



GALLERY BAR

CHAMPAGNE & WINE

CHAMPAGNE & SPARKLING

	GLS	BTL
KENWOOD YULUPA BRUT USA 187ML		\$10
COURTAGE ROSE & BRUT FRANCE 187ML		\$18
MUMM NAPA BRUT USA 187ML		\$22
STANFORD BRUT USA	\$10	\$35
RUFFINO PROSECCO ITALY	\$13	\$40
CHEURLIN BRUT SPECIALE 750ML		\$125
CHEURLIN ROSE DE SAIGNEE 750ML		\$185

WHITE WINE

	GLS	BTL
707 ALEXANDER VALLEY/CHARDONNAY USA	\$13	\$40
SONOMA CUTRER/CHARDONNAY USA	\$15	\$56
PATIENT COTTAT/SAUV BLANC FRANCE	\$12	\$35
BARONE FINI/PINOT GRIGIO ITALY	\$12	\$32
CURRIER RIDGE / ROSE FRANCE	\$10	\$30
BEX/RIESLING GERMANY	\$12	\$32
NEWTON SKYSIDE/CHARDONNAY USA		\$45
JORDAN/CHARDONNAY USA		\$85

WINE RED / VARIETALS

	GLS	BTL
CASILLEROS DEL DIABLO/CABERNET CHILE	\$12	\$36
BONTERRA (ORGANIC)/CABERNET USA	\$14	\$45
ALEXANDER VALLEY/MERLOT USA	\$14	\$46
ST. FRANCIS/MERLOT USA	\$16	\$50
BAROSSA VALLEY/SHIRAZ AUS	\$12	\$35
TERRAZAS RESERVA/MALBEC ARG	\$14	\$48
CARMEL ROAD/PINOT NOIR USA	\$15	\$50
NEWTON SKYSIDE/CABERNET USA		\$55
JORDAN/CABERNET USA		\$130
CAKEBREAD/CABERNET USA		\$180

BOTTLED BEER

CRAFT / IMPORTED / DOMESTIC

ANGEL CITY - ANGELENO IPA 6.1%	\$8
GREEN FLASH WEST COAST DBL IPA 8.1%	\$8
GOLDEN ROAD 329 LAGER	\$8
BOOTLEGGERS HEFEWIZEN	\$8
TROUT WHISTLE PALE ALE 6%	\$8
STELLA ARTOIS - BELGIUM	\$8
AMSTEL LIGHT - NETHERLANDS	\$8
HEINEKEN - NETHERLANDS	\$8
CORONA - MEXICO	\$8
GUINNESS - IRELAND	\$8
BUDWEISER - USA	\$8
BUD LIGHT - USA	\$8
CHIMAY BLUE - FRANCE	\$14

DRAFT BEER

STELLA / DOS EQUIS / ELYSIAN IPA / HANGER 24	\$10
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COCKTAILS

OLD FASHIONED C. 1803

\$14

BOURBON, ANGOSTURA BITTERS, SUGAR CUBE, ORANGE TWIST, CHERRY

SAZERAC C. 1840

\$14

STRAIGHT RYE WHISKEY, SUGAR CUBE, ABSINTHE, PEYCHAUD'S BITTERS

TOM COLLINS C. 1876

\$14

GIN, LEMON JUICE, SIMPLE SYRUP, CLUB SODA

MANHATTAN C. 1870

\$14

BOURBON WHISKEY, SWEET VERMOUTH, ANGOSTURA BITTERS, CHERRY

FRENCH 75 C. 1915

\$14

GIN, LEMON JUICE, SPARKLING WINE, SYRUP

NEGRONI C. 1919

\$14

CAMPARI, GIN, SWEET VERMOUTH

PISCO SOUR C. 1920

\$14

PISCO, LIME JUICE, EGG WHITE, SIMPLE SYRUP

SIDECAR C. 1920S

\$14

COGNAC, TRIPLE SEC, LEMON JUICE

FRENCH KISS

\$13

VODKA, CHAMBORD, PEACHTREE SCHNAPPS, CRANBERRY JUICE, PINEAPPLE JUICE

BLACK DAHLIA C. 1947

\$13

CITROEN VODKA, CHAMBORD, KAHLUA

CUCUMBER MANGO COSMOPOLITAN

\$13

ABSOLUT MANGO, FRESH CUCUMBER & LIME, TRIPLE SEC

BILTMORE 1923

\$16

GIN, COINTREAU, LILLET BLANC, ABSINTHE

AVIATION COCKTAIL C. 1910-1920

\$14

GIN, MARASCHINO LIQUEUR, CRÈME DE VIOLETTE, LEMON JUICE

PAPER PLANE

\$14

BOURBON, APEROL, AMARO NONINO, LEMON JUICE

LEMON DROP

\$14

CITROEN VODKA, TRIPLE SEC, LEMON JUICE, SUGAR

PALOMA C. 1950S

\$14

TEQUILA, GRAPEFRUIT JUICE, LIME JUICE, SODA WATER

PENICILLIN COCKTAIL

\$14

BLENDED SCOTCH WHISKEY, LEMON JUICE, HONEY, GINGER, LAPHROAIG

SINGAPORE SLING C. 1915

\$14

GIN, CHERRY BRANDY, COINTREAU, BÉNÉDICTINE, PINEAPPLE JUICE, LIME JUICE, GRENADINE, ANGOSTURA BITTERS, LIME, CHERRY

BETWEEN THE SHEETS

\$14

COGNAC, WHITE RUM, COINTREAU, LEMON JUICE

LAST WORD

\$14

LUXARDO, GIN, GREEN CHARTREUSE, LIME JUICE



GALLERY BAR

APPETIZERS

BILTMORE PRAWN COCKTAIL HORSERADISH COCKTAIL AND LEMON	\$18
AHI TUNA POKE WAKAME SALAD, CITRUS PONZU, SESAME OIL	\$22
CRISPY CHICKEN WINGS ORIGINAL BUFFALO OR LEMON PEPPER	\$17
BLACKEN CHICKEN SLIDERS PICKLE, CAJUN REMOULADE, BRIOCHE BUN	\$15
CHICKEN QUESADILLA FLOUR TORTILLA, JACK CHEESE, GUACAMOLE & SALSA	\$16
SHORT RIB TACOS CABBAGE, PICKLED ONION, GUACAMOLE, PICO DE GALLO	\$19
PARMESAN FRIES GARLIC MAYO	\$9
SWEET POTATO FRIES GINGER AIOLI	\$9
ANTIPASTI PLATTER SALAMI, PROSCIUTTO, PROVOLONE, PARMESAN, OLIVES, MARINATED VEGETABLES, BREAD	\$24
GUACAMOLE & TORTILLA CHIPS	\$14
TUSCAN WHITE BEAN DIP PITA TRIANGLES, MARINATED VEGETABLES	\$12
MINISTRONE SOUP BASIL PESTO	\$9

SALADS

COBB SALAD CHOPPED GREENS, CHICKEN BREAST, CRISPY BACON, TOMATO, AVOCADO & BLEU CHEESE	\$19
CHICKEN CAESAR HEARTS OF ROMAINE, CHERRY TOMATOES, SOURDOUGH CROUTONS	\$18
FARMER'S MARKET CRISPY VEGETABLE, MIXED GREENS, YOUR CHOICE OF DRESSING	\$12

BURGERS & SANDWICHES

 CHOICE OF WEDGE OR SWEET POTATO FRIES, OR MIXED GREEN SALAD

FRENCH DIP HORSERADISH DIJON, HARDY ROLL, AU JUS	\$19
CRISPY BUFFALO CHICKEN SANDWICH BLEU CHEESE SLAW	\$18
VEGAN BURGER IMPOSSIBLE BURGER PATTY, VEGAN CHEDDAR, LETTUCE, TOMATO, DIJON VEGENAISE	\$21
GALLERY BURGER KOBE BEEF OR VEGGIE PATTY, PROVOLONE, TOMATO, LETTUCE, GRILLED ONION, GARLIC MAYO	\$19

MAIN COURSE

STEAK FRITES GRILLED FILET MIGNON, HERB TRUFFLE BUTTER, FRIES	\$34
ROASTED WILD SALMON VODKA BUTTER SAUCE, ROASTED POTATOES	\$24
BRANZINO PROVENCAL OLIVES, TOMATO, CAPERS, WHITE WINE, OLIVE OIL, HERBS DE PROVINCE	\$26
CHICKEN ALA CRUZ ARBOL CHILI SALSA, AVOCADO	\$22
PEPPERONI & MUSHROOM PIZZA TOMATO SAUCE, AGED PEPPERONI, CRIMINI MUSHROOMS	\$14
MARGHERITA PIZZA ROSEMARY OIL, FRESH TOMATO, BASIL	\$14
KALE & WOODLAND MUSHROOM RAVIOLI (VEGAN & GLUTEN FREE) EGGPLANT, PEPPERS, MARINARA	\$22

DESSERT

CHEESECAKE WHITE CHOCOLATE CHEESECAKE, STRAWBERRY COULIS	\$10
FLOURLESS CHOCOLATE HAZELNUT TRUFFLE CAKE VANILLA ICE CREAM	\$10
SALTED CARAMEL ICE CREAM CARAMELIZED APPLE, DARK CHOCOLATE ALMOND FLORENTINE	\$10
AVOCADO SMOOTHIE FRESH AVOCADO, CREAM, CONDENSED MILK	\$10