

The Cocktail Lab

THE BEET GOES ON

Beet-Infused St. George Botanivore Gin,
Lo-Fi Sweet & Dry Vermouths,
Select Aperitivo

GIN BLOSSOM

Nolet's Silver Gin, Szechuan Peppercorn,
Mancino Cherry Blossom Vermouth,
Ginger, Grapefruit

Out of the Orb

18

AN ITALIAN IN NYC

Buffalo Trace Bourbon,
Nonino Quintessentia,
Cherry, Orange

TEQUILA EXPRESS

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

HERE COMES THE SUN

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

Craft Cocktails

18

SPLINTERED SUNLIGHT

St. George Aqua Perfecta Basil Eau De Vie,
Génépy des Alpes,
Dolin Blanc Vermouth, Absinthe

MEZCAL ME MAYBE

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

OAXACAN NIGHTS

Amaras Espadin Mezcal,
Amaro Montenegro, St. George Nola,
Licor 43, Espresso, Cocoa

PARTY PANTS

Wheatley Vodka,
Hibiscus, Lime,
Grapefruit

LAVISH FASHION

George Dickel 8yr Bourbon,
George Dickel Rye,
Lavender, Rose, Orange

NEW ORLEANS AT DAWN

Woodinville Rye,
Hennessy V.S Cognac,
Absinthe, Aromatics

RICH KIDS

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

BULLS ON PARADE

Bulrush Gin,
Amaro Montenegro, Campari,
Pineapple, Lemon

CARIBBEAN QUEEN

Brugal 1888 Rum, Wray & Nephew Overproof,
Pierre Ferrand Dry Curaçao, Almond,
Tamarind, Lime, Aromatics

D'Amico Famiglia

••• GARRISON BROTHERS SINGLE BARREL SELECT •••

45

A single barrel expression of Texas Bourbon, hand selected by the D'Amico Famiglia alongside Master Distiller Donnis Todd.
1.5 Ounces Served:

Classic Sour
On the Rock
Neat

Low Proof and No Proof

HIBISCUS LEMONADE

No Proof 8

GRAPEFRUIT RAINDROP

No Proof 8

DOLIN BLANC 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
- Seared Tuna, Sauce Ravigote, Cucumber, Quail Egg*
22
- Crab Soufflé, Mustard Sauce
22
- Foie Gras Terrine, Dried Fruit Granola, Vin Cotto
24
- Grilled Octopus, Potato, Chorizo, Sofrito Crema
28
- Oysters*
4 each

PLATES FOR SHARING

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

SALADS

- Escarole Caesar, Parmigiano, Brioche Croutons
16
- Heirloom Tomato Carpaccio, Cucumber, House Ricotta, Pistou
19
- Lobster, Burrata, Pickled Eggplant, Basil, Mache
32
- Continental Mixed Greens
15
- Honey Roasted Pear and Walnut Salad
16

CAVIAR & TRUFFLES

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

- Sweet Pea Pancakes, Crab, Caviar*
24
- Truffle Cake, Apple Butter,
Foie Gras Mousse
30

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
- Cauliflower Risotto, Truffle Carpaccio
24
- Creamed Corn, Chives
12

NOT STEAK

- Zucchini Cannelloni, Almond Ricotta,
Cherry Tomato, Basil, Cashew Butter - VEGAN
36
- Meatloaf, Sherry, Mushrooms,
Mashed Potatoes
32
- Roasted Chicken, Root Vegetables,
Chicken Jus, Foie Gras Butter
38
- Grilled Lamb Porterhouse, Tomato and Olive Sauce
62
- Continental Burger, Cheese, Bacon, Tomato,
Caramelized Onions, Mac Sauce, Pommes Frites*
26
- Fresh Seafood of the Day
Market Price

POTATOES

- Pommes Frites
10
- Mashed Potatoes
12
- Gratin, Parmigiano, Serrano Ham
16
- Twice Baked, Accompaniments
16

Steak

CREEKSTONE FARMS

Premium American Black Angus *

Filet Mignon 6oz
52

Ribeye 16oz
78

CREEKSTONE FARMS

American Black Angus USDA Certified Prime *

Dry-Aged Bone-In New York Strip 20oz
120

New York Strip 14oz
85

Porterhouse for two 42 oz
250

PIEDMONTESE

Certified Italian Piedmontese Breed, All-Natural*

Hanger Steak 10oz
46

Filet Mignon 6oz
52

Filet Mignon 10oz
72

Skirt Steak 12oz
46

Tomahawk Ribeye for two 42oz
168

CONTINENTAL SPECIALTY

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

Tournados Rossini,
Foie Gras Mousse, Madeira,
Crostini, Truffles
82

Snake River Farms
Gold Châteaubriand 18oz,
Petite Vegetables, Bordelaise Sauce
260 for two

SNAKE RIVER FARMS

America's Premier Wagyu Producer*

Filet Mignon 6oz, SILVER
60

Filet Mignon 8oz, SILVER
80

Filet Mignon 6oz, GOLD
83

Filet Mignon 8oz, GOLD
110

New York Strip 12oz, GOLD
105

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 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.



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.