

# The Cocktail Lab

## FUZZY LOGIC

Tromba Blanco Tequila,  
Branca Menta,  
Kiwi, Lemon

## SMOKESHOW

400 Conejos Joven Mezcal,  
Aperol, St. Elder Elderflower Liqueur,  
Watermelon, Lemon

## Out of the Orb

20

## AN ITALIAN IN NYC

Buffalo Trace Bourbon,  
Nonino Quintessentia,  
Cherry, Orange

## HERE COMES THE SUN

St. George Green Chile Vodka,  
Salers Gentian, Chartreuse  
Vegetal, Pineapple

## CARIBBEAN QUEEN

Brugal 1888 Rum, Planteray OFTD,  
Pierre Ferrand Dry Curaçao, Almond,  
Tamarind, Lime, Aromatics

## Craft Cocktails

20

## 0007

## THE CEREMONY

St. George Botanivore Gin,  
Italicus, Matcha,  
Cucumber, Lemon

Drumshanbo Gunpowder 'California Orange Citrus'  
Irish Gin, House-Infused Orange Aspen Vodka,  
Stirrings Triple Sec

## PARTY PANTS

Wheatley American Vodka,  
Hibiscus, Lime,  
Grapefruit

## DIABOLITA DE MASA

Habanero and Red Fresno Infused Corazon  
Blanco Tequila, Licor 43, Ginger, Blood Orange,  
Passionfruit, Pomegranate, Lime

## BLUEBERRY FIELDS FOREVER

St. George Terroir Gin, Blueberry,  
Lavender, Dolin Dry Vermouth, Suze,  
Lemon, Orange Blossom

## CAFÉ SARU

Brown-Butter & Banana Washed  
Nikka Coffey Malt Whisky,  
Madeira, Walnut

## From The Archives

These thoughtfully chosen cocktails honor the creativity of bartenders past and the history of D'Amico's The Continental.

20

## THE CHURCH KEY

Pendleton 1910 10yr Bourbon,  
Blueberry-Sage Shrub,  
Lemon

## NADA COLADA

Planteray "Cut and Dry" Coconut Rum,  
Pineapple-Vanilla Bean Shrub,  
Toasted Coconut Rim

## Low Proof

16

## No Proof

12

## AMARO DAQUIRI

Pasubio Vino Amaro, Meletti Amaro,  
Lemon, Lime, Peach, Aromatics

## PEACH WHITE NEGRONI

C. Comoz, Lilet Blanc,  
Merlet Crème de Peche, Peach

## SPA DAY

Cucumber, Pineapple,  
Mint, Lime, Club Soda

## SOLTÉ

Fresh Brewed Ice Tea, Mango,  
Pineapple, Mint, Lemon

## HIBISCUS LEMONADE

Hibiscus, Lemon,  
Club Soda

# Dinner

## STARTERS

Yellowtail Carpaccio,  
Tomato, Jalapeño, Shallots\*  
25

Hand Cut Steak Tartare, Sauce Verte, Quail Egg\*  
24

Shrimp Cocktail, Yuzu Cocktail Sauce  
27

Oysters\*  
4 each

Chicken Liver Pâté,  
Haricots Verts, Shallots, Crostini  
18

Bread Service  
8

## PLATES FOR SHARING

Caviar  
Popovers, Crème Fraîche, Chives\*  
Market Price

Seafood Tower  
Cold Water Lobster, Oysters, Crab, Gulf Shrimp\*  
Platter 195 Tower 295

## SALADS

Escarole Caesar, Parmigiano, Brioche Croutons  
18

Heirloom Tomato Carpaccio, Cucumber, Ricotta, Pistou  
20

Lobster, Burrata, Pickled Eggplant, Basil, Mâche  
33

Continental Mixed Greens  
17

Baby Gem Lettuce, Onion, Tomato,  
Bacon, Buttermilk Blue Cheese Dressing  
18

Watermelon, Marinated Feta, Watercress,  
Tomato, Cucumber, Pepitas  
20

## NOT STEAK

Meatloaf, Sherry, Mushrooms, Mashed Potatoes  
33

Parmesan Crusted Chicken Breast,  
Lemon-Basil Beurre Blanc, Petite Vegetables  
39

Continental Burger, Cheese, Bacon,  
Tomato, Caramelized Onions, Special Sauce,  
Pommes Frites\*  
28

Fresh Seafood of the Day  
Market Price

## CAVIAR & TRUFFLES

Cauliflower Risotto, Scallop,  
Truffle Carpaccio\*  
28

Poached Oysters, Pickled  
Cucumber, Beurre Blanc, Caviar\*  
29

## POTATOES

Pommes Frites  
14

Mashed Potatoes  
15

Gratin, Parmigiano, Serrano Ham  
20

## VEGETABLES

Creamed Spinach, Mornay Sauce  
15

Baby Carrots, Thyme, Garlic, Honey, Pecorino  
18

Baked Mushrooms, Garlic, Thyme  
18

Asparagus  
19

Cauliflower Risotto  
20

Cauliflower Risotto, Truffle Carpaccio  
26

Creamed Corn, Chives  
15

# Steak

## CREEKSTONE FARMS

Premium American Black Angus\*

Filet Mignon 6oz  
56

Filet Mignon 10oz  
88

## CREEKSTONE FARMS

American Black Angus USDA Certified Prime\*

Hanger Steak 12oz  
48

Ribeye 16oz  
88

New York Strip 14oz  
87

## PIEDMONTENESE

Certified Italian Piedmontese Breed, All-Natural\*

Filet Mignon 6oz  
60

Filet Mignon 10oz  
90

New York Strip 14oz  
74

## SNAKE RIVER FARMS

America's Premier Wagyu Producer\*

Filet Mignon 6oz  
SILVER  
62

Filet Mignon 8oz  
SILVER  
82

Filet Mignon 6oz  
GOLD  
85

Filet Mignon 8oz  
GOLD  
112

New York Strip 12oz  
GOLD  
107

## JAPANESE WAGYU A5

Japanese Wagyu, Miyazaki Prefecture\*

New York Strip, Block Cut  
35/oz - Minimum 6oz

## CONTINENTAL SPECIALTY

Pat LaFrieda  
850 Prime Tomahawk Rib Eye 40oz  
250

## SAUCES

Continental Sauce Verte  
5

Bordelaise Sauce  
8

Beef Fat Béarnaise  
5

Horseradish Sauce  
5

Peppercorn Sauce  
8

# The Beef



Creekstone Farms provide superior beef products to satisfy the most discerning of palates. Using their proprietary Black Angus cattle, Creekstone Farms are established as a superior producer of premium beef. Here at The Continental we serve USDA Certified, Natural Prime and Choice Black Angus, meaning: no hormones added, no antibiotics, no growth promoting drugs, 100% vegetarian diet and humane animal handling practices, resulting in tender and flavorful meat.



Pat LaFrieda Meat Purveyors started the Prime 850 Club, a premium Prime program. The name is derived from the USDA score that serves as the threshold to qualify for the program. 850 points and above accounts for the top 5% of Prime beef. Prime Club 850 leverages our already refined Black Angus program, with its focus on pasture raised and grain finished beef.



Certified Piedmontese beef is unlike any other. An exceptional breed of naturally genetically superior cattle combined with a disciplined approach to animal care and husbandry, produces a consistent high quality product that is extraordinarily lean and incredibly tender. This double muscled cattle is never subjected to hormones, growth steroids or animal by-products. It is rich in protein and nutrients and very low in fat and calories. Fact: 3.5oz of Certified Piedmontese beef has half the amount of cholesterol and calories than 3.5oz of roasted chicken.



Snake River Farms American Wagyu Beef combines the buttery marbling of Japanese Wagyu and the robust beef flavor that American beef is known for. Raised along the high plains of the Snake River in Eastern Idaho, Purebred Wagyu from renowned Japanese bloodlines are bred with traditional, high-quality beef animals forging a herd that is in a class by itself. Fed an all-natural, sustainable diet of local Northwest ingredients, including Idaho potatoes, soft white wheat, corn and alfalfa hay, Snake River Farms Beef offers superior beef with a reduced carbon footprint to the eco-conscious consumer.

## 和牛

Japanese Wagyu A5 is the most highly marbled and most expensive beef produced in the world. This most prized Wagyu, is judged on four different criteria: marbling intensity, color of the fat, color of the muscle tissue, and shape of the muscle. A5's smooth and velvety texture will linger on your palate and provide a one of a kind experience. Kobe or Wagyu? Kobe is actually a prefecture, or state, in Japan where Wagyu is produced.