

DESSERT

DUBAI CHOCOLATE SUNDAE 23

pistachio, kataifi, vanilla bean ice cream

GRGICH HILLS VIOLETTA LATE HARVEST SAUVIGNON BLANC 36

TRIPLE LAYERED CHOCOLATE PEANUT BUTTER CAKE 18

peanut butter ganache, chocolate caramelia, cacao nib praline

TAYLOR FLADGATE TAWNY PORT 20YR 30

BRULÉED BASQUE CHEESECAKE 18

roasted strawberries, fresh strawberries, strawberry jus

ROYAL TOKAJI WINE CO. 5 PUTTONYOS 2019 26

CREAMSICLE SHAVED ICE 16

peach granita, raspberry, chantilly, coconut espuma

ANSELM I / CAPITELLI VIN SANTO 21

LAMILL COFFEE & TEA

organic loose leaf tea 9

peppermint, chamomile*,
masala chai, earl grey, jasmine,
english breakfast*

CAFFEINE FREE

MICHAEL MINA COFFEE & ESPRESSO BLEND

french press 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

A MICHAEL MINA RESTAURANT

Executive Chef: Antonio Domingo
General Manager: Angela Lopez

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