BAR

PARASOL

SIGNATURE SIPS

STOCKHOLM
ICE-COLD VODKA MARTINI
Absolut Elyx Vodka, Caviar-infused Yzaguirre Blanco Vermouth, Olorosso Sherry, caperberries
24

BUBBLES & BUMP*
A shot of Perrier-Jouët Champagne
&
A bump of Regiis Ova Royal White Sturgeon Caviar
20

TAKE A FLIGHT

CHAMPAGNE
Perrier-Jouët, Grand Brut, Brut, Épernay NV
Moët & Chandon, Grand Vintage, Extra Brut, Épernay 2015
Laurent-Perrier, Cuvée Rosé, Brut Rosé NV
52

VODKA
Belvedere Smogory Single Estate
Cîroc
Stoli Elit
32

INSPIRED COCKTAILS

COZUMEL
SPICY MARGARITA
Casamigos Reposado Tequila,
Caribbean pineapple & poblano chile liqueurs,
caramelized pineapple juice, habanero-infused agave,
lime, mango chile sal de flor
24

OLD SAN JUAN
A REIMAGINED CLASSIC
Sonrisa Oro Especial Rum, St. George Spiced Pear Liqueur,
Champagne, Chinese 5 Spice, lemon, bitters
24

RIO DE JANEIRO
PASSIONFRUIT CAIPIRINHA
Avua Prata & Amburana Cachaças,
Chinola Passionfruit Liqueur, Madagascar Vanilla,
lemongrass, ginger, lime
24

CANNES
CHAMPAGNE SOUR
Grey Goose Essences Strawberry & Lemongrass Vodka,
French rhubarb, lemon, strawberry,
Cham-feign Rosé foam, berries
24

CAPRI
WHITE NEGRONI
The Botanist Gin, Soho Lychee Liqueur, Bitter Bianco,
Yzaguirre Blanco Vermouth, bergamot, shiso
24

HAVANA
RUM OLD FASHIONED FOR TWO
El Dorado 12 yr & Bacardi 8 yr Rums,
Amaro Meletti, cardamom, cassia,
cherry wood smoke, passionfruit bonbon
60
served tableside

Martini and Manhattan pours are prepared with
additional spirits and will be priced accordingly.
Nevada state sales tax is applicable to all sales. One drink per person minimum.

CHILLED OYSTERS*
half dozen west coast, calamansi mignonette
36

JUMBO SHRIMP COCKTAIL*
cocktail sauce, lemon
38

SPICY TUNA CRISPY RICE*
bigeye tuna, chili, sesame
26

PETITE LOBSTER ROLLS
Maine lobster salad, brioche
37

TRUFFLE PIZZETTE
duxelles, stracciatella, arugula, shaved truffle
38

CAVIAR*
28 grams Regiis Ova Royal White Sturgeon
crème fraîche, chives, potato chips
150

CHARCUTERIE & CHEESE
selection of meats and cheeses,
pretzel rolls, lavash, fruits, nuts, olives, pickles
39

HUMMUS Ⓥ
roasted red pepper, pita, crudités
21

FILET SLIDERS*
sliced beef tenderloin,
mustard sauce, pretzel bun
29

FRENCH FRIES
ketchup, vadouvan aïoli
19

Add Regiis Ova Royal White Sturgeon Caviar to any item*
10 grams | 50

PETITS FOURS
chefs selection of mini desserts
24

Ⓥ – Vegan

*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs, may increase your risk of foodborne illness.