

Sips

worth the climb

All Cocktails 18

Crown Jewel

Ketel One Peach & Orange Blossom Vodka · Prickly Pear Hibiscus · French Grapefruit · Lemon · Cava

Beginner's Luck

Volcan Blanco Tequila · Mango · Ancho Chile · Lime · Orange

Lock & Key

Los Vecinos Mezcal · Ginger · Orange Curacao · Lime Pineapple · Pomegranate · Big Marble Ginger Beer

Hard Days Off

Scarlet Ibis Gold Rum · Crème of Coconut Apricot · Herbal Liqueur · Lemon · Nutmeg

Checks & Balances *** Contains Nuts

Zephyr Gin · Lychee · Floral Liqueur · Orgeat · Lemon · Bitters

Teller's Tale *** Contains Nuts

Four Roses Small Batch Bourbon · Passion Fruit Genepy · Lemon · Grapefruit · Egg White · Bitters Design

Pocket Full of Greenbacks

St. George Green Chile Vodka · Smoked Jalapeno Liqueur Garden Cantaloupe · Citrus

The Vault Keeper

Four Roses Small Batch Bourbon · Spiced Brown Sugar · Bitters · Cherry Smoked

Gold Free (Non-Alcoholic)

14

Seedlip Spice #94 · Ginger · Elderflower · Citrus · Soda Water

Cellar Selections wined & dined 6oz / 9oz

Drusian Prosecco Extra Dry DOCG	13 / 16
Ant Moore Estate Sauvignon Blanc	13 / 16
Juggernaut Cabernet Sauvignon	14 / 17
Valravn Pinot Noir	15 / 18
Lioco Chardonnay	16 / 19
Curator Red Blend	15 / 18
Pavette Cabernet Sauvignon	16 / 19

By the Bottle Btl.

Sauvignon Blanc Ant Moore	55
Cabernet Sauvignon Matias	65
Pinot Gris Illahe	65
Chardonnay Patrick Sullivan	65
Champagne Veuve Clicquot	180

Top Brews

Corona Extra	8	Huss Scottsdale Blonde	8
Michelob Ultra	8	Papago Orange Blossom	8
Miller Lite	8	Coors Lite	8
Dragoon American IPA	8	Hard Seltzer	8
Guinness	8	Crispy Seltzer	8



*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Menu items may contain, or come into contact with Crustacean Shellfish, Eggs, Fish, Milk, Peanuts, Soybeans, Tree Nuts and Wheat. For guests with special dietary requirements, or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team.

Bites

worth dividing

Auto gratuity fee of 18%

The Lox Box

25

Smoked Salmon · Pickled Vegetables · Lemon Caper Aioli · Black Garlic Cream Cheese · Radish Sprouts · Cranberry Walnut Bread

The Green Vault Dip Serves 2-3

25

Sauteed Spinach · Artichoke Hearts · Kale · Asiago Cream Cheese Garlic · House Crostini · Flatbread · Toasted Pinenut Sofrito

The Commonwealth Wings Serves 2

18

Chili Mezcal Honey Chicken Wings
Prickly Pear BBQ · Orange Pineapple Aioli

The Trustee's Flatbread Serves 2-3

22

Flatbread · Sundried Tomato Pesto · Goat Cheese · Prosciutto · Arugula · Pinenut Sofrito · Fig Balsamic Reduction

The Parlor Plate

20

Mixed Greens · Fig Jam · Burrata · Oven Roasted Tomato · Candied Pistachio · Balsamic Reduction · Lemon EVOO · House Crostini

Board of Trustees Serves 2-3

28

Chefs Choice of Imported Cured Meats · Local & Imported Cheeses
Housemade Jams Artisanal Rustic Sourdough · Nuts & Fruit

The Merchant Sliders

24

Brioche Buns · Steak · Chimichurri · Burnt Lemon Aioli · Fried Shallot

just one more

The Reserve Crème Brûlée Inquire

18

Ask your server about today's seasonal Crème Brûlée

The Gold Standard Chocolate

18

Flourless chocolate cake with seasonal compote, powdered sugar and hibiscus white chocolate drizzle.

Bankers Bowl

Choice of Base Spirit...

Vodka · Blanco Tequila · Gin · Rum

Served with...

Strawberry · Peach Apricot Tea · Lemon Grapefruit · Genepy · Pineapple Amaro

Served with...

Cava · 110 < OP > Champagne · 180



Please Drink Responsibly