

signature martini cart

SERVED TABLESIDE
CHOICE OF PREMIUM GIN OR VODKA &
ACCOMPANIMENTS



TECHNIQUE

Shaken, Stirred, Dry, Dirty, or Extra Dirty

VODKA

Grey Goose
Belvedere
Chopin

GIN

Hendrick's
Tanqueray
The Botanist

GARNISH

Lemon Twist
Bleu Cheese Olives
Olives
Cocktail Onion

ALSO AVAILABLE

Lillet
Olive Juice
Orange Bitters
Dry Vermouth

\$30

Isabelle's

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

martinis

MOTHER OF PEARL

Chopin Vodka, Dry Vermouth and Blanc Vermouth,
*Complimented with a luxurious side of caviar and served on an
exquisite oyster shell for an indulgent touch of the sea.*
Choice of Brine or Lemon Twist

\$35



SWEXAN MARTINI

Vodka, Blanc Vermouth, Dry Vermouth, Orange Bitters

ESPRESSO MARTINI

Vodka, Fresh Espresso, Coffee Liquor, Simple Syrup,
Garnished with Coffee Beans

LEMON DROP MARTINI

Vodka, Fresh Lemon Juice, Simple Syrup,
Garnished with Lemon Twist & Sugar Rim

LYCHEE MARTINI

Vodka, Lychee Liquor, Cointreau, Fresh Lemon Juice,
Garnished with Lychee Fruit

VESPER

Gin, Vodka, Lillet, Garnished with a Lemon Twist,
Aromas of Juniper & Pine

COSMOPOLITAN

Vodka, Cranberry Juice, Cointreau, Fresh Lime Juice

THE LAST WORD

Gin, Green Chartreuse, Maraschino Liquor,
Fresh Lime Juice

\$20

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cocktails

SWISS BLISS

Absolut Vodka, Licor 43, Espresso

CHURCHILL'S

Bulleit Rye Whiskey, Carpano Antica Vermouth,
Cinnamon Syrup, Peychaud's Bitters

DD'S

Don Q Cristal Rum, Malibu, Bailey's, Kahlúa

SAINT-TROPEZ

Grey Goose Vodka, Chambord Raspberry Liqueur,
Fresh Pineapple, Maraschino Cherry

DIEGO RIVIERA

Herradura Reposado Tequila, Del Maguey Vida Mezcal,
Cocchi Vermouth di Torino

\$20



non-alcoholic

SWEXAN THYME

Seedlip Garden 108 Non-Alcoholic Spirit,
Fresh Lime, Cinnamon Syrup, Thyme

NOJITO

Seedlip Grove 42 Non-Alcoholic Spirit,
Fresh Lime, Grenadine, Mint

\$15

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bites

3:00 p.m. - 11:00 p.m. 7 Days a Week

LOBSTER THERMIDOR ROLL • \$24

Lobster, Crispy Shallots, Velouté, Cream, Roe, Micros,
Gold Leaf

TRUFFLE PARM FRIES • \$14

Truffle Aioli, Grated Parm, Sea Salt

GOUGÈRE BITES • \$12

Chicken Club Salad

TUNA CONES • \$24

Sesame Cone, Spicy Yuzu Tuna, Avocado

LAYERED GRILLED CHEESE • \$16

American, Gruyere, Raclette, Shaved Prosciutto, Brioche,
Tomato Jam, Chives

ONION SOUP DUMPLINGS • \$16

French Onion Soup Dumpling, Aerated Cheese, Onion Ash

SLIDERS • \$16

Sauce Choron, American Cheese, Grilled Onions, Pickles,
Butter Lettuce, Brioche Bun

HAM AND RACLETTE CROQUETTE • \$16

Paprika Aioli, Arugula, Lemon Vin

ICE CREAM SANDWICH • \$16

Blondie, Meringue, Gold, 'Butterscotch' Ice Cream

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wine by the glass

champagne & sparkling

CHAMPAGNE COLLET, BRUT NV • \$25

Champagne, France

LAHERTE FRÈRES "ROSÉ DE MEUNIER" • \$32
ROSÉ EXTRA BRUT NV

Champagne, France

"JEIO" BY BISOL, PROSECCO BRUT NV • \$15

Veneto, Italy



rosé

RUMOR • \$15

Cotes De Provence, France | 2022



white

MAISON LISPAUL SANCERRE • \$24

Loire Valley, France | 2021

LIQUID FARM "WHITE HILL" • \$22

Chardonnay, Santa Barbara | 2021

MOUNT FISHTAIL SAUVIGNON BLANC "SUR LIE" • \$15

Marlborough, New Zealand | 2021

red

WILD CHILD "FRESH FEST" • \$25
PINOT NOIR

Willamette Valley, Oregon | 2022

SINEGAL ESTATE • \$32
CABERNET SAUVIGNON

Napa Valley, California | 2021

CHÂTEAU TEYSSIER • \$15

Saint-Émilion, France | 2018

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juice bar

Today's Selections



pressed juices

TANGERINE-PINEAPPLE

Sweet Basil, Orange, Aloe Vera

CARROT-GINGER

Turmeric, Apple

PINEAPPLE-CUCUMBER

Celery, Kale, Zinc

GUAVA LEMONADE

smoothies

SWEXAN SUNRISE

Pineapple, Strawberry, Mango, Kale

TANGERINE DREAM

Tangerine, Pineapple, Strawberry, Banana

GUAVA PUNCH

Guava, Mango, Lemon

\$12

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spirits

AMERICAN WHISKEY & BOURBON

Angel's Envy • \$18
Basil Hayden • \$16
Blanton's • \$40
Bookers Noe's • \$39
Eagle Rare • \$20
E.H. Taylor Small Batch • \$17
Four Roses Single Barrel • \$22
Weller 12yr • \$55
Weller Reserve • \$18
Woodford Reserve • \$16
Woodford Double Oaked • \$24

RYE WHISKEY

Angel's Envy Rye • \$34
High West Double Rye • \$17
Michter's Small Batch • \$26
WhistlePig 12yr • \$34
WhistlePig 15yr • \$55
Farmstock • \$22

JAPANESE WHISKY

Hibiki • \$34
Suntory • \$17
Yamakazi 12yr • \$40

VODKA

Beluga Gold • \$32
Belvedere • \$18
Grey Goose • \$17
Haku • \$15
JCB Caviar • \$25
Ketel One • \$16
Stoli Elit • \$20
Tito's Handmade • \$15

IRISH WHISKEY

Jameson • \$14
Redbreast 12yr • \$22

GIN

Bombay Sapphire • \$15
Empress 1908 • \$18
Hendrick's • \$16
Monkey 47 • \$24
Suntory Roku • \$16
Tanqueray • \$17
The Botanist • \$16
Aviation • \$15

SINGLE MALT SCOTCH

Balvenie Doublewood 12yr • \$21
Glenfiddich 12yr • \$16
Glenlivet 12yr • \$18
Lagavulin 16yr • \$34
Macallan 12yr • \$25
Macallan 15yr • \$45
Macallan 18yr • \$110
Macallan 25yr • \$500

BLENDED SCOTCH

Johnnie Walker Black Label • \$16
Johnnie Walker Blue Label • \$55

TEQUILA

Casamigos Blanco • \$17
Casamigos Reposado • \$18
Casamigos Añejo • \$22
Ocho Blanco • \$15
Ocho Reposado • \$23
Ocho Añejo • \$28
Clase Azul Plata • \$32
Clase Azul Reposado • \$49
Clase Azul Añejo • \$120
Clase Azul Gold • \$90
Clase Azul Ultra • \$325
Dos Artes • \$33
Don Julio Blanco • \$16
Don Julio Reposado • \$20
Don Julio Añejo • \$24
Don Julio Extra Añejo • \$95
Don Julio 1942 • \$46
Herradura Reposado • \$16
Lalo • \$17
Maestro Dobel 50 Cristalino • \$29
Patrón Silver • \$17
Patrón Gran Piedra • \$75
Cincoro Blanco • \$25
Cincoro Reposado • \$35
Cincoro Añejo • \$40

MEZCAL

Del Maquey
Chichicapa • \$30
Pechuga • \$39
Vida • \$15
Illegal 7yr Oak • \$26

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