

THE PIER AT



Aft

COCKTAIL

DECK

CÔTE D'AZUR

THE MOST LUXURIOUS
OLD FASHIONED

Blanton's Gold Edition
Bourbon "Wynn Single Barrel Select,"
Herbs de Provence, gold leaf,
bittered and cubed
90

PORTOFINO

INDULGE IN
A LAVISH MARTINI

Belvedere 10 Vodka, Dolin Vermouth de
Chambéry, "Whisper of the Sea" parfum,
Kaluga Caviar stuffed Castelvetrano Olives
99

SAN MIGUEL DE ALLENDE

OPULENCE IN AN
ESPRESSO MARTINI

Volcan De Mi Tierra X.A Reposado Tequila,
Kahlúa Blonde Roast Coffee Liqueur,
fresh brewed espresso, Giffard Madagascar
Vanilla, Mole Oaxaqueño spices
85

SIGNATURE SIPS

TURKS & CAICOS

GUAVA MOJITO

Bacardi Tropical Rum, pink guava,
passionfruit, mint, lime, sugarcane

24

MONACO

SEASIDE SPRITZ

Belvedere Lemon Basil Organic Vodka,
St-Germain Elderflower Liqueur, lemon juice,
ginger, butterfly pea blossom,
Mediterranean sea parfum

24

IBIZA

CARAJILLO

Madagascar Vanilla-infused Absolut Elxy Vodka,
Kahlua Blonde Roast Coffee Liqueur,
Licor 43, cold brew espresso

24



ZERO PROOF COCKTAILS

TULUM

ZERO-PROOF MARGARITA

Lyre's Agave Blanco & Orange Sec Zero-Proof Spirits,
lime, dragonfruit

14

BANGKOK

EXOTIC SPARKLING LEMONADE

Meyer lemon, yuzu, lemongrass, makrut lime,
tangerine, Dry Cucumber Soda

14

Nevada state sales tax is applicable to all sales.
One drink per person minimum.

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

CATALINA

VERDE BLOODY MARY

Grey Goose Vodka, Ancho Reyes Verde Chile Liqueur,
housemade heirloom green tomato Bloody Mary mix,
green apple, pineapple, seaside accoutrements

25

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

23

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

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**GRAZING STAR WAGYU
MINI BURGER TOWER***

single origin wagyu beef, bacon jam,
black truffle pimento cheese,
pretzel bun

125

**KOLIKOF
GOLDEN OSSETRA
CAVIAR SERVICE***

blini, traditional accompaniments

275

**DELUXE CHILLED
SEAFOOD PLATEAU***

Maine lobster, king crab,
jumbo shrimp, oysters, crab cocktail,
tuna crudo, scallop ceviche

295

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

CHILLED OYSTERS*

half dozen west coast,
calamansi mignonette

32

JUMBO SHRIMP COCKTAIL*

cocktail sauce, lemon

38

SPICY TUNA CRISPY RICE*

bigeye tuna, chili, sesame

25

PETITE LOBSTER ROLLS

Maine lobster salad, brioche

35

CAVIAR*

28 grams Kolikof Imperial Sturgeon,
crème fraîche, chives, potato chips

145

TRUFFLE PIZZETTE

duxelles, stracciatella, arugula,
shaved truffle

38

CHARCUTERIE & CHEESE

selection of meats and cheeses, pretzel rolls,
lavash, fruits, nuts, olives, pickles

38

HUMMUS

roasted red pepper, pita[Ⓥ], crudités

19

FILET SLIDERS*

sliced beef tenderloin, mustard sauce, pretzel
bun

29

FRENCH FRIES

ketchup, vadouvan aioli

18

PETITS FOURS

chefs selection of mini desserts

24

Ⓥ – Vegan

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