

nautical cocktails - seventeen

bon voyage

skyy cherry vodka, cayenne syrup, fresh sour mix

starboard

leblon cachaça, fresh strawberries & basil, brown sugar-sour mix, balsamic, soda

fly by night

crème de violets, st-germain, prosecco, orange sugar rim

first mate

patron silver, cointreau, lemon, thai basil, pink peppercorn-salt rim

anchors aweigh

hendrick's gin, fresh cucumber & watermelon juices, mint



man overboard - twenty three

the perfect way to relax & day dream of being on a tropical deserted island...

bacardi coconut & 10 cane rums, amaretto, banana, pineapple, guava



the fine spirits offered at the terrace at trump include

grey goose & grey goose flavored vodkas

hendrick's & bombay sapphire gin

patron silver, patron anejo & patron reposado tequila

bacardi superior & 10 cane rum

jack daniel's, maker's mark & macallan 12 year

beer - ten

bitburger "on tap" (pilsner - germany)

anheuser bush american ale (red ale - missouri) pacifico (pilsner - mexico)

heineken light (light - holland) blue moon (wheat beer - colorado)

all alcoholic beverages are tax inclusive

rosé is the new black...

a refreshing compliment to a summer day, our extensive selection of rosés by the glass brings a range of flavors that we hope will demystify these rare pink finds, & make them a staple for summer wining & dining.

rosé champagne & sparkling

marguet nv, **champagne** france – twenty seven
veuve clicquot nv, champagne france – thirty two
cava gran sarao nv, **penedès** spain – fifteen
cerdon du **bugey** domaine renardat-fâche nv, bugey france – nineteen

rosé still wine

domaine ott “les domaniers” 2008, côtes de province france – eighteen
d’anjou sauvion 2008, **loire** valley france – fifteen
ampelos winery 2008, **santa ynez valley** california – seventeen
littorai vin gris of pinot noir 2008, anderson valley california – eighteen
belle glos “oeil de pedrix” 2007, **mendocino** county california – seventeen
santo cristo “za za” 2008, campo de borja spain – fourteen

champagne by the glass

perrier-jouët “grand brut” nv, champagne france – twenty six
krug “grand cuvée” nv, champagne france – fifty four

wine by the glass

sauvignon blanc/sémillon cape mentelle 2007, **margaret** river australia – eighteen
chardonnay far **niente** 2007, napa valley california – twenty eight
pinot noir **lachini** vineyard 2006, willamette valley oregon – twenty one
cabernet sauvignon **jordan** vineyards 2004, alexander valley california – twenty nine

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from the kitchen

(open from 4pm to 10pm)

chef's selection of **seasonal** soup - *nine*

traditional **romaine** caesar, fresh anchovies - *eleven*

duck leg, crispy spring roll, **carrot** coulis - *fourteen*

crispy tuna tartar, wasabi cream, **cilantro** - *twenty*

cuban nachos, crispy **plantain**, chorizo & manchego - *sixteen*

summer **gnocchi**, fresh corn, jumbo lump, spinach - *fifteen*

cheese - a thoughtfully chosen array of cheeses from
the world's finest producers - *twenty five*



chef's selection of **catch** of the day - *market*

short rib, manchego fondue, **mizuna**, sourdough bun - *twenty three*

prime sirloin burger, farmhouse cheddar,
caramelized **onions**, brioche bun - *twenty three*

salmon en croute, **mushroom** cream, balsamic greens - *twenty five*

lamb loin sliders, on brioche with red pepper **marmalade** - *twenty seven*

peking **duck** salad, hoisin drizzle - *thirty*

side **truffle** fries - *seven*

sweet temptations

all desserts – fifteen

dark chocolate & hazelnut cake,
praline cream, **coffee** ice cream,
whiskey granita

mango supreme
mango-chocolate ganache,
hibiscus jam, five spice ice cream

chocolate trilogy
molten cake, **mousse**, & pavlova

lemon/almond cake,
vanilla cream napoleon, chambord marinated raspberries,
pineapple cloud, yuzu ice cream



sipping spirits

godiva dark

a rich chocolaty liqueur based on godiva chocolates

kahlua

enticing scents of bittersweet coffee beans & roasted chestnuts

frangelico

hazelnut & herb liquor from italy combined with cocoa & vanilla berries

grand marnier

cuvée du centenaire

*launched in 1927 to commemorate the 100th anniversary of the house of grand marnier,
this rare blend is the perfect balance between essence of tropical oranges and rare french cognacs*

macallan 12 year

matured for a minimum of 12 years with hints of dried fruits, spices & chocolate

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