

The Cocktail Lab

FUZZY LOGIC

Tromba Blanco Tequila,
Branca Menta,
Kiwi, Lemon

SMOKESHOW

Gem and Bolt Mezcal,
Aperol, Watermelon,
Lemon

Out of the Orb

19

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, Orange Blossom

CARIBBEAN QUEEN

Brugal 1888 Rum, Planteray OFTD,
Pierre Ferrand Dry Curaçao, Almond,
Tamarind, Lime, Aromatics

Craft Cocktails

19

THE CEREMONY

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

ESPRESSO ALCHEMY

Rittenhouse Rye, Caffè Borghetti Espresso Liqueur,
Amaro Montenegro, Luxardo Amaretto,
Espresso, Nutmeg

PARTY PANTS

Wheatley American Vodka,
Hibiscus, Lime,
Grapefruit

AMARO DAIQUIRI

Pasubio Vino Amaro, Meletti
Amaro, Lemon, Lime,
Peach, Aromatics

DIABOLITA DE MASA

Habanero & Red Fresno Infused Tromba
Blanco Tequila, Licor 43, Ginger, Blood Orange,
Passionfruit, Pomegranate, Lime

CALIFORNIA GREENIN'

St. George Valley Gin,
Lime Infused Velvet Falernum,
Green Trinity, Lemon, Ginger Beer

From The Archives

These thoughtfully chosen cocktails honor the creativity of bartenders past and the history of D'Amico's The Continental.

19

THE CHURCH KEY

Buffalo Trace Bourbon,
Blueberry-Sage Shrub,
Lemon

NADA COLADA

Coconut infused Planteray Rum,
Pineapple-Vanilla Bean Shrub,
Toasted Coconut Rim

Low Proof

16

No Proof

11

HUGO SPRITZ

St. Germain,
Prosecco, Mint

PEACH WHITE NEGRONI

C. Comoz, Lilet Blanc,
Merlet Crème de Peche, Peach

BUBBLY ALMOND

Almond, Lemon,
Club Soda

ROSEMARY FIZZ

Grapefruit, Rosemary,
Honey

HIBISCUS LEMONADE

Hibiscus Syrup,
Lemon, Club Soda

Lunch

STARTERS

- Yellowtail Carpaccio, Tomato, Jalapeño, Shallots*
25
- Hand Cut Steak Tartare, Sauce Verte, Quail Egg*
24
- Shrimp Cocktail, Yuzu Cocktail Sauce
27
- Chicken Liver Pâté, Haricots Verts, Shallots, Crostini
18
- Oysters*
4 each
- Bread Service
6

SALADS

- Escarole Caesar, Parmigiano, Brioche Croutons
17
- Heirloom Tomato Carpaccio, Cucumber, Ricotta, Pistou
20
- Continental Mixed Greens
16
- Watermelon Salad, Ricotta, Watercress, Tomato, Cucumber, Candied Pepitas
18

CAVIAR & TRUFFLES

Cauliflower Risotto, Scallop,
Truffle Carpaccio
27

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

AMERICAN SPA

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

- Zucchini Cannelloni, Tofu Ricotta, Cherry Tomatoes,
Basil, Cashew Butter - VEGAN
28
- Lobster, Burrata, Pickled Eggplant, Basil, Mâche
33
- Herb Roasted Salmon, Potatoes, Egg, Roasted Onions,
Mustard Vinaigrette, Watercress
28

AMERICAN LUXE

- Steak Sandwich, Caramelized Shallots, Truffle Aioli,
Robiola, Pommes Frites*
27
- Continental Burger, Cheese, Bacon, Tomato, Caramelized Onions,
Special Sauce, Pommes Frites*
27
- Beer Battered Tripletail Sandwich,
Slaw, Pommes Frites
26

WEEKDAY BRUNCH

- Avocado Toast, Avocado, Tomato, Radish,
Pickled Red Onion, Fried Egg, Seeded Bread*
22
- Soft Scrambled Eggs, Caviar, Toast*
62
- Eggs Benedict, Serrano Ham, Hollandaise,
Parmesan Foam, Brioche*
26
- French Toast Soufflé, Macerated Berries
21
- Buckwheat Crêpe, Smoked Salmon, Crème Fraiche,
Dill, Smoked Trout Roe, Egg*
28
- Shakshouka, Meatballs, Spiced Tomato Sauce, Cilantro,
Harissa, Eggs, Baguette*
26
- Steak & Eggs, 5oz Piedmont New York Strip, Périgourdine Sauce,
Fried Egg, Truffle Hollandaise, Pullman Bread*
38

Steak

CREEKSTONE FARMS

Premium American Black Angus *

Filet Mignon 6oz
54

Filet Mignon 10oz
86

CREEKSTONE FARMS

American Black Angus USDA Certified Prime *

Ribeye 16oz
88

New York Strip 14oz
87

PIEDMONTESE

Certified Italian Piedmontese Breed, All-Natural*

Hanger Steak 12oz
48

Filet Mignon 6oz
58

Filet Mignon 10oz
88

Skirt Steak 12oz
48

Tomahawk Ribeye for two 42oz
170

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

JAPANESE WAGYU A5

Japanese Wagyu, Miyazaki Prefecture*

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

VEGETABLES

Creamed Spinach, Mornay Sauce 14

Baby Carrots, Thyme, Garlic,
Honey, Pecorino 17

Asparagus 17

Creamed Corn, Chives 14

POTATOES

Pommes Frites
12

Gratin, Parmigiano,
Serrano Ham
18

SAUCES

Continental Sauce Verte 5

Bordelaise Sauce 8

Beef Fat Béarnaise 5

Horseradish Sauce 5

Peppercorn Sauce 8

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.