacorta, Lombardy, Italy

White

6 *oz.*

Weingut Stadt Krems 16
Grüner Veltliner, 2024, Kremstal, Austria

Stag's Leap Wine Cellars 27
Karia, Chardonnay, 2024, Napa Valley, California, USA

Domaine Guy Robin 28
2022, Vieilles Vignes, Chablis, Burgundy, France

Domaine Delaporte 32
2023, Silex, Sancerre, Loire Valley, France

Rosé

6 *oz.*

Château Peyrassol 20
Les Commandeurs, 2024, Côtes de Provence, France

Domaine Vacheron 32
2023, Rosé, Sancerre, Loire Valley, France

Red

6 *oz.*

Domaine de la Prébende 18
2024, Beaujolais, Burgundy, France

Chappellet, Mountain Cuvée 20
2023, Napa-Sonoma, California, USA

Arterberry Maresh 25
Pinot Noir, 2024, Dundee Hills, Willamette Valley, Oregon, USA

Château La Nerthe 28
Les Granières, 2020, Châteauneuf-du-Pape, Rhône, France

Hill Family Estate 35
Cabernet Sauvignon, 2023, Napa Valley, California, USA

Dessert

3 oz.

Château Roûmieu-Lacoste 27
2022, Sauternes, Bordeaux, France

Taylor Fladgate 39
30 Year Old Tawny Port, Porto, Portugal

SMALL *Bites*

Little B's 29
Wagyu sliders, caramelized onion confit, black truffle relish, black sesame brioche, gold leaf

Sticky Chicken & Biscuits *S* 28
Herb-marinated, black garlic aioli, house pickles, cheddar biscuit

Tartufo Grilled Cheese 29
Artisan rye, triple-cream Brie, Gruyère, smoked tomato jam, black truffle

DESIGNED FOR SHARING

Pommes Frites Royale *GF* 26
Twice-cooked steak fries, Nuske's Applewood-smoked bacon, Vermont cheddar, garlic-chive crème fraîche

Aged & Cured 36
Chef's selection of artisanal charcuterie and aged cheeses, seasonal preserves, cornichons, lavash

Ahi Tuna Pizzette* *LF* 37
Yuzu Kosho aioli, pickled chilies, fresh black truffle, smoked sea salt

Baked Triple-Cream Brie *N* 25
Lavender honey, toasted Marcona almonds, phyllo pastry, seasonal fruit preserves

Crispy Chicken & Caviar 68
Golden Panko-crusted chicken, gribiche aioli, Kaluga Hybrid Reserve caviar, chives

MARKET GREENS

Winter Chicory Salad *GF* 24
San Daniele prosciutto, radicchio, Belgian endive, Honeycrisp apple, Roquefort, candied walnuts, citrus vinaigrette

Tuscan Kale Caesar 23
Rosemary brioche croutons, 24-month-aged Parmigiano Reggiano, white anchovies, Caesar dressing

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

THE RAW BAR

Chilled Shrimp Cocktail* *SF* 28
Classic cocktail sauce, Cognac remoulade, fennel & cucumber salad

East Coast Oysters* (3) *LF, GF, SF* 18
Rosé and Tellicherry pepper mignonette

THE RITZ-CARLTON IMPERIA CAVIAR

Served with traditional accompaniments, D

Royal Ossetra *GF*
1 oz 145
Intense, briny, everlasting sea breeze

Kaluga Reserve *GF*
1 oz 140
Balanced, nutty, mild

SWEET

Strawberry Cheesecake *N* 16
White chocolate cheesecake, strawberry compote, almond pressed sable, mascarpone light cream

Dulce Tangerine *N* 16
Viennese coffee sponge, tangerine confit, dulce whipped ganache, candied hazelnuts

Piedmont Black Truffle *N* 18
Caribe 66% truffle mousse, mushroom namelaka, walnut sponge, feuilletine crunch, hazelnut praline

LF Lactose-free	*N Nuts*
GF Gluten-free	*S Soy*
V Vegan	*SF Shellfish*

Operations Charges: For parties of 6 or more, a taxable 20% Staff Service Charge is added to the check and will be distributed entirely to service staff performing the service. Additional gratuities are not expected, but always appreciated.

Spirits

VODKA

Ketel One 18
Ketel One Citroen 18
Grey Goose 20
Tito's 20
Beluga Noble 21
Chopin Family Reserve 40
Belvedere Lake Bartezek 45

GIN

Sipsmith 18
The Botanist 16
Empress 1908 18
Tanqueray Ten 18
Hendrick's 18
Monkey 47 28

RUM

Bacardi Superior 14
Don Q Spiced 18
Zacapa Solera 22
Planteray XO 20th Anniversary 35

TEQUILA

Don Julio Blanco 18
Casamigos Blanco 18
Casamigos Reposado 20
Don Julio 1942 45
Clase Azul Plata 50
Clase Azul Reposado 60

MEZCAL

Ilegal 18
Montelobos 18

SCOTCH

The Macallan 12 yr 22
The Balvenie 12 yr 25
The Balvenie 14 yr 30
Oban 14 yr 30
Lagavulin 16 yr 35
The Macallan 18 yr 75
The Macallan 25 yr 225

WHISKEY, BOURBON & RYE

Jack Daniel's No. 7 16
Crown Royal 18
Jameson Irish Whiskey 18
Gentleman Jack 18
Woodford Reserve 18
Woodford Rye 20
Michter's Rye 20
Angel's Envy 22
Angel's Envy Rye 22
Basil Hayden's 8 yr 22
Whistle Pig Rye 10 yr 30

COGNAC

Hennessey VS 18
Hennessey VSOP 45
Rémy Martin VSOP 25
Rémy Martin Louis XIII 1/2 oz 85
1 oz 150
2 oz 295

CORDIALS

Bailey's Irish Cream 16
Cointreau 16
Amaretto Disaronno 16
Amaro Nonino 16
Romana Sambuca 16
Romana Sambuca Black 16
Grand Marnier Cordon Rouge 16
Grand Marnier Centenaire 65