

Discover her secrets at sundown. Exclusive cocktails and culinary selections.

Happy Hour at the bar and cocktail area, Wednesday – Sunday, 6 pm to 8 pm.

## Temptation

### SAKE CRISPY RICE\*

Scottish salmon, spicy aioli, scallion

11

### CAESAR SALAD SKEWER\*

Pecorino romano, sourdough croutons, parmesan foam

11

### STEAK TARTARE\*

Tenderloin beef, taggiasca olives, Parmigiano Reggiano crisp, crostini

11

### AJÍ AMARILLO TIRADITO\*

Chef selection, coconut leche de tigre, cilantro

11

### PETITE MISO GLAZED SALMON ROLL\*

Shrimp dynamite relish, yuzu, pickles

11

## Desire

### CHICKEN & CAVIAR\*

Crispy tenders, Antonius Siberian caviar, dill ranch

15

### CRISPY SNAPPER

Ají amarillo aioli, Peruvian salsa criolla

15

### YAKINIKU SHRIMP BAO BUNS

Shiso leaf, dynamite relish

15

## Finer Things

### CHEF'S CENTERPIECE\*

Assortment of Giselle's favorite bites

per guest 35

### ANTONIUS SIBERIAN CAVIAR\*

Smoked salmon rilette & warm bilini

100

### JAPANESE A5 4OZ

Snow aged wagyu, truffle ponzu

120

## Cocktails

### 11:11 WISH

E11EVEN Vodka, Prosecco, strawberry citrus, cotton candy

11

### RENDEZVOUS WITH YOU

E11EVEN Vodka, peach, basil, fever-tree sparkling Sicilian lemonade

11

### CLOSE TO MIDNIGHT

Casa Noble Reposado, Thai chili, cilantro, fever-tree grapefruit soda, tajfn rim

11

## Spirits

### E11EVEN VODKA

9

### PATRÓN SILVER TEQUILA

9

### BACARDI SILVER RUM

9

### BOMBAY GIN

9

### MAKER'S MARK WHISKY

9

### DEWAR'S WHITE LABEL SCOTCH

9

## Caviar 'Bump'

### TEQUILA SERVED CHILLED ANTONIUS SIBERIAN CAVIAR\*

#### CASA DRAGONES BLANCO TEQUILA

20

#### CASA DRAGONES REPOSADO TEQUILA

25

## Wine & Champagne by The Glass

### VOIRIN-JUMEL "BLANC DE BLANCS" GRAND CRU

Cramant

12

### VEUVE CLICQUOT ROSÉ

Reims

25

### CHÂTEAU D'ESCLANS, "WHISPERING ANGEL ROSÉ"

Provence

9

### ALBARIÑO, GRANBAZÁN "ETIQUETA ÁMBAR"

Rias Baixas

10

### SANCERRE, ANDRE VATAN "LES CHARMES"

Loire

13

### CHARDONNAY, KISTLER "LES NOISETIERS"

Sonoma Coast

29

### BORDEAUX BLEND, LES CADRANS DE LASSEGUE

Saint-Emilion

13

### PINOT NOIR, FLOWERS

Sonoma Coast

19

### CABERNET SAUVIGNON, CAYMUS VINEYARDS

Napa Valley

29

\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.