

## STARTERS

- East Coast Oysters\*** | on the half shell, cucumber mignonette • ½ dzn 24  
**Shrimp Cocktail\*** | sauce marie rose, avocado • 24  
**Fresh Stone Crab Claw\*** | egg yolk mustard • 1-30 • 3-85 • 6-165  
**Prosciutto Wrapped Quail** | fried legs, hot honey gastrique, apple & pecan arugula salad • 26  
**Annie Reserve Caviar\*** | with traditional accoutrements • 160

## CANAPES FOR THE TABLE

- Smoked Salmon and Dill Vol-au-vent\***  
**Green Pea Arancini** | yuzu lemon aioli

## FIRST COURSE

*Choice of one*

- Roasted Piquillo Pepper and Heirloom Tomato Soup**  
**Crab Tostada\*** | avocado salsa, cabbage slaw, fresno chili sauce  
**Romaine Caesar Salad** | brioche toast, shaved parmesan cheese  
**Truffle Wagyu Tartare\*** | thin sliced brioche toast, egg yolk mustard sauce, baby mixed green salad

## SECOND COURSE

*Choice of one entrée and one side*

- Roasted Spanish Octopus** | creamy yellow polenta, garlic spinach, almond chili sauce  
**Risotto Nero and Diver Sea Scallops\*** | squid ink risotto, pan seared diver scallops, micro arugula  
**Roasted Red Snapper** | saffron velouté, crab meat, white asparagus  
**Coffee Roasted Tenderloin\*** | mushroom duxelles, creamy potatoes, pasilla chili sauce  
**Mushroom and Goats Cheese Strudel** | spinach neapolitan, brandy cream sauce  
**Grilled Snake River Farms Skirt Steak\***

## SIDES

- Brussels Sprouts**  
**Creamy White Polenta**  
**Rainbow Carrots**  
**Asparagus**

## BEN'S CUTS

- Wagyu Ribeye\*** 20oz • +35  
**Wagyu Filet Mignon\*** 8oz • +30

## THIRD COURSE

*Choice of one*

- Hot Date** | sticky toffee pudding, butterscotch sauce, vanilla ice cream  
**Berry Cute** | vanilla bean pannacotta, forest fruit compote, brandy snap  
**Red Velvet Tiramisu** | creamy mascarpone, crème anglaise

## GOLDEN STANDARD COCKTAILS

### Opulent Espresso Martini • 18

House-Infused Vanilla Bean Patrón Reposado Tequila,  
Mr Black Coffee Liqueur, MAVEN Cold Brew

### Gold Fashioned • 18

House Blend of WhistlePig PiggyBack Rye 6 Year, Jameson  
Irish Whiskey, House-Made Cabernet Simple Syrup

### Golden "B" • 17

Maker's Mark Bourbon, Lemon Juice, Sweetbird  
Honeycomb, Sparkling Brut, Gold Dust

### Cosmobelle • 18

Absolut Citron Vodka, Cointreau, Sweetbird Dragon Fruit  
& Papaya, Lime Juice, Cranberry Juice

### Gilded Goose • 20

Grey Goose Vodka, Martini & Rossi Dry Vermouth  
Make it Shaken & Salted, add French Fries for a Salty Twist +5

## COCKTAILS

### Whatamelon Margarita • 16

Patrón Silver Tequila, Watermelon REÀL, Lime Juice, Mint

### The Annie Margarita • 16

Don Julio Blanco Tequila, Italicus Rosalio di Bergamotto,  
Grand Marnier, Agalima Organic Sour

### Meet Me on the Eastside • 16

Hendrick's Gin, Fresh Cucumber, Lime Juice, Mint

### Mystic Garden • 18

The Botanist Gin, Cointreau, Lemon Juice,  
Sweetbird Honeycomb, Basil, Fever-Tree Lime & Yuzu

### La Rosa Luminosa • 16

Rosaluna Mezcal, St-Germain, Lemon Juice,  
Sweetbird Botanical Rose

### Yuzu Lavender Spritz • 16

Tito's Handmade Vodka, Finest Call Lavender,  
Lemon Juice, Fever-Tree Sparkling Lime & Yuzu

### Blackberry Bramble • 16

Crown Royal Blackberry Whisky, Blackberry REÀL,  
Lemon Juice, Fever-Tree Club Soda

## WINES BY THE GLASS

### SPARKLING

	<u>6oz.</u>
Torresella, Prosecco, Extra Brut   Prosecco DOC	14
Madame Zéro (Sugar), Extra Aged Rosé, Premier Cru Champagne	32
Champagne Telmont 'Réserve Brut'   Épernay	28

### WHITES & ROSÉS

Fritz Zimmer, Riesling Spätlese   Mosel	14
Terlato Vineyards, Pinot Grigio   Friuli Colli DOC	17
Emmolo, Sauvignon Blanc   Napa Valley	14
Charles Debourges, Sauvignon Blanc   Sancerre	20
Patz & Hall, Chardonnay   Sonoma Coast	16
Stag's Leap Wine Cellars, 'Karia', Chardonnay   Napa Valley	20
Domaine Francine Bachelier, 'Vaillons' 1er Cru, Chablis   France	32
Miraval, Rosé   Côtes de Provence	16

### REDS

Benton-Lane, Pinot Noir   Willamette Valley	16
Corazón del Sol, 'Gran Reserva', Malbec   Mendoza	15
Alexana, 'Terroir Series', Pinot Noir   Willamette Valley	24
DAOU, Cabernet Sauvignon   Paso Robles	15
Experience, 'Winemaker's Reserve', Cabernet Sauvignon   Napa Valley	18
Far Niente, 'Post & Beam', Cabernet Sauvignon   Napa Valley	20
Château Armens, Bordeaux-Blend Saint-Émilion Grand Cru	26
The Prisoner, Red Blend   California	25

## NO PROOF REQUIRED

### Red Bull • 7

### Red Bull Sugarfree • 7

### Red Bull Red Edition Sugarfree • 7

### Heineken 0.0 • 8

### Lavender Lemonade • 10

Sweetbird Lavender, Lemonade and  
Honeycomb Syrups, Sparkling Water

### Rose Mule • 10

Sweetbird Rose Syrup, Ginger Beer,  
Fresh Lime Juice, Sparkling Water

### Island Time • 10

Sweetbird Coconut and Peach Syrups,  
Fresh Lime Juice, Red Bull Red Edition

### Peach Blossom Fizz • 10

Sweetbird Jasmin Lime Iced Tea and  
Peach Syrups, Sparkling Water

## BEER

### Miller Lite • 8

### Michelob Ultra • 10

### Saint Arnold Art Car IPA • 10

### Dos Equis • 10

### Stella Artois • 10

### Heineken • 10

### Chimay Cinq Cents Blonde Ale • 20

THE *Annie*  
CAFÉ & BAR