

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

Lunch

STARTERS

- Yellowtail Carpaccio, Tomato, Jalapeño, Shallots*
24
- Steak Tartare, Sauce Verte, Quail Egg*
19
- Shrimp Cocktail, Yuzu Cocktail Sauce
26

SALADS

- Escarole Caesar, Parmigiano, Brioche Croutons
16
- Heirloom Tomato Carpaccio,
Cucumber, House Ricotta, Pistou
19
- 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
- Smoked Salmon, Cauliflower Pizzette,
Dill Crema, Caviar
32

AMERICAN SPA

The following selections were created to provide the healthiest and most flavorful options possible. The dishes are under 750 calories.

- Celery Root Ravioli, Celery & Mushroom Duxelle, Red Wine Syrup - VEGAN
24
- Smoked Trout, Apple, Watercress, Truffle Vinaigrette
21
- Shallot Crusted Sablefish, Poached Tomato & Asparagus, Tomato Aqua Pazzo
24
- Poached Chicken Breast, Petite Vegetables
24
- Lobster, Burrata, Pickled Eggplant, Basil, Mache
32
- Herb Roasted Salmon, Potatoes, Egg, Roasted Onions, Mustard Vinaigrette, Watercress
24

AMERICAN LUXE

- Steak Sandwich, Caramelized Shallots, Truffle Aioli, Robiola, Frites
26
- Continental Burger, Frites
25
- Crab Souffle Benedict, Asparagus
24
- Fried Grouper Sandwich, Slaw, Frites
25

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

PIEDMONTESE

Certified Italian Piedmontese Breed, All-Natural*

Filet Mignon 8oz
65

Skirt Steak 12oz
44

Bone-In New York Strip 18oz
82

SNAKE RIVER FARMS

America's Premier Wagyu Producer*

Filet Mignon 6oz, SILVER
58

Filet Mignon 6oz, GOLD
78

New York Strip 12oz, GOLD
100

JAPANESE WAGYU A5

Japanese Wagyu, Miyazaki Prefecture*

New York Strip, Block Cut
MP / Minimum 6oz

VEGETABLES

Sautéed Spinach, Olive Oil, Chile Flakes, Garlic 12

Roasted Carrots, Herb Cream Sauce 14

Asparagus 16

Creamed Corn, Chives 12

POTATOES

Pommes Frites
14

Gratin, Parmigiano,
Serrano Ham
16

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.