“Perfect Ten” Bar Food Menu

Oysters on the Half Shell* 23
half dozen seasonal oysters

Fish and Chips 46
loup de mer, truffle chips,
 crème fraîche tartar sauce

American Wagyu Beef Sliders* 21
demi-glace, onion jam, white cheddar sauce,
spiced “jo jo” potato, pickle (extra slider 9)

Seared Hudson Valley Foie Gras* 27
lingonberry, thyme olive oil barquette, pomegranate syrup,
pistachio streusel

Herb Gnocchi 21
charred zucchini pesto, tomato relish, iberico ham,
garden vegetables

American Kobe Beef Burger* 26
blend of japanese A5, american wagyu, prime dry age beef,
brioche bun, choice of sharp cheddar or blue cheese

Mac & Cheese 14
gruyere, white cheddar, parmesan, emmental,
gouda, ham & pea gratin

Roasted Bone Marrow* 16
english muffin, salsa verde, veal demi-glace

Smoked Beef Tartare* 24
truffle egg emulsion, coriander vinaigrette,
manchego, yukon gold potato chips

*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness, especially in cases of certain medical conditions and pregnancies.
“Perfect Ten” Cocktails

16

HK Antioxidant
veev acai liqueur, lemon, blueberries

Posh Pimm’s
pimm’s no.1, domaine de canton, rogue cucumber soda

The Drifter
knob creek, ginger liqueur, falernum, bitters

Uncle Gordy’s Smash
bulleit bourbon, house meyer lemon syrup, mint

Walk thru the Isles
green tea infused tito’s vodka, sipsmith sloe gin,
blueberry grenadine sage, la marca prosecco

Devil’s Barrel
raspberry infused jack daniels, east indian sherry,
mint verbena syrup, hickory finish

Strawberry Martini
ketel one, strawberries, house basil syrup

Queen’s Cocktail
sipsmith gin, chareau, apple, lime, east indian tonic

Passion Mule aka Donkey!
woodford double oak, st. george spiced pear,
passionfruit, ginger beer

El Matador
house herradura pineapple-habanero tequila, cointreau,
passion fruit, agave syrup
Beer Selection

Draught

Anchor Brewing, California Lager 8
Ballast Point, Grapefruit Sculpin, IPA 10
Lagunitas, IPA 8
New Belgian Brewing, Fat Tire, Amber Ale 8
North Coast, Pranqster, Belgian Style Golden Ale 10
Left Hand Brewing, Nitro, Milk Stout 9
Innis & Gunn, Scottish Ale 9
Pilsner Urquell, Czech Pilsner 9
Ayinger, Bräu Weisse, Hefeweizen 9
Angry Orchard, Crisp, Cider 8

Craft/Import Bottles

Chimay, Grande Reserve, Belgian Strong Dark Ale 14
Deschutes, Black Butte, Porter 8
Dogfish Head, 60 Minute, IPA 8
Duvel, Belgian Strong Ale 10
Estrella Damm, Daura, Lager (Gluten Free) 8
Firestone Walker, Union Jack, IPA 8
Green Flash, West Coast, Double IPA 9
Stone, Ruination, Double IPA (22oz) 16
Unibroue, Le Fin du Monde, Tripel (750ml) 18

Local Las Vegas Brewed

Big Dogs, Peace, Love and Hoppiness, Pale Ale 8
Big Dogs, Las Vegas Lager 8
Bad Beats, Bluffing Isn’t Weisse, Hefeweizen 8

Please check with your Server for additional beer selections.
Wine by the Glass

Sparkling Wines
Champagne, Nicolas Feuillatte, Brut Réserve, Chouilly 20
Champagne, Taittinger, La Française, Brut, Reims 25
Moscato d’Asti, Michele Ciarlo, Nivole, Piedmont 16
Sparkling Rosé, Laetitia, Brut, Arroyo Grande 19

White Wines
Albariño, Agro de Bazán, Granbazán Verde, Rías Baixas 16
Chardonnay, Hartford Court, Russian River Valley 21
Chardonnay, Heitz, Napa Valley 20
Pinot Grigio, Jermann, Friuli-Venezia-Giulia, Italy 16
Riesling, Château Ste. Michelle, Saint M. QbA, Pfalz 15
Riesling, Schloss Schönborn, Marcobrunn, Kabinett, Rheingau 22
Sauvignon Blanc, Craggy Range, Martinborough 17

Rosé Wine
Ameztoi, Rubentis, Getariako Txakolina 16

Red Wines
Cabernet Sauvignon, Acumen, Napa Valley 25
Cabernet Sauvignon, Caymus, Napa Valley 50
Cabernet Sauvignon, Route Stock, Napa Valley 20
Malbec, Felino by Paul Hobbs, Mendoza 19
Merlot, Emmolo, Napa Valley 19
Pinot Noir, Emeritus, Russian River Valley 19
Pinot Noir, Siduri, Willamette Valley 20
Red Blend, Leviathan, Napa Valley 24
Sangiovese, Chianti, Tenuta di Arceno, Strada al Sasso 20
Shiraz, Penfolds, Kalimna Bin 28, South Eastern Australia 19
Syrah, St.-Joseph, Guigal, Rhône Valley 22
Zinfandel, Rodney Strong, Knotty Vines, Northern Sonoma 16