

The **LAMBS CLUB**

DAY TIME
2PM - 5PM

COCKTAILS

Moscow Mule 15
Belvedere Vodka, Ginger, Lime, Soda

The Lambs Cup 18
Our Classic Fruit Cup... Plymouth Gin, Bianco Vermouth,
St Germain, Muddled Cucumber and Citrus, Ginger

Hemingway Daiquiri 16
10 Cane Gold Rum, Lime, Grapefruit, Maraschino

Gold Rush 18
Elijah Craig 12 Year Bourbon, Lemon, Honey

1738 Sidecar 20
Remy & Martin 1738 Cognac, Cointreau, Lemon

Silver King 17
Plymouth Gin, Lemon, Sugar, Egg Whites, Peychaud's Bitters

Mad Man Cosmopolitan 15
Appleton VX Rum, St Germain, Clementine, Ginger

White Russian 16
Russian Standard Vodka, Coffee Liqueur, Cream, Munich Style

COLD DRINKS

House Pressed Juice

Orange	8
Grapefruit	8
Carrot-Ginger	9
Beet-Green Apple-Celery	10
Super Food Smoothie of the Day	9
<i>*Protein, Ginseng or Ginger Supplement</i>	1

Iced Coffee & Tea

Iced House Blend Coffee	6
Iced Black Cat Latte	6.5
Iced The du Hammam Tea	6

Sodas

Coke	4
Diet Coke	4
Sprite	4
Fever Tree Club Soda	5
Fever Tree Tonic	5
Fever Tree Ginger Ale	5
Fever Tree Bitter Lemon	5

HOT DRINKS**Intelligentsia Coffee**

House Blend Drip Coffee	6
Black Cat Espresso	5.5
Black Cat Cappuccino or Latte	6.5

Tea

Big Ben English Breakfast/ Indian Assam, Chinese Yunnan	6
St James Ceylon/ Sri Lankan Black Tea	6
Grand Yunan Imperial/ Floral Morning Black Tea, Honey	6
Thé des Lords/ Traditional Earl grey, Safflower Petals	6
Long Jing Green/ Chinese Green Tea, Chesnuts	6
Grand Jasmin Chun Feng/ Classic Green Jasmine	6
Fleur de Geisha/ Green Tea, Cherry Blossom	6
Thé du Hammam/ Green Tea, Rose Petals, Orange Blossom, Green Dates, Red Frutis	6
Thé des Sources/ Green Tea, Mint, Bergamot, Rose Petals, Cornflower Petals	6
Thé des Amants/ Black Tea, Apple, Almond, Cinnamon, Vanilla, Ginger	6
*Thé des Lords Rooibos/ Red Tea, Lemon, Bergamot	6
*Thé des Vahines Rooibos/ Red Tea, Marigold, Vanilla	6
*Rooibos à la Verveine/ Red Tea, Verbena	6

* Caffeine-Free

WINES BY THE GLASS**Champagne & Sparkling**

Ayala, "Brut Souverain," Aÿ NV	16
Louis Roederer, "Brut Premier," Reims NV GLASS / HALF BOTTLE	20 / 40
Krug, "Grande Cuvée," Reims MV GLASS / HALF BOTTLE	45 / 90
Ruinart, Brut Rosé, Reims MV GLASS / HALF BOTTLE	35 / 70

White

Arnaldo Caprai, "Grecante," Grechetto, Colli Martani, Umbria 2010	12
Lucien Crochet, Sancerre, Loire 2009	18
Trefethen, Chardonnay, Oak Knoll, Napa Valley 2009	16
Cakebread, Chardonnay, Napa Valley 2010	25

Rosé

Jean-Luc Colombo, "Cape Bleue," Vin de Pays de Méditerranée 2011	8
Hermann J. Wiemer, "Rosé Cuvée," Finger Lakes, New York 2009	10

Red

Emeritus, Pinot Noir, "Hallberg Ranch," Russian River Valley 2009	20
La Bourgeoise, Merlot, Columbia Valley, Washington 2009	12
Joseph Phelps, Cabernet Sauvignon, Napa 2006	MAGNUM 35 / 250

BEERS

Blue Point, Toasted Lager, Patchogue, New York	8
Sierra Nevada, Pale Ale, Chico, California	8
Abita, Light, Abita Springs, Louisiana	8
Victory, "Prima Pils," Pilsner, Downingtown, Pennsylvania	8
Buckler, Non-Alcoholic, Holland	7

FROM THE KITCHEN

Citrus-Scented Olives 6

House Made French Fries 9

Warm Mixed Nuts 6

House Roasted, Rosemary

Calamari 16

Nicoise Olive, Fresno Chili Aioli

Shrimp Cocktail 4.50 each

Cocktail Sauce

Oysters on the Half Shell 4.50 each

Mignonette, Cocktail Sauce

Cheese Plate 18

A Selection of Aged Artisan Cheeses, Cranberry Walnut Bread

FROM THE KITCHEN

Yellowfin Tuna Tartare 24

Seville Orange, Bottarga di Muggine, Roasted Chicken Jelly

Ahi Tuna Nicoise 29

Gem Lettuce, Taggiasca Olive, Soft Cooked Egg

Turkey Club, Dagwood Style 21

Roasted Free Range Turkey, Bacon, Avocado, Sprouts

Sirloin Burger 21

House Made Fries

Cookies & Treats 9

Daily Selection

Lemon Pound Cake 12

Blueberries, Crème Fraîche, Crème de Cassis Sorbet

Housemade Ice Creams & Sorbets 10

Two Scoops

Chef/Partner Geoffrey Zakarian
