



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

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

PARTY PANTS

Wheatley American Vodka,
Hibiscus, Lime,
Grapefruit

THE CEREMONY

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

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

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

Lunch

STARTERS

Yellow Tail Carpaccio, Tomato, Jalapeño, Shallots*

25

Shrimp Cocktail, Yuzu Cocktail Sauce

27

Oysters*

4 each

Chicken Liver Pâté, Haricots Verts, Shallots, Crostini

18

Lobster, Burrata, Pickled Eggplant, Basil, Mâche

33

Bread Service

8

SALADS

Escarole Caesar, Parmigiano, Brioche Croutons

17

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

20

Baby Gem Lettuce, Onion, Tomato, Bacon,

Buttermilk Blue Cheese Dressing

17

ADD:

Grilled Chicken Breast 9

Grilled Shrimp 15

Creekstone Hanger Steak 6oz 24

LUNCH

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

28

Beer Battered Tripletail Sandwich, Herb Tartar, Slaw, Pommes Frites

26

Parmesan Crusted Chicken Breast Sandwich,
Spicy Arrabbiata Sauce, Basil, Mozzarella, Pommes Frites

22

Steak Frites, 6oz Creekstone Farms Hanger, Pommes Frites, Bearnaise

30

Fresh Seafood of the Day

Market Price

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.