

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

THE CEREMONY

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

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

PARTY PANTS

Wheatley American Vodka,
Hibiscus, Lime,
Grapefruit

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

ASPEN VODKA DIRTY MARTINI

Served with
10g of Oscietra Caviar
49

DIRTY MARTINI

À la Carte
19

LA NOCHE OSCIETRA

10g Caviar Bump
39

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

- Yellowtail Carpaccio, Tomato, Jalapeño, Shallots*
25
- Hand Cut Steak Tartare, Sauce Verte, Quail Egg*
24
- Shrimp Cocktail, Yuzu Cocktail Sauce
27
- French Onion Soup
22
- Chicken Liver Pâté, Haricots Verts, Shallots, Crostini
18
- Oysters*
4 each
- Bread Service
8

SALADS

- Escarole Caesar, Parmigiano, Brioche Croutons
18
- Heirloom Tomato Carpaccio, Cucumber, Ricotta, Pistou
20
- Continental Mixed Greens
17
- Baby Gem Lettuce, Onion, Tomato, Bacon, Buttermilk Blue Cheese Dressing
18

CAVIAR & TRUFFLES

Cauliflower Risotto, Scallop,
Truffle Carpaccio
28

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.

- Lobster, Burrata,
Pickled Eggplant, Basil, Mâche
33
- Avocado Toast, Avocado, Tomato, Radish,
Pickled Red Onion, Fried Egg, Seeded Bread*
22
- Herb Roasted Salmon, Potatoes, Egg, Roasted Onions,
Mustard Vinaigrette, Watercress
28
- Continental Steak Salad, Tomato, Cucumber,
Red Onion, Fresh Herbs, Thai Dressing*
36
- Seared Tuna, Sauce Ravigote,
Cucumber, Quail Egg, Mixed Greens
34

AMERICAN LUXE

- Steak & Eggs, 5oz New York Strip, Périgourdine Sauce,
Fried Egg, Truffle Hollandaise, Pullman Bread*
38
- Continental Burger, Cheese, Bacon, Tomato, Caramelized Onions,
Special Sauce, Pommes Frites*
28
- Shakshouka, Meatballs, Spiced Tomato Sauce, Cilantro,
Harissa, Eggs, Baguette*
26
- Beer Battered Tripletail Sandwich,
Slaw, Pommes Frites
26
- Steak Sandwich, Caramelized Shallots, Truffle Aioli,
Robiola, Pommes Frites*
27
- Eggs Benedict, Serrano Ham, Hollandaise,
Parmesan Foam, Brioche*
26
- Egg Salad Tartine, Smoked Salmon,
Fresh Herbs, Rye Bread*
28

Steak

CREEKSTONE FARMS

Premium American Black Angus *

Filet Mignon 6oz
56
Filet Mignon 10oz
88

CREEKSTONE FARMS

American Black Angus USDA Certified Prime *

Ribeye 16oz
88
New York Strip 14oz
87

PIEDMONTSE

Certified Italian Piedmontese Breed, All-Natural*

Filet Mignon 6oz
60
Filet Mignon 10oz
90
New York Strip 14oz
74

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 15
Baby Carrots, Thyme, Garlic,
Honey, Pecorino 18
Asparagus 19
Creamed Corn, Chives 15
Squash, Thai Basil Sauce 18

POTATOES

Pommes Frites
14
Gratin, Parmigiano,
Serrano Ham
20

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.