

# 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

## ASPEN VODKA DIRTY MARTINI

Served with  
10g of Oscietra Caviar  
49

## DIRTY MARTINI

À la Carte  
19

## LA NOCHE OSCIETRA

10g Caviar Bump  
39

## Low Proof

16

## 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

## No Proof

12

## 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

Octopus Fideua, Aioli, Romesco, Lemon  
29

Oysters\*  
4 each

Seared Tuna, Sauce Ravigote, Cucumber, Quail Egg  
24

French Onion Soup  
22

Artichoke Souffle,  
Pickled Chanterelles, Frisee  
24

Chicken Liver Pâté,  
Haricots Verts, Shallots, Crostini  
18

Bread Service  
8

## PLATES FOR SHARING

Caviar  
Popovers, Crème Fraiche, Chives\*  
Market Price

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

Hot Seafood Tower  
Oysters Rockefeller, Coquilles St. Jacques, Razor Clams Casino,  
Cold Water Lobster, Deviled Crab, Grilled Shrimp, Butters  
245

## 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

## CAVIAR & TRUFFLES

Cauliflower Risotto, Scallop,  
Truffle Carpaccio  
28

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

## 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

Bolognese, Tagliatelle  
32

Braised Lamb Shank, Flageolets, Lamb Jus, Thyme  
68

Fresh Seafood of the Day  
Market Price

## POTATOES

Pommes Frites  
14

Mashed Potatoes  
15

Gratin, Parmigiano, Serrano Ham  
20

Tartiflette Twice Bake Potatoes,  
Marrow Roasted Onions, Sage,  
d'Affinois Cheese, Crème Fraiche  
22

## VEGETABLES

Creamed Spinach, Mornay Sauce  
15

Squash, Thai Basil Sauce  
18

Baby Carrots, Thyme, Garlic, Honey, Percorino  
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

## PAT LAFRIEDA

Prime 850 Club Meat Purveyor\*

50 day Dry-Aged Bone-in Ribeye 22oz  
125

50 day Dry-Aged New York Strip 14oz  
110

## CREEKSTONE FARMS

American Black Angus USDA Certified Prime\*

Hanger Steak 12oz  
48

Ribeye 16oz  
88

New York Strip 14oz  
87

## PIEDMONTESE

Certified Italian Piedmontese Breed, All-Natural\*

Filet Mignon 6oz  
60

Filet Mignon 10oz  
90

New York Strip 14oz  
74

## CONTINENTAL SPECIALTY

Pat LaFrieda  
Bone-in Filet Mignon 16oz  
130

Piedmontese  
Tomahawk Rib Eye 42oz  
185 for two

Snake River Farms Gold Bavette, 20oz,  
Petite Vegetables, Bordelaise Sauce  
130 for two

## 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

## ALTAIR

Australian Grassfed Wagyu\*

Ribeye 16oz  
92

## WANDERER

Barley Fed, Free Range Australian Cattle\*

New York Strip, 14oz  
88

## JAPANESE WAGYU A5

Japanese Wagyu, Miyazaki Prefecture\*

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

## SAUCES

Continental Sauce Verte 5 | Bordelaise Sauce 8 | Beef Fat Béarnaise 5 | Horseradish Sauce 5 | Peppercorn Sauce 8

\*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 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



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.



Altair's grass fed Australian Wagyu combines traditional Wagyu's marbling and sumptuous texture with the clean minerality of grass fed pasture-raised cattle. The unique breeding creates distinctive, melt-in-your-mouth flavor and a luxurious culinary experience. Altair comes from three founding pillars; Genetics, Grass, and Time. Carefully selected Tajima Wagyu bloodlines are combined with British and European dam lines.



WANDERER  
FREE RANGE | BAR-BY-RED

Raised on open pasture, Wanderer stands apart from other free-range beef programs with their innovative Ambient Barley Bins. This supplemental barley delivers exceptional marbling and tenderness, and when coupled with the relaxed pasture environment, delivers an eating experience you won't soon forget.



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.