

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

MEZCAL ME MAYBE

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

UNA PALABRA MÁS

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

PARTY PANTS

Wheatley Vodka,
Hibiscus, Lime,
Grapefruit

TEXAS HUNNY

Garrison Brothers HoneyDew Bourbon,
Velvet Falernum,
Honey, Lemon

LAVISH FASHION

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

BULLS ON PARADE

Bulrush Gin,
Amaro Montenegro, Campari,
Pineapple, Lemon

RICH KIDS

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

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

SALADS

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

CAVIAR & TRUFFLES

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

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

PLATES FOR SHARING

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

VEGETABLES

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

NOT STEAK

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

POTATOES

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

Steak

CREEKSTONE FARMS

American Black Angus USDA Certified Prime*

Petite Filet Mignon 6oz GF
58

Bone-In Filet Mignon 18oz GF
150

New York Strip 14oz GF
88

Ribeye 16oz GF
78

Porterhouse for two 42oz GF
200

PIEDMONTESE

Certified Italian Piedmontese Breed, All-Natural*

Filet Mignon 8oz GF
65

Skirt Steak 12oz GF
44

Bone-In New York Strip 18oz GF
82

Tomahawk Ribeye
for two 42oz GF
160

CONTINENTAL SPECIALTY

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

SNAKE RIVER FARMS

America's Premier Wagyu Producer*

Filet Mignon 6oz, SILVER GF
58

Filet Mignon 6oz, GOLD GF
78

Filet Mignon 8oz, GOLD GF
105

New York Strip 12oz, GOLD GF
100

JAPANESE WAGYU A5

Japanese Wagyu, Miyazaki Prefecture*

New York Strip, Block Cut GF
MP / Minimum 6oz

SAUCES

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

*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.



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.

