

DESSERTS

MR. LYONS FRESH MINT SUNDAE 12

HM Mint Ice Cream, Hot Fudge, Valrhona Cacao Nibs

BAKED ALASKA 18

HM Strawberry Ice Cream, Olive Oil Cake, Italian Merengue

CINNAMON-SUGAR BEIGNETS 14

HM Brioche Beignets, Caramel, Strawberry Coulis, Hot Fudge

STICKY TOFFEE PUDDING 13

HM Vanilla Ice Cream, Orange Blossom Caramel, HM Chantilly

VANILLA BEAN CRÈME BRÛLÉE 9

CHOCOLATE POT DE CRÈME 8

Valrhona Dark Chocolate Custard, Amarena Cherry Gelée,

HM Chantilly

DESSERT WINES (3 oz.)

Royal Tokaji Aszu 5 Puttonyos, 2013 14

La Fleur d'Or Sauternes '11 14

Alvear "Solera 1927" PX Sherry, Spain 14

R Bebe Barolo Chinato, California 20

Croft "Reserve Tawny Porto" Gaia, Portugal 12



COCKTAILS

MR. LYONS HONEST MARTINI	12
<i>Vodka or Gin</i>	
LYONS' LEMONADE	12
<i>Grey Goose Citron, Lemon Juice, Simple Syrup & Soda</i>	
AVIATION	14
<i>Tanqueray Gin, Fresh Lemon, Maraschino Liqueur & Crème de Violette</i>	
PENICILLIN	14
<i>Bank Note Scotch, Ginger, Honey, Lemon &, Compass Box Peat Monster Scotch</i>	
WHISKEY SOUR	14
<i>Bank Note Scotch, Lemon Juice, Simple Syrup & Egg White</i>	
OLD FASHIONED	14
<i>Jim Beam Rye, Bitters, Sugar, Amarena Cherries & Orange Peel</i>	
VIEUX CARRÉ	14
<i>Bulleit Rye, Sweet Vermouth, Benedictine, Cognac, Peychaud's & Angostura Bitters</i>	
MOSCOW MULE	12
<i>Absolut Elyx, Fresh Lime Juice, Ginger Beer</i>	
FRENCH 75	14
<i>Fords Gin, Lemon Juice, Simple Syrup & Prosecco</i>	
SIDECAR	14
<i>Park Cognac, Cointreau & Lemon Juice</i>	
THE SPANIARD	14
<i>Plymouth Gin & Fentimans Tonic</i>	
THE DAIQUIRI	12
<i>Trois Rivières Rhum, Lime Juice, Cane Sugar</i>	

BUBBLES

Perrier-Jouët Grand Brut Champagne NV	20 / 90
Lanson Brut Black Label, Champagne NV	18 / 70
Giavi Brut, Prosecco, Italy NV	14 / 50
Billecart-Salmon Rosé, Champagne NV	160
Dom Pérignon <i>Vintage 2009</i> , Champagne	325

WINES

Les Domain de Masques Rosé, Provence FR '17	14 / 50
Loriella Pinot Grigio, Delle Venezie, Italy '17	10 / 45
Ghost Block, <i>Morgaen Lee Vineyard</i> , Sauvignon Blanc, Napa '17	15 / 55
La Raimbauderie, Sancerre, Loire Valley FR '17	14 / 50
Melville Estate Chardonnay, Sta. Rita Hills, CA '15	16 / 60
Colene Clemens, <i>Dopp Creek</i> , Pinot Noir, Chehalem OR '16	15 / 55
Hyde & Sons Pinot Noir, Carneros, CA '13	18 / 70
William Hill Estate Cabernet Sauvignon, Central Coast '16	12 / 45
Château Guibot Bordeaux, Saint-Emilion '14	14 / 50
Paul Hobbs, Felino <i>Vina Cobos</i> , Malbec Argentina '17	15 / 55
Dry Creek Vineyard, Old Vine Zinfandel, Sonoma, CA '15	16 / 60
Behren's Family <i>The Road Les Traveled</i> , Red Blend, Napa NV15	20 / 75
Dom. de la Roncière, Châteauneuf-du-Pape, FR '15	22 / 85
Vine Cliff, Cabernet Sauvignon, Napa '13	20 / 75

BEERS

Duvel Strong Pale Ale, Belgium	9
Allegash White, ME	8
Anderson Valley Boont Amber Ale, CA	6
Stone Delicious IPA, CA	7
Stiegl Gold Lager, Austria	7
Belhaven Scottish Stout Nitro, Scotland	8
North Coast, Scrimshaw Pilsner, CA	8

HAPPY HOUR

4P-7P

COCKTAILS

EL DIABLO, <i>Tequila, Cassis, Lime, Ginger Beer</i>	8
HOUSE MANHATTAN, <i>Bourbon, Sweet Vermouth, Bitters</i>	8
MR. LYONS HONEST MARTINI, <i>Vodka or Gin</i>	8

BUBBLES + WINES

William Hill Estate Cabernet Sauvignon, Napa	7
Bodegas Juan Gil, Honoro Vera Rose, Spain	6
Fess Parker, Chardonnay, Paso Robles	7
Barone Fini Pinot Grigio, Italy	6
Giavi Prima Volta Brut Prosecco, Italy	7

BEERS

Stiegl Gold Lager, Austria	5
Scrimshaw Pilsner, Fort Bragg, California	5

HAPPY HOUR

5P-7P

MARINATED OLIVES	4
ROASTED MARCONA ALMONDS	5
PIMENTO CHEESE & CRACKERS	5
BABY ICEBERG WEDGE SALAD	7
MR. LYONS BURGER	12
PRIME RIB MEDALLION	19
PRIME RIB SLIDERS	9

SNACKS

LAMB + FAVA BEAN CROQUETTES <i>Braised Lamb / Fava Bean Falafel / Red Pepper Jam / Creamy Horse Radish</i>	14
PICKLED DEVEILED EGGS <i>Red Beet Eggs / Lardons / Chives</i>	9
MARINATED OLIVES <i>Harissa & Preserved Local Orange</i>	7
ROASTED MARCONA ALMONDS <i>Black Truffle Sea Salt</i>	8
PIMENTO CHEESE & CRACKERS <i>Sesame Seed Crackers</i>	9

SIDES

MACARONI AND CHEESE <i>Tillamook Sharp Cheddar / Brioche</i>	12
SMASHED AND FRIED POTATOES <i>Yukon Gold / Garlic / Piquillo Pepper Aioli</i>	9
BEER BATTERED ONION RINGS <i>Piquillo Pepper Aioli</i>	11
CRISPY BRUSSELS SPROUTS <i>Spiced Balsamic Glaze / Parsley</i>	11
POMMES PURÉE <i>Yukon Gold's / Chives</i>	9

LOUNGE FOOD

WINTER CRUNCH SALAD 14

*Red Cabbage / Shaved Brussels / Red Beet / Pickled Garlic
Sieved Egg / Dijon Dressing / Fresh Dill*

CAESAR "CARDINI 1924" 13

*Romaine / Parmigiano-Reggiano
White Anchovy / Croutons / Oregano*

BABY ICEBERG WEDGE SALAD 15

*Nueskes Bacon / Point Reyes Blue
Sieved Egg / Pickled Red Onion / Cherry Tomato*

MATZO BALL SOUP 16

Chicken Consommé / Celery Leaf / Maitake Mushroom

FRENCH ONION SOUP 14

*Rich Veal Broth / Caramelized Onion / Brioche Crouton
Sotocenere & Gruyere Cheese*

CHEESE SELECTION

Traditional Accompaniments, 3 for 18 or 6 for 32

Sottocenerre Al Tartufo - Cow, Italy

Cypress Grove "Lamb Chopper" - Sheep, CA.

Carr Valley "Coco Cardona" - Goat, WI.

Manchego - Sheep, Spain

Beemster Mustard Seed - Cow, Holland

Point Reyes "Original Blue" - Cow, CA

OYSTERS ON A HALF SHELL 18

½ Doz. Oysters / Orchard Apple Mignonette / Lemon

SHRIMP COCKTAIL 23

U-10 / Dill / Old Bay / Cocktail Sauce

MR. LYONS BURGER 22

Bacon-Onion Jam / Lettuce / Tomato / Black Garlic Aioli / Brioche Bun

CHICKEN POT PIE 19

Braised Chicken / Pearl Onion / Heirloom Carrot / Celery / Rosemary

CHEF'S MIDNIGHT SNACK 16

Loaded Grilled Cheese / Brioche / Pimento Cheese / Roast Beef

PRIME RIB SLIDERS 16

Horse Radish Cream / Pickled Red Onion / Arugula on Brioche

STEAK FRITES 28

8 oz. Prime Hanger Steak / Peppercorn Sauce

PRIME RIB MEDALLION 7oz. 22

Baked Potato / Au Jus, Horseradish / Sour Cream / Butter & Chive

**Consuming undercooked seafood, meats and poultry could be hazardous to your health.*