

# The Cocktail Lab

## GIN BLOSSOM

Bowling & Burch Gin, Ginger,  
Mancino Cherry Blossom Vermouth,  
Szechuan Peppercorn, Grapefruit

## BLUE STEEL

Citadelle Gin,  
Butterfly Pea Flower,  
Lavender, Citrus

## Out of the Orb

18

## AN ITALIAN IN NYC

Buffalo Trace Bourbon,  
Nonino Quintessentia,  
Cherry, Orange Bitters

## TEQUILA EXPRESS

Corazón Tequila,  
Yellow Chartreuse, Passion Fruit,  
Pineapple, Chile

## HERE COMES THE SUN

St George Green Chile Vodka,  
Salers Aperitif, Yellow Chartreuse,  
Pineapple, Orange Blossom Water

## Craft Cocktails

17

## CALI REPO

Don Fulano Reposado Tequila,  
Lo-Fi Gentian Amaro,  
Clove, Honey, Citrus

## PARTY PANTS

Wheatley Vodka,  
Hibiscus, Lime,  
Grapefruit

## BULLS ON PARADE

Bulrush Gin,  
Amaro Montenegro, Campari,  
Pineapple, Lemon

## MEZCAL ME MAYBE

Gem & Bolt Mezcal  
Ancho Reyes Chile,  
Strawberry, Lime, Chocolate Bitters

## TEXAS HUNNY

Garrison Brothers HoneyDew Bourbon,  
Velvet Falernum,  
Honey, Lemon

## RICH KIDS

Lemon Vodka, Apple, Cinnamon  
Merlet Crème de Poire William,  
Lemon, Cranberry

## UNA PALABRA MÁS

G4 Reposado Tequila, St. Germain,  
Luxardo Maraschino,  
Green Chartreuse, Lime

## LAVISH FASHION

Four Roses Small Batch Select Bourbon,  
Lavender, Rose Water,  
Orange Bitters

## HIT ME BASIL ONE MORE TIME

Wheatley Vodka, Aperol,  
Aquafaba, Balsamic Vinegar,  
Strawberry, Lemon

## G&T

DUGAN & DAME TONIC

15

## BRIGHT AND CITRUSY

Bombay Sapphire East, England  
Tinkerman's, Virginia

## FLORAL

McQueen and the Violet Fog, Brazil  
Farmer's Organic, Minnesota

## HERBAL AND SAVORY

Sipsmith V.J.O.P., London  
St George Terrior, California

## Low Proof and No Proof

## HIBISCUS LEMONADE

No Proof 8

## STRAW-BARELY LEGAL

No Proof 8

## ITALICUS SPRITZ

Low Proof 15

# Dinner

## STARTERS

- Yellowtail Carpaccio, Tomato, Jalapeño, Shallots\*  
24
- Steak Tartare, Sauce Verte, Quail Egg\*  
19
- Shrimp Cocktail, Yuzu Cocktail Sauce  
26
- Crab Soufflé, Mustard Sauce  
22
- Grilled Octopus, Potato, Chorizo, Sofrito Crema  
28
- Oysters  
4 each

## SALADS

- Escarole Caesar, Parmigiano, Brioche Croutons  
16
- Heirloom Tomato Carpaccio,  
Cucumber, House Ricotta, Pistou  
19
- Lobster, Burrata, Pickled Eggplant, Basil, Mache  
32
- Smoked Trout, Apple, Watercress,  
Black Truffle Vinaigrette  
21
- Continental Mixed Greens  
15

## CAVIAR & TRUFFLES

- Cauliflower Risotto, Scallop, Truffle Carpaccio  
26
- Poached Oysters,  
Pickled Cucumber, Beurre Blanc, Caviar  
28

- Sweet Pea Pancakes, Crab, Caviar  
24
- Mushroom Toast, Garlic Confit, Crème Fraîche,  
Truffle Vinaigrette  
19

## PLATES FOR SHARING

- Caviar  
Duck Fat Fried Potatoes, Crème Fraîche, Chives  
MP
- Seafood Tower  
Cold Water Lobster, Oysters, Crab, Gulf Shrimp  
Platter 195 Tower 295

## VEGETABLES

- Sautéed Spinach, Olive Oil, Chile Flakes, Garlic  
12
- Roasted Carrots, Herb Cream Sauce  
14
- Baked Mushrooms, Garlic, Thyme  
16
- Asparagus  
16
- Cauliflower Risotto  
18
- Creamed Corn, Chives  
12

## NOT STEAK

- Celery Root Ravioli, Celery & Mushroom Duxelle, Red Wine Syrup - VEGAN  
36
- Meatloaf, Sherry, Mushrooms, Mashed Potatoes  
32
- Poached Chicken Breast, Petite Vegetables  
36
- Continental Burger, Cheese, Bacon, Tomato,  
Caramelized Onions, Mac Sauce, Pommes Frites\*  
25
- Fresh Seafood of the Day  
Market Price

## POTATOES

- Pommes Frites  
14
- Mashed Potatoes  
12
- Gratin, Parmigiano, Serrano Ham  
16
- Twice Baked, Accompaniments  
16

# Steak

## CREEKSTONE FARMS

American Black Angus USDA Certified Prime\*

Petite Filet Mignon 6oz

58

Bone-In Filet Mignon 18oz

150

New York Strip 14oz

88

Ribeye 16oz

78

Porterhouse for two 42oz

200

## PIEDMONTESE

Certified Italian Piedmontese Breed, All-Natural\*

Filet Mignon 8oz

65

Skirt Steak 12oz

44

Bone-In New York Strip 18oz

82

Tomahawk Ribeye

for two 42oz

160

## CONTINENTAL SPECIALTY

Châteaubriand 18 oz,  
Petite Vegetables, Bordelaise Sauce  
160 for two

## SNAKE RIVER FARMS

America's Premier Wagyu Producer\*

Filet Mignon 6oz, SILVER

58

Filet Mignon 6oz, GOLD

78

Filet Mignon 8oz, GOLD

105

New York Strip 12oz, GOLD

100

## JAPANESE WAGYU A5

Japanese Wagyu, Miyazaki Prefecture\*

New York Strip, Block Cut

MP / Minimum 6oz

## SAUCES

Continental Sauce Verte 3 | Bordelaise Sauce 5 | Béarnaise 3 | Horseradish Sauce 3

\*If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw or under cooked meats or seafood, undercooked eggs, or raw oysters and should eat oysters fully cooked.

# 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 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.



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.



Chianina breed is known for being one of the largest and most flavorful types of beef in the world. Tuscan Cattle's Chianina beef meets similar certification standards that are in place before it can be sold and served in Italy under the label of vera Chianina. Tuscan Cattle does not use hormones or additives. They practice humane livestock handling techniques to minimize stress on their animals.



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.