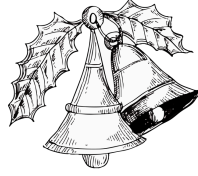


holiday bites



DUCK CROQUETTE

Duck Confit, Rosemary, Cranberry Aioli

\$9

FIG TART

Mascarpone, Foie Gras, Port Wine

\$8

PANCETTA WRAPPED DATES

Marcona Almonds, Gorgonzola, Red Wine Gastrique

\$10

LOBSTER GRILLED CHEESE

Tete de Moine Cheese, Brioche, Chives

\$14

APPLE PIE

Winter Spice, Phyllo Pastry, Whiskey Caramel,
Chantilly Cream

\$8



GRAND SWEXAN HOT CHOCOLATE

Toasted Giant Marshmallow, Swiss Hot Chocolate
Whipped Cream

\$22

Isabelle's

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

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

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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 Liqueur, 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 Liqueur, 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 Liqueur,
Fresh Lime Juice

\$20

Isabelle's

cocktails

LET'S BE CLEAR

clarified cocktail

Planteray, Captain Morgan, Disarrono, Lime Juice,
Pineapple Juice, Orgeat Syrup, Milk

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

SICILIAN SPRITZ

Strawberry Infused Campari, Antica Sweet Vermouth,
Bombay Sapphire, Castaldi Franciacorta

\$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

Sunday - Tuesday | 3:00 p.m. - 10:00 p.m.
Wednesday - Saturday | 3:00 p.m. - 1:00 a.m.

LOBSTER THERMIDOR ROLL • 24

Lobster, Crispy Shallots, Velouté, Cream,
Roe, Micro Greens, Gold Leaf

TRUFFLE PARM FRIES • 14

Truffle Aioli, Grated Parm, Sea Salt

TUNA CONES • 24

Sesame Cone, Spicy Yuzu Tuna, Avocado

LAYERED GRILLED CHEESE • 16

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

SLIDERS • 16

Sweet Tomato Marmalade, Thick Cut Bacon,
Charred Onions, Swexan Sauce

HAM AND RACLETTE CROQUETTE • 16

Paprika Aioli, Arugula, Lemon Vinaigrette

CRISPY CHICKEN AND CAVIAR • 28

Crispy Chicken, Whipped Crème Fraîche, Caviar

CAVIAR SERVICE • MP

30g Caviar

Potato Chips, Crème Fraîche, Scallions

POTATO CHIPS • 14

Spicy Swexan Dip, Scallions

EAST COAST OYSTERS • 28 / 50

Mignonette, Hot Sauce, Lemon

ICE CREAM SANDWICH • 16

Blondie, Meringue, Gold Leaf, Macallan Butterscotch Ice Cream
Flambéed Tableside

Isabelle's

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wine by the glass

champagne & sparkling

CHAMPAGNE COLLET, BRUT NV • \$25

Champagne, France

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

Champagne, France

CONTADI CASTALDI FRANCIACORTA • \$15

Emilia-Romagna, Italy



rosé

TRIENNES ROSÉ • \$15

Côtes de Provence, France 2023



white

FAMILLE NATTER SANCERRE • \$24

Loire Valley, France 2022

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 PINOT NOIR • \$25

Willamette Valley, Oregon 2022

SINEGAL ESTATE CABERNET SAUVIGNON • \$32

Napa Valley, California 2021

DIVIN DE CORBIN, CHÂTEAU CORBIN • \$21

Bordeaux, France 2021

Isabelle's

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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

Isabelle's

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spirits & beer

AMERICAN WHISKEY & BOURBON

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

RYE WHISKEY

- Angel's Envy Rye • \$34
- Michter's Small Batch • \$26
- WhistlePig 12yr • \$34
- WhistlePig 15yr • \$55

JAPANESE WHISKY

- Hibiki • \$34
- Suntory • \$17

BLENDED SCOTCH

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

SINGLE MALT SCOTCH

- Balvenie Doublewood 12yr • \$21
- Macallan 12yr • \$25
- Macallan 15yr • \$45
- Macallan 18yr • \$110
- Macallan 25yr • \$500

BEER

- Shiner Bock • \$8
- Community Mosaic IPA • \$8
- Michelob Ultra • \$7
- Miller Lite • \$7
- Modelo Especial • \$8
- Stella Artois • \$8
- Heineken 0.0 • \$8

COGNAC

- Rémy Martin 1738 • \$23
- Rémy Martin Louis XIII • \$395

GIN

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

VODKA

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

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
- Don Julio Blanco • \$16
- Don Julio Reposado • \$20
- Don Julio Añejo • \$24
- Don Julio 1942 • \$46
- Lalo • \$17
- Patrón Silver • \$17

MEZCAL

- Del Maguey Vida • \$15
- Del Maguey Ilegal 7yr Oak • \$26

Isabelle's