

# LA CAVE

WINE & FOOD HIDEAWAY

## FROM THE SEA

**\*Hamachi & Tuna Crudo** *Pickled Cucumber,  
Truffle Ponzu* – 17

**Jumbo Lump Crab Lettuce Cups**, *Citrus Segments* – 19

**\*Diver Sea Scallop**, *Polenta Cake, Shrimp Sauce  
Trumpet Mushroom* – 19

**\*Salmon Sashimi Tostada**, *Pickled Red Onions  
Sesame Soy Dressing* – 17

**Crab Ravioli**, *Ricotta, Arugula, Lemon Butter* – 19

## FROM THE FARM

**Bone Marrow**, *Onion Jam, Chimichurri, Baguette* – 17

**\*Beef Carpaccio**, *Mushrooms, Capers, Truffle Aioli* – 17

**Baked Meatballs**, *Creamy Polenta, Basil,  
House-made Marinara* – 15

**Bacon Wrapped Dates**, *Blue Cheese Fondue* – 15

**\*"Bacon & Egg" Fettuccine**, *Crispy Prosciutto,  
Sunny Side Egg* – 17

**Short Rib Tacos**, *Avocado Crema, Tomato, Cilantro* – 19

## FROM THE OVEN

**Tomato Flatbread**, *Micro Mozzarella, Capers, Basil Oil* – 18

**Crispy Eggplant Parmesan Flatbread**, *Tomato Olive Tapenade* – 18

**Three Sausage Flatbread**, *Chorizo, Italian, Andouille Sausage, Pepperoncini* – 21

**Artisan Pepperoni Flatbread**, *Sliced Roma Tomato, Marinara* – 19

**\*Beef Filet Flatbread**, *Caramelized Onion, Mushroom, Blue Cheese* – 21

**Chicken Flatbread**, *Thai Basil, Sweet & Sour Chili, Red Onion, Garlic Aioli* – 21

## FROM THE GARDEN

**Beet & Burrata Salad**, *Arugula, Dijon Vinaigrette* – 15

**Baby Kale Salad**, *Shaved Apple, Goat Cheese, Almond Vinaigrette* – 15

**Gorgonzola Salad**, *Bibb Lettuce, Pickled Onion, Crispy Prosciutto* – 15

**La Cave Caesar Salad**, *Prosciutto, Lemon Anchovy Dressing* – 15

**Bean & Avocado Salad**, *Roasted Artichoke, Haricots Vert, Ice Wine Vinaigrette* – 13

**Ricotta Gnocchi**, *Brown Butter, Sage* – 17

**French Onion Soup**, *Puff Pastry, Gruyère Cheese* – 13

**Warm Salt-Roasted Beets**, *Whipped Goat Cheese, Pistachio* – 14

## FROM THE GRILL

**\*Wild Salmon**, *Corn Purée, Balsamic Mushroom* – 23

**Moroccan Chicken Skewers**, *Pear Chutney, Tzatziki, Pita* – 19

**\*Prime Flat Iron Steak**, *Blueberry Glaze, Truffle Mushroom Grits, Pecorino* – 27

**Shrimp**, *Fingerling Potatoes, Piquillo Peppers, Roasted Garlic* – 21

**\*Pacific Sea Bass**, *Broccolini, Togarashi Butter* – 23

**Charred Octopus**, *Crispy Fingerling Potatoes, Fava Bean Purée* – 23

**\*Mini Burgers**, *Chipotle Mayo, Mushroom Duxelle* – 18

**\*Beef Filet Crostini**, *Blue Cheese, Truffle Cream* – 26

## FROM THE MARKET – 9 each

### FROMAGE

*Mahón • C*

*Saint André • C*

*Pecorino Fresco • S*

*P'tit Basque • S*

*Truffle Tremor • G*

*Aged Gouda Landana • C*

### BUTCHER

*Soppressata • P*

*Salumi Wagyu • C*

*Felino • P*

*Prosciutto di Parma • P*

## FROM THE SIDE – 11 each

*Truffle Mushroom Grits, Pecorino*

*Grilled Asparagus, Fresh Lemon*

*Mushroom, Brussels Sprout, Yuzu*

*Broccolini, Togarashi Butter*

*Truffle Fries, Parmesan, Chive (+4)*

*For a Good Time, Call Restaurant Events at 702.770.2251*

*Executive Chef William DeMarco*

*\*Consumption of raw and undercooked meat, poultry, seafood,  
shellfish stock, or eggs may increase your risk of food-borne  
illnesses.*

## CHARCUTERIE BOARD 3 & 3 – 44

*Served with honey, whole grain mustard, nuts,  
toasted crostini, apples*



## **DESSERT WINE**

*Chambers, Rutherglen Muscat, Australia NV – 15*

*Kracher, Beerenauslese Cuvée, Austria 2016 – 18*

*Donnafugata "Ben Rye", Sicily, Italy 2011 – 28*

## **PORT WINE**

*Graham's 20 year Tawny, Portugal – 22*

*Fonseca 20 year Tawny, Portugal – 18*

## **AFTER DINNER LIBATIONS**

**La Cave's Espresso Martini**, *Vanilla Vodka, Espresso,  
Coffee Liqueur – 17*

**The Port Kiss**, *Port Wine, Amaretto Vodka, Crème de  
Cassis, Amaretto – 17*

**Chocolate Dream**, *Bourbon, Chocolate Liqueur,  
Chocolate Drizzle – 17*

*Executive Chef William DeMarco*

*For Reservations, Please Call*

*702.770.7375*

# LA CAVE

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## **FOR THE SWEET TOOTH**

### **S'mores Flatbread**

*Toasted Marshmallow, Crushed*

*Graham Cracker, White and Dark Chocolate – 13*

### **Layered Chocolate Cake**

*Dark and Milk Chocolate Mousse,*

*Chocolate Feulletine – 11*

### **Beignets**

*Raspberry Jam,*

*Crème Anglaise, Chocolate – 11*

### **Pina Colada Bar**

*Coconut Mousse, Roasted Pineapple Gelée – 11*

### **Tapioca Pudding (Vegan)**

*Fresh Berries – 10*

*\*\*All desserts are made in a facility that processes nuts.  
For specific allergy information, please inquire with your server.*



# LA CAVE

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## WEEKEND BRUNCH

*Butler-Style Tray Passed*  
*2 hour maximum*

**\$42 per adult    \$28 per child (under 12)**

**\*Scrambled Eggs**

*Caramelized Onions, Roasted Tomatoes*

**\*Mini Bagel & Lox**

*Smoked Salmon, Capers*

**\*La Cave Egg Sandwich**

*Scrambled Eggs, Spicy Aioli, Pita Bread*

**Veal Short Rib Hash**

*Sunny Side Egg, Fingerling Potatoes*

**Chicken Wings Waffles**

*Tapatio, Syrup*

**Snickers Pancake**

*Caramelized Bananas Foster*

**\*Bacon & Egg Flatbread**

*Neuske's Bacon and Poached Quail Egg*

**French Toast**

*Corn Flake Crusted Brioche Bread*

**Yogurt Parfait**

*Granola, Honey*

**Baked Potato Loaded Tater Tots**

*Bacon, Sour Cream, Brown Gravy*

**Heirloom Tomato Caprese**

*Mozzarella, Balsamic Glaze*

**\*Angus Mini Burgers**

*Chipotle Mayo, Mushroom Duxelle*

**Truffle Mushroom Grits**

*Pecorino, Truffle Oil*

**Chilled Tomato Shooters**

*Basil Oil*

**Cinnamon Apple Waffle**

*Poached Apples*

**\*Filet Mignon Eggs Benedict**

*Poached Egg, Hollandaise*

**Fruit Cup**

*Watermelon, Pineapple, Mint*

**Tomato Mozzarella Flatbread**

*Roasted Tomatoes, Capers, Basil Oil*

**Cream Cheese Pancake**

*Ube Jam, Whipped Sweet Cream*

**Applewood Sliced Bacon,  
Chicken Sausage Links**

**Dessert**

*Fresh Pastries  
House Made Cookies*

### **BOTTOMLESS BRUNCH LIBATIONS \$29**

**Wine**

*Selection of Mimosas  
Sparkling Wine  
White Wine  
Red Wine  
Red and White Sangria*

**Cocktails**

*Margarita  
Fuzzy Navel  
Mojito  
Blueberry Lemonade  
Pain Killer*

**Beer**

*Las Vegas Lager  
(make it a Michelada)  
Coors Light  
Neapolitan Milk Stout  
Saint Archer IPA  
Budweiser*

**Bloody Mary Bar**

*Gin, Vodka, Tequila, Bourbon*

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shellfish stock, or eggs may increase your risk of food-borne illnesses. Some items may contain nuts.*



# LA CAVE

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## VEGETARIAN

- French Onion Soup**, *Puff Pastry, Gruyère Cheese* – 13  
**Bean & Avocado Salad**, *Roasted Artichoke, Haricots Vert, Ice Wine Vinaigrette* – 13  
**Ricotta Gnocchi**, *Brown Butter, Sage* – 17  
**Beet & Burrata Salad**, *Arugula, Dijon Vinaigrette* – 15  
**Crispy Eggplant Parmesan Flatbread**, *Tomato Olive Tapenade* – 18  
**Warm Salt-Roasted Beets**, *Whipped Goat Cheese, Pistachio* – 14

## VEGAN

- White Bean & Artichoke "Crab" Cake**, *Romesco, Apple, Arugula Salad* – 14  
**Sliders**, *Caramelized Onions, Sweet Chili, Arugula* – 15  
**Warm Salt-Roasted Beets**, *Vegan Cheese, Pistachio* – 13  
**Tofu Meatballs**, *Marinara, Almond Cream* – 14  
**Fettuccine**, *Lemon Herb Vinaigrette, Tomatoes* – 16  
**Gardein™ Chick'n**, *Baby Zucchini Purée, Lemon Caper* – 17

## FISH & SHELLFISH-FREE

- Chicken Flatbread**, *Thai Basil, Sweet & Sour Chili, Red Onion, Garlic Aioli* – 21  
**Baby Kale Salad**, *Shaved Apple, Goat Cheese, Almond Vinaigrette* – 15  
**Warm Salt-Roasted Beets**, *Whipped Goat Cheese, Pistachio* – 14  
**Short Rib Tacos**, *Avocado Crema, Tomato, Cilantro* – 19  
**\*Beef Filet Crostini**, *Blue Cheese, Truffle Cream* – 26  
**Crispy Eggplant Parmesan Flatbread**, *Tomato Olive Tapenade* – 18  
**Tomato Flatbread**, *Micro Mozzarella, Capers, Basil Oil* – 18  
**Moroccan Chicken Skewers**, *Pear Chutney, Tzatziki, Pita* – 19  
**Baked Meatballs**, *Creamy Polenta, House-made Marinara* – 15  
**Ricotta Gnocchi**, *Brown Butter, Sage* – 17  
**\*Prime Flat Iron Steak**, *Blueberry Glaze, Truffle Mushroom Grits, Pecorino* – 27  
**"Bacon & Egg" Fettuccine**, *Crispy Prosciutto, Sunny Side Egg* – 17  
**\*Bacon Wrapped Dates**, *Blue Cheese Fondue* – 15  
**\*Mini Burgers**, *Chipotle Mayo, Mushroom Duxelle* – 18  
**Three Sausage Flatbread**, *Chorizo, Italian, Andouille Sausage, Pepperoncini* – 21

## GLUTEN-FREE

- Shrimp**, *Fingerling Potatoes, Piquillo Peppers, Roasted Garlic* – 21  
**Beet & Burrata Salad**, *Arugula, Dijon Vinaigrette* – 15  
**\*Hamachi & Tuna Crudo** *Pickled Cucumber, Truffle Ponzu* – 17  
**\*Wild Salmon**, *Corn Purée, Balsamic Mushrooms* – 23  
**\*Bacon Wrapped Dates**, *Blue Cheese Fondue* – 15  
**Warm Salt-Roasted Beets**, *Whipped Goat Cheese, Pistachio* – 14

## DAIRY-FREE

- \*Salmon Sashimi Tostada**, *Pickled Red Onions, Sesame Soy Dressing* – 17  
**Bone Marrow**, *Onion Jam, Chimichurri, Baguette* – 17  
**Tofu Meatballs**, *Marinara, Almond Cream* – 14  
**Jumbo Lump Crab Lettuce Cups**, *Citrus Segments* – 19  
**Bean & Avocado Salad**, *Roasted Artichoke, Haricots Vert, Ice Wine Vinaigrette* – 13  
**White Bean & Artichoke "Crab" Cake**, *Romesco, Apple, Arugula Salad* – 14

Please advise your server about any allergies or restrictions and ask about our modified options.

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## TAP ROOM

<b>Peroni Nastro Azzurro Lager</b> 12 Italy [ABV: 5.1%] <i>Exceptionally crisp, medium bodied. Fresh notes of tangy orange and rye toast.</i>	<b>Weihenstephaner</b> 12 Germany [ABV: 7.5%] <i>Full bodied golden-yellow wheat beer, with a smooth yeast taste.</i>
<b>Big Dog Las Vegas Lager</b> 11 Las Vegas [ABV: 5%] <i>Slightly hopped, pure, and clean. Locally made American-Style Lager.</i>	<b>Hoegaarden</b> 12 Belgium [ABV: 4.9%] <i>Mixed with aromas of orange and coriander, with a straw yellow and naturally murky appearance.</i>
<b>Ninkasi Dawn of the Red IRA</b> 11 Oregon [ABV: 7%] <i>Sweet Tropical Tang gives way to a hoppy finish.</i>	<b>Deschutes Fresh Squeezed IPA</b> 13 Oregon [ABV: 6.4%] <i>Fresh and floral on the nose, with citrus characters that are layered on top of a juicy tropical fruit.</i>
<b>Able Baker 75 Training Day Golden Ale</b> 12 Las Vegas [ABV: 5.75%] <i>Ryan Reeves of the Las Vegas Golden Knights created this hop forward golden ale, with his own love for craft beers in mind. Extremely refreshing with a smooth hop finish, makes for a perfect "gateway" to craft beer.</i>	<b>Left Coast Trestles IPA</b> 13 California [ABV: 6.8%] <i>Clean and pleasantly hoppy, creative and moderately bitter.</i>
<b>Able Baker Test Site Saison</b> 14 Nevada [ABV: 5.5%] <i>Light golden color, aromas of citrus, a bit of yeast and floral notes.</i>	<b>Avery Maharaja Imperial IPA</b> 14 Colorado <i>Maharaja is derived from the Sanskrit word Maha, meaning great, and Raja, meaning king. Big imperial IPA is regal, intense and mighty.</i>
<b>Tripel Karmeliet</b> 14 Belgium [ABV: 8.4%] <i>Slightly cloudy appearance. Spicy, smooth finish.</i>	<b>Brooklyn Brown Ale</b> 11 New York [ABV: 5.5%] <i>Hints of cocoa, coffee and caramel swirl beneath a delicate dry-hopped veil of dark-fruit.</i>

## BOTTLED BEER

<b>Estrella Damm Daura</b> 12 Spain [ABV: 5.4%] <i>Recognized as the best gluten-free beer, obtaining the most prestigious world-renowned awards.</i>	<b>Lagunitas Little Sumpin' Sumpin'</b> 11 California [ABV: 7.5%] <i>Super smooth and silky with large hop attributes. Great for both IPA fans and wheat beer lovers.</i>
<b>Stella Artois</b> 12 Belgium [ABV: 5.2%] <i>This European Style Pilsner has an attractive golden color with aromas of floral hops and toasted malts.</i>	<b>Innis and Gunn Original</b> 11 Scotland [ABV: 6.6%] <i>Aromas of vanilla and toffee, hints of citrus, with a malty, lightly oaked palate. Balanced and light in texture, soothing and warming in the finish.</i>
<b>Ace Perry Cider</b> 10 California [ABV: 5%] <i>Light and refreshing with huge pear notes on both the nose and palate. Perfect to cool off with after a day at the pool.</i>	<b>Delirium Tremens</b> 16 Belgium [ABV: 9%] <i>Not for the weak-of-palate or the faint-of-heart. Bitter invigorating hops.</i>
<b>Alaskan Amber</b> 12 Alaska [ABV: 5.3%] <i>Fermented in colder weather and at a slower pace than most ambers. This ale has just enough hops that it is rich and malty for a long-lasting balanced flavor on the palate.</i>	<b>Not Your Father's Root Beer</b> 8 Los Angeles [ABV: 5.9%] <i>Silky, smooth, with a satisfying finish, truly unique.</i>

## THE USUAL SUSPECTS

Bud Light	9
Blue Moon	9
Corona	9
Heineken	9
Miller Lite	9