

Lobby lounge

COFFEE SELECTION

FRESHLY BREWED

Ritz-Carlton Coffee	6.00
Cappuccino	7.00
Café Latte	7.00
Espresso	7.00
Double Espresso	8.00

(Regular and decaffeinated available)

FRENCH PRESS

Colombian	9.00
Ethiopian Yirgacheffe	9.00
Jamaica Blue Mountain	9.00
Kapalua Dark	9.00
Kenya Single Estate	9.00

TEA SELECTION

Ritz-Carlton Blue Sapphire	6.00
Ritz-Carlton Tisane	6.00
Assam	6.00
Chamomile	6.00
Darjeeling	6.00
Earl Grey	6.00
English Breakfast	6.00
Green Tea	6.00
Spiced Orange	6.00
Mango	6.00
Peppermint	6.00
Yorkshire Gold	6.00

CHAMPAGNE AND SPARKLING

Gruet "Brut Champenois" NV	12.00
Mumm Cuvée Napa Brut Prestige NV	15.00
Louis Roederer Brut 1er NV	17.00
Ritz Champagne	17.00

BEER AND LAGERS

Amstel Light	7.50 each
Heineken	
Budweiser	
Samuel Adams	
Corona	
Red Stripe	
Asahi	
Erdinger	
Guinness	
O'Douls (Non-alcoholic)	

SMALL PLATES

SPICE CRUSTED, SEARED RARE AHI TUNA
Rice Crackers, Miso/Mustard Dressing
15.00

GULF SHRIMP COCKTAIL
Cocktail Sauce
14.00

MAINE CRAB CAKES
Avocado, Romesco Sauce and Mache Salad
14.00

HALF DOZEN CHILLED EAST COAST OYSTERS
Pickled Shallots and Lemon Dressing
14.00

WILD MUSHROOM GYOZA
Ponzu Dipping Sauce
10.00

SPICY CEVICHE
Black Bass marinated in Limejuice
and Extra Virgin Olive Oil
Coconut & Jalapeno Dressing
9.00

SELECTION OF IMPORTED
AND AMERICAN CHEESES
Stone Fruit Marmalade, Warm Walnut Bread
18.00

LIGHT FARE

BUFFALO MOZZARELLA AND
SERRANO HAM PANINI
Shaved Black Truffle and Potato Crisp
12.00

SMOKED CHICKEN BREAST & TALEGGIO CHEESE PANINI

Sun Dried Tomato & Tapenade Condiment
Potato Crisp
14.00

GRILLED HANGER STEAK
French Fries, Mixed Seasonal Greens
18.00

BST CLUB
Crispy Bacon, Grilled Shrimp, Fresh Tomato
Country Bread, Potato Crisps
14.00

GRILLED SIRLOIN OR
PORTOBELLO MUSHROOM BURGER
Brioche Bun, Pickled Vegetables, French Fries Potatoes
and Traditional Garnish
14.00

TRADITIONAL CAESAR SALAD
Fresh Cured Anchovies, Black Pepper Bread Sticks
8.50
Choice of Grilled Chicken Breast 14.00
Grilled Shrimp 18.00

DESSERTS

CHOCOLATE MALT CAKE
Chocolate Peanut Crunch Ice Cream

STRAWBERRY & RHUBARB TART
Strawberry Ice Cream

CLASSIC CREME BRULEE
Marinated Summer Berries

10.00 each

WINES BY THE GLASS

WHITES AROUND THE WORLD

Pighin Pinot Grigio Friuli	9.00
Italy 1999	
Steven Kent Chardonnay	8.00
USA, Central Valley	
Lighthouse Sauvignon Blanc	9.00
New Zealand, Marlborough 2000	
Edna Valley Vineyard Chardonnay	10.00
USA, Santa Maria Valley 1999	
Pascal Jolyon Sauvignon Blanc	10.00
France, Loire Valley	

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Amstel Light
Heineken
Budweiser
Samuel Adams
Corona
Rad Stripe
Asahi
Erdinger
Guinness
O'Doul's (Non-alcoholic)

7.50 each

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Chocolate Peanut Crunch Ice Cream

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Strawberry Ice Cream

CLASSIC CREME BRULEE
Marinated Summer Berries

10.00 each

WINES BY THE GLASS

WHITES AROUND THE WORLD

Pighin Pinot Grigio Friuli Italy 1999	8.00
Steven Kent Chardonnay USA, Central Valley	8.00
Lofthouse Sauvignon Blanc New Zealand, Marlborough 2000	9.00
Edna Valley Vineyard Chardonnay USA, San Luis Obispo 2000	10.00
Pascal Jolivet Sancerre France, Loire 1999	10.00
Cakebread Sauvignon Blanc USA, Napa 2000	11.00
Byron Vineyards Chardonnay USA, Santa Maria Valley 1999	12.00

REDS AROUND THE WORLD

Steven Kent Cabernet Sauvignon USA, Livermore Valley	8.00
Jean Luc Colombo "Les Abeilles" France, Cotes du Rhone	8.00
Hope Estate Shiraz USA, Hunter Valley 2000	9.00
Seghesio Zinfandel USA, Sonoma 1999	10.00
Ramsay "Lot 15" Pinot Noir USA, Carneros 1999	10.00
Rodney Strong Merlot USA, Sonoma 1998	10.00
"Whole Cluster" Pinot Noir USA, Willamette Valley Vineyards, Oregon 1998	12.00
Pellegrini Merlot USA, Long Island 1996	12.00
Simi Cabernet Sauvignon USA, Alexander Valley 1998	14.00
St. Francis Merlot USA, Sonoma 1998	15.00
Rosemount Show Reserve Cabernet Sauvignon Coonawarra 1998	16.00

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Mumm Cuvee Napa Brut Prestige NV	15.00
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Ritz Champagne	17.00

ALES AND LAGERS

Amstel Light	
Heineken	
Budweiser	
Samuel Adams	
Corona	
Red Stripe	
Asahi	
Erdinger	
Guinness	
O'Douls (Non-alcoholic)	

7.50 each

FLUTES

PASSION FLUTE	14.00
Champagne with Passion Fruit Purée	

KIR FRAISE	14.00
Champagne with Chambord and Crème de Strawberry	

PORT

Ramos Pinto 10 yrs	10.00
Cockburn 10 yrs, Tawny	12.00
Quinta de la Rosa 1995	16.00
Fonseca 20 yrs, Tawny	18.00
Taylor Fladgate 30 yrs, Tawny	29.00
Graham's 1977	39.00

MADEIRA

Sandeman Fine Rich	10.00
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SHERRY

Tio Pepe, Fino	10.00
Harveys Bristol Cream	10.00

CORDIALS

Anisette	10.00
Amaretto Di Saronno	10.00
Apple Schnapps	10.00
Baileys	10.00
Belle de Brillet	10.00
B&B	10.00
Cointreau	10.00
Drambuie	10.00
Frangelico	10.00
Galliano	10.00
Godiva Dark Chocolate	10.00
Godiva White Chocolate	10.00
Grand Marnier	10.00
Pimm's Cup	10.00
Pernod	10.00
Sambuca Black	10.00
Sambuca Romana	10.00

WATER

SPARKLING	10.00
San Pellegrino	10.00
Perrier	10.00
Aqua della Madonna	10.00

STILL	10.00
Evian	10.00
Voss	10.00
Fiji	10.00

SINGLE MALTS

Dalwhinnie 15 yrs	Central Highland	12.00
Glenlivet	Speyside (Livet)	12.00
Glenfiddich	Speyside (Dufftown)	12.00
Knockando	Speyside Highland	12.00
Laphroaig 10 yrs	Islay	12.00
Macallan 12 yrs	Speyside Highland	12.00
Oban	Western Highland	12.00
Talisker 12 yrs	Isle of Skye	12.00
Lagavulin 16 yrs	Islay	14.00
Glenmorangie 10 yrs	Northern Highland	14.00
Glenlivet 18 yrs	Speyside (Livet)	16.00
Balvenie 21 yrs	Speyside (Dufftown)	18.00
Macallan 18 yrs	Speyside Highland	18.00
Macallan 25 yrs	Speyside Highland	34.00

ARMAGNAC

Larressingle VSOP	10.00
Saint-Vivant	12.00
Cles des Ducs XO	20.00

CALVADOS

Busnel VSOP	10.00
Jean Danflou	14.00

EAU DE VIE

Massenez Poire William	12.00
Massenez Kirsch	12.00
Massenez Framboise	12.00

GRAPPA

Michele Chiarlo, Grappa di Barolo	12.00
Castello Banfi	14.00
Ornellaia di Grappa Merlot	16.00
Luce	22.00
Sassicaia	25.00

COGNAC

Remy Martin VSOP	12.00
Courvoisier VSOP	13.00
Hennessy VSOP	13.00
Delamain Pale & Dry	16.00
Hennessy XO	30.00
Kelt XO	30.00
Martell Cordon Bleu	30.00
Martell XO	30.00
Remy Martin XO	35.00
Louis XM	150.00

FLUTES

PASSION FLUTE	14.00
Champagne with Passion Fruit Purée	
KIR FRAISE	14.00
Champagne with Chambord and Crème de Strawberry	
BELLINI	14.00
Champagne with Peach Schnapps and Peach Purée	
CHAMPAGNE COCKTAIL	14.00
Champagne with Bitters and Sugar	
FRENCH 75	16.00
Champagne with Tanqueray 10 and Lemon Juice	

SHORT COCKTAILS

MOJITO	13.00
Bacardi Light, Fresh Mint and Limes, Sugar and Soda Water	
BATTERY SUNRISE	13.00
Jose Cuervo Gold, Bacardi O, Orange Juice and Grenadine	
RUSSIAN BEAR	13.00
Stolichnaya, Crème de Cacao and Cream	
RUSTY NAIL	13.00
Scotch Whisky and Drambuie	
WHITE LADY	13.00
Beefeaters Gin, Cointreau and Lime Juice	
MINT JULEP	13.00
Maker's Mark and Fresh Mint	

LONG DRINKS

HONEY COLADA	13.00
Bacardi Light, Vermont Honey, Pineapple Juice and Coconut Cream	
NEW YORK HARBOR-BREEZE	13.00
Skyy Vodka, Cranberry and Orange Juices with a touch of Apple Juice	
EL DIABLO	13.00
Jose Cuervo Gold, Chambord and Lime Juice, topped with Ginger Ale	
MORNING CALL	13.00
Absolut, Kahlua and a shot of Espresso	

MARTINIS

This selection of Martinis is based with our delicious house-infused vodkas

LIBERTINI	13.00
Citrus flavored Vodka, Pear Liquor, Midori and Blue Curacao	
CITRUS COSMO	13.00
Our Citrus flavored Vodka, married with Cointreau, Lime and Cranberry Juices	
THE BIG APPLE MARTINI	13.00
Homemade Apple Vodka, with a blend of Sweet Apple Schnapps and Apple Juice	
WATERMINT	13.00
Mint Vodka, brought together with Fresh Watermelon	
2 WEST	13.00
Vodka infused with Fresh Berries, shaken with Strawberry Purée and a hint of Cream	
CITRUS DROP	13.00
Our Citrus flavored Vodka, combined with Lemon Juice and a splash of Syrup	
ROYAL CIDER	13.00
Apple enhanced Vodka, Apple Juice, topped with Champagne	
AFTER 8	13.00
A special concoction of our Mint Vodka, Godiva Chocolate Liquor and Cream	
THE HAZELBERRY	13.00
A fusion of house infused Berry Vodka with Frangelico and a touch of Cranberry Juice	

VODKA

		Martini
Absolut Plain or Flavored	10.00	13.00
Wiborowa	10.00	13.00
Ketel One	10.00	13.00
Skyy	10.00	13.00
Skyy Citrus	10.00	13.00
Stolichnaya	10.00	13.00
Stolichnaya Ohranj	10.00	13.00
Smirnoff	10.00	13.00
Belvedere	12.00	15.00
Chopin	12.00	15.00
Grey Goose	12.00	15.00
Grey Goose a L'Orange	12.00	15.00
Vox	12.00	15.00

GIN

		Martini
Beefeater	10.00	13.00
Tanqueray	10.00	13.00
Tanqueray 10	12.00	15.00
Hendrick's	12.00	15.00
Bombay Sapphire	12.00	15.00

TEQUILA

		Margarita
Jose Cuervo Gold	10.00	13.00
Jose Cuervo 1800	12.00	15.00
Patron Silver	12.00	15.00
Patron Anejo	12.00	15.00
Sauza Commemorativo	12.00	15.00
Sauza Tres Generaciones	14.00	18.00
J.C. La Familia Reserva	18.00	23.00
El Tesoro Paradisio	22.00	29.00

SELECT BOURBONS

Jack Daniel's	10.00
Jim Beam	10.00
Knob Creek	10.00
Maker's Mark	10.00
Wild Turkey	10.00
Basil Hayden	12.00
Blanton's	12.00
Booker's	15.00

PREMIUM SCOTCH

Cutty Sark	10.00
Dewar's	10.00
J&B	10.00
Chivas	12.00
Johnny Walker Black	12.00
Johnny Walker Blue	35.00

WHISKEYS

Canadian Club	Canada	10.00
Seagram's VO	Canada	10.00
Seagram's 7	Canada	10.00
Crown Royal	Canada	12.00
Jameson	Ireland	10.00
Bushmills	Ireland	12.00