

by the glass

CHAMPAGNE

- Nicolas Idiart**, *Blanc de Blancs, Loire* 9
Le Grand Courtâge, *Brut Rosé, France* 12
Veuve Clicquot, *Yellow Label, Brut, Montagne de Reims* 25

WHITE

- Mer Soleil**, *Chardonnay, Santa Barbara* 13
Pierre Sparr, *Gewürztraminer, Alsace* 14
Clarendelle, *Haut Brion, Bordeaux* 14
Baron Fini, *Pinot Grigio, Alto Adige* 14
William Fèvre, *Chablis, Burgundy* 20

ROSÉ

- Clarendelle**, *Haut Brion, Bordeaux* 10

RED

- La Boulangerie**, *Cabernet Sauvignon Reserve, Vin de France* 12
Marsannay Louis Latour, *Burgundy* 15
Alexander Valley, *Cabernet Sauvignon, Sonoma* 15
Susana Balbo Estate, *Malbec, Argentina* 16
Matanzas Creek, *Merlot, Sonoma* 18
Patz & Hall, *Pinot Noir, Sonoma* 19
Burgess, *Cabernet Sauvignon, Napa* 20
Paveil de Luze, *Bordeaux, Margaux* 20
Caymus, *Cabernet Sauvignon, Napa* 30



cru classics

Champagne Cocktail

mid 1800's – London

sparkling wine, sugar cube, Angostura bitters, flute

14

Autumn Daiquiri

1880's – Havana

*Diplomatico Reserva rum, spiced panela syrup,
lime, Angostura bitters, up*

18

Cru Mule

1941 – Los Angeles

Ketel One, pine cordial, ginger beer, lime, rocks

15

Bee's Knees

prohibition era – unknown

Tanqueray No. 10, saffron-infused honey, lemon, up

17

Charentes Sidecar

1922 – Paris

*Courvoisier VSOP, Cointreau, Pineau des Charentes,
lemon, up*

16

Old Fashioned

1806 – Hudson, New York

*Four Roses Single Barrel bourbon, demerara,
Angostura bitters, smoked orange oil, rocks*

18

Bijou

1900 – New York City

Tanqueray, Green Chartreuse, sweet vermouth, up

17

Bottle-Aged Manhattan

1880's – New York City

Knob Creek rye, Carpano Antica, trio of bitters, up

17



cru signatures

Different Light

*a crisp, dry Champagne cocktail with subtle fruit and bright acidity
sparkling wine, cranberry shrub, flute*

15

Gin & Bird

rich and robust with balanced botanicals

Tanqueray, Scarlet Ibis rum, Licor 43, vanilla, lemon, up

16

Light Years

fruity and crisp with elegant floral notes and light autumnal spice

*Ketel One, Porton Pisco, spiced-pear liqueur,
St. Germain, lemon, up*

16

Arrow in the Gale

bold and earthy with dual spice notes and a long complex finish

*Buffalo Trace bourbon, grappa, ginger cordial,
lemon, black pepper, rocks*

17

Heart of Oak

a twist on an Old Fashioned with subtle smoke and trailing spice notes

*Casamigos reposado tequila, Vida mezcal,
orange-clove syrup, pine bitters, rocks*

18

19th Century

*this classy sipper combines complex flavors and aromas
with a toothsome texture*

Sipsmith gin, Lillet Blanc, Cointreau, fine herbs, up

17

Vixen's Heart

brooding, bittersweet and strange; not for the faint-hearted

*Cynar, Glenlivet Nadurra, Amaretto, smoked grapefruit oil,
salt tincture, rocks*

18

Accidental City

this smooth, spirit-forward Sazerac variation pays homage to its lineage

*Bulleit rye, Armagnac, Benedictine, Peychaud's bitters,
Absinthe rinse, down*

16



essentials

Dry Martini

Tanqueray No. 10, Quintyne extra dry vermouth, dry essence, grapefruit oil, up
19

Vodka Cocktail

Belvedere vodka, champagne reduction, passionfruit, rose water, rocks
21

Scotch Highball

Glenmorangie 12 year, seltzer, lemon oil, rocks
18

craft beer

Czechvar, Pilsner 5%, Czech Republic 5

Great Lakes Dortmunder, Lager 5.8%, Cleveland, Ohio 5

Paulaner, Hefe-Weizen 5.5%, Munich, Germany 6

Twisted Thistle, IPA 5.6%, Scotland 6

Duvel, Golden Ale 8.5%, Belgium 8

Dirtwolf, Double IPA 8.7%, Downington, Pennsylvania 8

Thirsty Dog Twelve Dogs of Christmas, Christmas Ale, Akron, Ohio 7

Chimay Blue, Trappist Ale 9%, Belgium 11

Samuel Smith, Oatmeal Stout 5%, Yorkshire, England 7

non alcoholic

Early Riser, Earl Grey tea, lemon, honey, up 7

Garden Spell, beet juice, fresh citrus, ginger beer 8

Cherry Tonic, spiced cherry syrup, fresh citrus, tonic, rocks 8

Handcrafted Soda, flavors: maple, lavender, pomegranate 7



bar menu

LITTLE GEM SALAD

*poached pears, candied pecans, roquefort,
banyuls vinaigrette*

14

CHEFS WHIM TERRINE

seasonal preparation

14

BEEF TARTARE

*parmesan fondue, truffle coulis,
quail egg, caper berry, mushroom*

17

CHARRED OCTOPUS

*romesco, black garlic, crispy potato,
fennel, chorizo*

20

ESCARGOT COCOTTE

*braised snails, forest mushrooms,
tarragon, pearl onion, bacon, garlic*

16

LE CRU BURGER

seasonal preparation, pomme frites

25

LARGE POMME FRITES

daily sauce offering

10



after dinner drinks

DESSERT FLIGHTS

Clarendelle Sauternes, 20-Year Graham Tawny Port, Bual Madeira, Pedro Ximenez Sherry	25
Chateau Rieussac Sauternes, 40-Year Graham Tawny Port, Bual Madeira, Pedro Ximenez Sherry	35
Quinta Do Crasto LBV Ruby, 20-Year Penfolds Tawny Port, 20-Year Graham Tawny Port, 40-Year Graham Tawny Port	45

DESSERT WINE

banyuls

Chapoutier 8

madiera

Rare Wine Co. Bual 12

sauternes

Clarendelle 14

Chateau Rieussec 16

pineau des charentes

Chateau Orignac 16

sherry

Alvear Pedro Ximenez 11

port

Fonseca bin 27 Ruby 8

Quinta do Crasto Ruby 10

Taylor Fladgate 15-Year

Reserve Tawny 15

Graham 20-Year Tawny 19

Penfolds Grandfather

20-Year Tawny 25

Graham 40-Year Tawny 38

LIQUEURS

herb and spice

Drambuie 10

Sambuca Romana 10

Pernod 12

Rothman & Winter Violette 12

Canton Ginger 15

St. Germain Elderflower 15

Benedictine 16

Green Chartreuse 19

fruit and nut

Chambord 12

Rothman & Winter Pear 12

Cointreau 14

Disaronno Amaretto 14

Grand Marnier 14

Luxardo Maraschino 16

bitter, amari and vermouth

Dolin 10

Aperol 12

Campari 12

Lillet Blanc 12

Fernet Branca 15

Carpano Antica 20



cheese

*rotating selection of domestic and
international artisan cheeses*

Choice of 3

12

Choice of 5

20

dessert

APPLE VERRINE

*white chocolate caramel crème, apple confit,
almond crumble, warm caramel sauce, green apple sorbet*

14

CARROT CAKE

*Cream cheese mousse, exotic fruit cremeux,
pineapple sorbet*

12

CHOCOLATE STONE

*dark chocolate mousse, caramel chocolate cremeux center,
crème fraiche ice cream*

12

HAZELNUT BAR

*hazelnut dacquoise, chocolate cremeux, crispy feuilletine,
milk chocolate, chantilly, crème fraiche ice cream*

12

CRÈME BRULEE

12

HOMEMADE SORBET

10



spirits

GIN

Beefeater	11
Bombay Sapphire	13
Botanist	17
Hendrick's	15
Sipsmith	17
Tanqueray	10
Tanqueray No. 10	14

VODKA

Belvedere	16
Chopin	15
Grey Goose	15
Grey Goose Orange	15
Grey Goose Citron	15
Jewel of Russia	32
Ketel One	12
Tito's	10

RUM

Avua Cachaca	15
Bacardi Silver	10
Diplomatico Reserva	16
Myers's	10
Ron Zacapa	18

TEQUILA AND MEZCAL

Casamigos Reposado	18
Del Maguey Vida Mezcal	14
Don Julio Anejo	19
Don Julio 1942	40
Patron Silver	17

BRANDY

Boulard Calvados	17
Castarede Armagnac	20
Courvoisier VSOP	14
Courvoisier XO	49
Hennessey Paradis	120
Pierre Ferrand 1840	18
Porton Pisco	18

BOURBON

Angel's Envy	20
Bulleit	10
Buffalo Trace	12
Henry McKenna	16
Hudson Baby Bourbon	18
Maker's Mark	12
Woodford Reserve	15

RYE

Bulleit	12
High West Rendezvous	22
Knob Creek	16
Whistlepig, 10-year	28

TENNESSEE AND CANADA

Gentleman Jack	15
Jack Daniel's	10
Jack Daniel's Single Barrel	18
Crown Royal	12

IRISH WHISKEY

Jameson	12
Redbreast, 12-year	20

BLENDED SCOTCH

Dewars	10
Johnnie Walker Red	12
Johnnie Walker Black	15
Johnnie Walker Green	20
Johnnie Walker Blue	55

SINGLE MALT SCOTCH

Balvenie, 21-year Portwood 50	
Glenlivet, 12-year	14
Glenmorangie Nectar D'Or	18
Lagavulin, 16-year	22
Macallan, 12-year	20
Macallan, 18-year	60
Oban, 14-year	22
Talisker, 10-year	20

