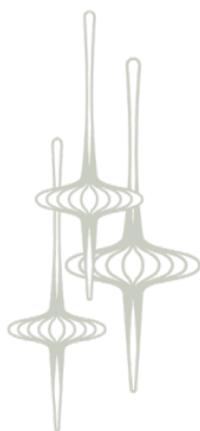


*the*  
LOBBY  
BAR



*Inspired by decades of celebrations, the Lobby Bar at The Ritz-Carlton invites you to raise a glass to moments that become cherished memories. Featuring a curated selection of wines and champagnes, the Lobby Bar celebrates the finer things in life: a dazzling sunset, a day well lived, the embrace of family and friends.*

*“Only the unimaginative can fail to find a reason for drinking Champagne”*

OSCAR WILDE

AT THE RITZ-CARLTON

# WINES *by the* GLASS

## THE CHAMPAGNE EXPERIENCE ..... 80

Pierre Gimmonet *Brut, 1er Cru, Blanc de Blancs*  
Laurent-Perrier *Brut, Cuvée Rosé*  
Rare *Brut, 2013*

2 oz. each

### *Champagne*

Voirin-Jumel ..... 22  
*Brut, L'Assemblage, Cramant, Champagne, France*

Domaine Alexandre Bonnet ..... 36  
*Extra Brut, Blanc de Noirs, Les Riceys, Champagne, France*

Pierre Gimmonet & Fils ..... 38  
*Brut, 1er Cru, Blanc de Blancs, Cuis, Côte de Blancs, Champagne, France*

Domaine Egly-Ouriet ..... 42  
*Extra Brut, Grand Cru, Les Premices, Ambonnay, Champagne, France*

Laurent-Perrier ..... 45  
*Brut, Cuvée Rosé, Tours sur Marne, Champagne, France*

Billecart-Salmon ..... 65  
*Extra Brut, 2015, Le Rosé, Mareuil-sur-Aÿ, Champagne, France*

Grand Siècle ..... 70  
*Brut, Iteration No. 26, Tours sur Marne, Champagne, France*

Dom Pérignon ..... 80  
*Brut, 2015, Épernay, Champagne, France*

Rare ..... 85  
*Brut, 2013, Reims, Champagne, France*

### *Sparkling*

Albert Bichot ..... 16  
*Brut, Crémant de Bourgogne, Brut Réserve, Burgundy, France*

Domaine Sérol ..... 16  
*Turbulent, Pétillant Rosé, Côte Roannaise, France*

Adami ..... 18  
*Brut, DOCG, Bosco di Gica, Prosecco di Valdobbiadene, Veneto, Italy*

Llopart ..... 19  
*Brut, 2020 Corpinnat, Reserva, Penedes, Spain*

Ca' del Bosco ..... 20  
*Brut, Cuvée Prestige, Franciacorta, Lombardy, Italy*

## CORAVIN SOMMELIER SELECTIONS

*Our finest wines poured by the glass via Coravin preservation*

*4 oz. each*

**Domaine Tempier** 35

*2024, Rosé, Bandol, Provence, France - Magnum Pour*

**Domaine Moreau-Naudet** 45

*2023, 1er Cru Vaillons, Chablis, Burgundy, France*

**Remoissenet Père & Fils** 47

*2019, Meursault, Côte de Beaune, Burgundy, France*

**Overture by Opus One** 48

*2022, Cabernet Sauvignon, Oakville, Napa Valley, USA*

**Domaine Jean-Louis Chave** 60

*2021, Hermitage, Rhône Valley, France*

*2.5 oz. each*

**Château d'Yquem** 95

*2010, Sauternes, Bordeaux, France*

<b>White</b>	6oz
Weingut Stadt Krems .....	16
<i>Grüner Veltliner, 2023, Kremstal, Austria</i>	
Domaine du Pré Semelé .....	25
<i>2023, Sancerre, Loire Valley, France</i>	
Stag's Leap Wine Cellars .....	27
<i>Karia, Chardonnay, 2023, Napa Valley, California, USA</i>	
Domaine Guy Robin .....	28
<i>2022, Vieilles Vignes, Chablis, Burgundy, France</i>	
<b>Rosé</b>	
Château Peyrassol .....	18
<i>Les Commandeurs 2024, Côtes de Provence, France</i>	
Scribe Winery .....	20
<i>Rosé of Pinot Noir, 2023, Sonoma Valley, California, USA</i>	
<b>Red</b>	
Domaine de la Prébende .....	18
<i>2023, Beaujolais, Burgundy, France</i>	
Chappellet, Mountain Cuvée .....	20
<i>2023, Napa-Sonoma, California, USA</i>	
Arterberry Maresh .....	25
<i>Pinot Noir, 2023, Dundee Hills, Willamette Valley, Oregon, USA</i>	
Château La Nerthe .....	28
<i>Les Granières, 2020, Châteauneuf-du-Pape, Rhône, France</i>	
Hill Family Estate .....	35
<i>Cabernet Sauvignon, 2022, Napa Valley, California, USA</i>	
<b>Dessert</b>	3oz
Château Roûmieu-Lacoste .....	27
<i>2022, Sauternes, Bordeaux, France</i>	
Taylor Fladgate .....	39
<i>30 Year Old Tawny Port, Porto, Portugal</i>	

# CRAFT *Cocktails*

## THE STEEPED COLLECTION

- Verdant Voyage ..... 25  
*Planteray Rum, Bacardi Silver, St. Germain, Lemon Juice, Orange Bitters, Tropical Green Tea*
- Bergamot Bubbles ..... 24  
*Clarified Heavenly Cream Tea Reduction, Botanist Gin, Lemon Juice, Italicus, Topped with Bubbles*
- The Earl of Grey ..... 25  
*Italicus, Eagle Rare 10, Earl Grey Tea Reduction, Lemon Juice, Egg White*
- Ritz Royale ..... 22  
*Hibiscus Tea Reduction, Prosecco*

## CRAFTED TALES

- Above The Clouds ..... 25  
*Aperol, Amaro Nonino, Zacapa 23, Lemon Juice, Mango, Passion Fruit*
- Angry Frenchman ..... 40  
*Louis XIII, Grand Marnier Centenaire, Lemon Juice*
- La Banane Brûlée ..... 25  
*Butter-Washed Zacapa Rum, Giffard Banana, Brown Sugar, Orange Bitters, Black Walnut Bitters*
- The Butterfly Effect ..... 22  
*Botanist Gin, Luxardo Bitter Bianco, Dolin Dry, Butterfly Pea Flower Tea*
- The Ritz Old Fashioned ..... 22  
*Coconut Fat-Washed Woodinville Bourbon, Demerara, Angostura Bitters*
- Clover Champagne ..... 24  
*Sipsmith Gin, Lemon, Raspberries, Egg White, Topped with Champagne*

## ZERO PROOF

- Cranberry Spritz ..... 18  
*Cranberry, Apple Cider Vinegar, Simple Syrup, Fresh-Squeezed Lime Juice, Club Soda*
- Gin Gin Mule ..... 18  
*Seedlip 47, Fresh-Squeezed Lime & Lemon Juice, Mint, Ginger Beer*

# CRAFT *Beer*

## IMPORTED

Westmalle, “Tripel” ..... 14  
*Golden Trappist Beer, Brouwerij Westmalle, Belgium*

Oslo, Nordic Pilsner ..... 14  
*Lager, Oslo, Norway*

## DOMESTIC

Dogfish Head, “90-Minute IPA” ..... 14  
*IPA, Milton, Delaware*

3 Sons, “Dopealicious” ..... 14  
*Hazy New England IPA, Dania Beach, Florida*

King State, “Green Dart” ..... 14  
*German-Style Pilsner, Tampa, Florida*

Prairie, “Rainbow Sherbet” ..... 14  
*Artisan Ale Sour, Prairie Artisan Ale, Oklahoma*

## CLASSIC

Yuengling ..... 8  
*American Lager, Pittsville, Pennsylvania*

Stella Artois ..... 9  
*Pilsner, Leuven, Belgium*

Corona Extra ..... 9  
*Mexican Lager, Mexico City, Mexico*

Michelob Ultra ..... 8  
*Light Lager, Saint Louis, Missouri*

## ZERO PROOF

Heineken 0.0 ..... 9  
*N.A., Amsterdam, Netherlands*

Paulaner ..... 9  
*N.A., Weizen-Radler, Germany*

Clausthaler ..... 9  
*N.A., Frankfurt, Germany*

## Small BITES

- Little B's ..... 24  
*Wagyu beef sliders, black truffle relish, gold leaf*
- Sticky Chicken & Biscuits ..... 24  
*Marinated thigh, black garlic aioli, crisp pickles*
- Truffled Fries ..... 20  
*Double cooked, thick-cut potatoes, Parmigiano Reggiano, shaved truffles*
- Cured ..... 24  
*Chef's selection of cured meats, lavash, cornichons, nuts, quince jelly*
- Crispy Sardinian Artichoke ..... 19  
*Sea salt, lemon aioli*
- Oysters 3 each ..... 16  
*Rosé & Tellicherry pepper mignonette*
- Shrimp Cocktail\* ..... 23  
*Fennel & grapefruit salad, cocktail and cognac sauce*
- Wedge Salad ..... 24  
*Smoked heirloom tomato, red onion, lychee, pancetta, pickled shallots, Point Reyes blue cheese*

### ARTISANAL CHEESE 24

*Nuts, fruits & crisps*

choice of three cheeses:

*Karst Cave-Aged Gruyère*

*Vermont, cow, nutty, earthy, sharp*

*Moliterno Al Tartufo*

*Italy, sheep, grassy, nutty, intense truffle*

*Rogue Creamery Caveman Blue*

*Oregon, cow, creamy, mushroom brown butter*

*La Bonne Vie Triple Crème Brie*

*France, cow, buttery, creamy, rich*

*Cypress Grove Humboldt Fog*

*California, goat, creamy buttermilk, floral, herbal*

*Solera Three Milk Iberico*

*Spain, cow, goat, sheep, creamy, piquant, tangy*

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

THE RITZ-CARLTON IMPERIA CAVIAR

*Served with lemon blinis, traditional accompaniments*

Imperia Royal Ossetra

1 oz ..... 135

*Intense, briny, everlasting sea breeze*

Imperia Kaluga Reserve

1 oz ..... 130

*Balanced, nutty, mild*

SWEET

Fresh Strawberry Cheesecake ..... 16

*White chocolate Chantilly, strawberry & guava jam,  
chocolate crumble*

Frozen S'mores ..... 16

*Vanilla bean ice cream, crystallized graham cracker,  
homemade marshmallows & warmed chocolate ganache*

Coffee Caramel Torte ..... 14

*Chocolate joconde, milk chocolate coffee ganache,  
caramel mousse, candied almonds*

Warm Chocolate Cake ..... 16

*Blackberry filling, Tahitian vanilla bean ice cream*

# *Spirits*

## VODKA

<i>Ketel One</i> .....	18
<i>Ketel One Citroen</i> .....	18
<i>Grey Goose</i> .....	20
<i>Tito's</i> .....	20
<i>Beluga Noble</i> .....	21
<i>Chopin Family Reserve</i> .....	40
<i>Belvedere Lake Bartezek</i> .....	45

## GIN

<i>Sipsmith</i> .....	18
<i>The Botanist</i> .....	16
<i>Empress 1908</i> .....	18
<i>Tanqueray Ten</i> .....	18
<i>Hendrick's</i> .....	18
<i>Monkey 47</i> .....	28

## RUM

<i>Bacardi Superior</i> .....	14
<i>Don Q Spiced</i> .....	18
<i>Zacapa Solera</i> .....	22
<i>Planteray XO 20<sup>th</sup> Anniversary</i> ....	35

## TEQUILA

<i>Don Julio Blanco</i> .....	18
<i>Casamigos Blanco</i> .....	18
<i>Casamigos Reposado</i> .....	20
<i>Don Julio 1942</i> .....	45
<i>Clase Azul Plata</i> .....	50
<i>Clase Azul Reposado</i> .....	60

## MEZCAL

<i>Ilegal</i> .....	18
<i>Montelobos</i> .....	18

## SCOTCH

<i>The Macallan 12 yr</i> . . . . .	22
<i>The Balvenie 12 yr</i> . . . . .	25
<i>The Balvenie 14 yr</i> . . . . .	30
<i>Oban 14 yr</i> . . . . .	30
<i>Lagavulin 16 yr</i> . . . . .	35
<i>The Macallan 18 yr</i> . . . . .	75
<i>The Macallan 25 yr</i> . . . . .	175

## WHISKEY, BOURBON & RYE

<i>Jack Daniel's No. 7</i> . . . . .	16
<i>Crown Royal</i> . . . . .	18
<i>Jameson Irish Whiskey</i> . . . . .	18
<i>Gentleman Jack</i> . . . . .	18
<i>Woodford Reserve</i> . . . . .	18
<i>Woodford Rye</i> . . . . .	20
<i>Michter's Rye</i> . . . . .	20
<i>Angel's Envy</i> . . . . .	22
<i>Angel's Envy Rye</i> . . . . .	22
<i>Basil Hayden's 8 yr</i> . . . . .	22
<i>Whistle Pig Rye 10 yr</i> . . . . .	30

## COGNAC

<i>Hennessey VS</i> . . . . .	18
<i>Hennessey VSOP</i> . . . . .	45
<i>Rémy Martin VSOP</i> . . . . .	25
<i>Rémy Martin Louis XIII 1/2 oz</i> . . . . .	85
1 oz . . . . .	150
2 oz . . . . .	295

## CORDIALS

<i>Bailey's Irish Cream</i> . . . . .	16
<i>Cointreau</i> . . . . .	16
<i>Amaretto Disaronno</i> . . . . .	16
<i>Amaro Nonino</i> . . . . .	16
<i>Romana Sambuca</i> . . . . .	16
<i>Romana Sambuca Black</i> . . . . .	16
<i>Grand Marnier Cordon Rouge</i> . . . . .	16
<i>Grand Marnier Centenaire</i> . . . . .	65

