

DESSERT

24K MOLTEN CHOCOLATE CAKE SUNDAE 18

luxardo cherries, vanilla bean ice cream, valrhona chocolate

WARRE'S WHITE PORT NV 16

LEMON RASPBERRY NAPOLEON 17

crunchy phyllo layers, whipped cream, fresh berry sauce

BROADBENT RUBY PORT NV 14

BRULEÉ BASQUE CHEESECAKE 18

fresh and roasted strawberries, strawberry coulis

ROYAL TOKAJI ASZU 5 PUTTONYOS 2017 25

CREAMSICLE SHAVED ICE 16

citrus mango granita, sweetened condensed milk, coconut espuma

RHUM J.M V.O 1 OZ FLOAT 9

JURA ESPRESSO MARTINI 21

14 year rye cask, borghetti café liqueur
lamill espresso

S'MORES MARTINI 19

remy martin vsop cognac, chocolate
marshmallow

LAMILL COFFEE & TEA

organic loose leaf tea 9

*masala chai, earl grey, english breakfast
jasmine tea, moroccan mint, phoenix oolong
chamomile*, rooibos bourbon*, cactus nectar**

CAFFEINE FREE

MICHAEL MINA COFFEE & ESPRESSO BLEND

french press SERVES 2 10

espresso, macchiato 7

americano, cappuccino, latte 10

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES

BOURBON STEAK

Executive Chef: Gabriel Pulido
Executive Sous Chef: Maiki Le

A MICHAEL MINA RESTAURANT

*FOR YOUR CONVENIENCE A
SUGGESTED GRATUITY OF 20% IS
INCLUDED FOR PARTIES OF SIX OR
MORE. YOU ARE NOT REQUIRED TO PAY