

HAPPY HOUR / 5P-7P

COCKTAILS

EL DIABLO, <i>Tequila, Cassis, Lime, Ginger Beer</i>	8
HOUSE MANHATTAN, <i>Bourbon, Sweet Vermouth, Bitters</i>	8
PLYMOUTH 50/50, <i>Plymouth Gin, Lillet Rosé</i>	8
PLYMOUTH & TONIC, <i>Fentimans Tonic</i>	8
MR. LYONS HONEST MARTINI, <i>Vodka or Gin</i>	8

BUBBLES & WINE

Forge Cellars, Dry Riesling, Seneca Lake NY	6
Loriella Pinot Grigio, Delle Venezie, Italy	6
Fess Parker, Chardonnay, Santa Barbara County	7
Folktake Rosé, <i>Estate</i> , Monterey County	6
William Hill Estate Cabernet Sauvignon, Napa	7
Giavi Prima Volta Brut Prosecco, Italy	7

BEER

Scrimshaw Pilsner, Fort Bragg, California	5
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MARINATED OLIVES	4
ROASTED MARCONA ALMONDS	5
PIMENTO CHEESE & CRACKERS	5
BABY ICEBERG WEDGE SALAD	7
MR. LYONS BURGER	12
PRIME RIB MEDALLION	19
THE LITTLE DIPPER	12

SNACKS

SHRIMP COCKTAIL	23
<i>U-10 / Dill / Old Bay / Cocktail Sauce</i>	
15-MINUTE ROASTED BONE MARROW	22
<i>Oxtail-Date Jam / Petit Herb Salad / Tellicherry Gastrique</i>	
MARINATED OLIVES	7
<i>Harissa & Preserved Local Orange</i>	
ROASTED MARCONA ALMONDS	8
<i>Black Truffle Sea Salt</i>	
PIMENTO CHEESE & CRACKERS	9
<i>Sesame Seed Crackers</i>	

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

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>	
JAPANESE HIGHBALL	14
<i>Suntory Toki Whiskey, East Imperial Soda Water & Lemon Slice</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>	
WHITE NEGRONI	15
<i>Plymouth Gin, Dry Vermouth & Suze</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
Trois Rivières Rhum, Lime Juice & Cane Sugar	

BUBBLES

Billecart-Salmon, <i>Brut Réserve</i> , Champagne NV	25 / 95
Giavi Brut, Prosecco, Italy NV	14 / 50
Mangin et Fils, Brut, Champagne NV	120
Dom Pérignon, <i>Vintage 2009</i> , Champagne	350

WINES

Les Domain de Masques Rosé, Provence FR '17	14 / 50
Loriella Pinot Grigio, Delle Venezie, Italy '17	10 / 45
Forge Cellars, Dry Riesling, Seneca Lake, NY '17	10 / 45
Justin, Sauvignon Blanc, Central Coast, CA '17	14 / 50
La Raimbauderie, Sancerre, Loire Valley FR '17	15 / 55
Lewis, Chardonnay, Sonoma CA '17	20 / 75
Hyde & Sons Pinot Noir, Carneros, CA '13	18 / 70
William Hill Estate Cabernet Sauvignon, Central Coast '17	12 / 45
Paul Hobbs, Felino <i>Vina Cobos</i> , Malbec Argentina '17	15 / 55
Château Guibot Bordeaux, Saint-Emilion '15	15 / 55
Hourglass, <i>HGIII</i> , Red Blend, Napa CA '17	24 / 90

BEERS

North Coast, Scrimshaw Pilsner, CA	6
Peroni Nastro Azzurro Lager, Italy	7
Köstritzer Black Lager, Germany	7
Duvel Strong Pale Ale, Belgium	9
Stone Delicious IPA, CA	7
Allegash White, ME	8
Belhaven Scottish Stout Nitro, Scotland	8

LOUNGE MENU

SHAVED SUMMER SQUASH SALAD <i>Heirloom Cucumbers / Grilled & Marinated Haloumi Cheese Mint / Squash Blossom / Pistachio Oil</i>	14
CAESAR "CARDINI 1924" <i>Romaine / Parmigiano-Reggiano White Anchovy / Croutons / Oregano</i>	13
BABY ICEBERG WEDGE SALAD <i>Nueske's Bacon / Point Reyes Blue Sieved Egg / Pickled Red Onion / Cherry Tomato</i>	15
TOMATO & WATERMELON GAZPACHO <i>Compressed Watermelon / Lemon Cucumber / Agrumato</i>	12
FRENCH ONION SOUP <i>Rich Veal Broth / Caramelized Onion / Brioche Crouton Sottocenere & Gruyere Cheese</i>	12
MR. LYONS BURGER <i>Bacon-Onion Jam / Lettuce / Tomato / Black Garlic Aioli / Brioche Bun / Frites</i>	22
THE BIG DIPPER <i>Shaved Prime Rib / Caramelized Onion / Mushroom Gruyere Cheese / Au Jus / Brioche</i>	20
STEAK FRITES <i>8 oz. Prime Hanger Steak / Sauce Béarnaise</i>	28
PRIME RIB MEDALLION 7oz. <i>Baked Potato / Au Jus, Horseradish / Sour Cream / Butter & Chives</i>	22

SIDES

SAUTÉED SPINACH <i>Calabrian Chili / Preserved Lemon / Garlic</i>	11
GRAFFITI CAULIFLOWER <i>Brown Butter Apricot Compote / Vadouvan</i>	13
SIMPLE HEIRLOOM TOMATOES <i>Laudemio Extra Virgin Olive Oil / Sea Salt</i>	10
COACHELLA VALLEY CORN <i>Jalapeño Bacon / Corn Nut Gremolata</i>	12
SMASHED & FRIED YUKON GOLDS <i>Piquillo Pepper Aioli</i>	12
MACARONI AND CHEESE <i>Tillamook Sharp Cheddar / Brioche</i>	12
SALT BAKED POTATO <i>Sour Cream / Butter / Chives</i>	9

*A 2% Kitchen Appreciation Fee (of food sales only) will be added to your check.
You are welcome to decline.*

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

DESSERTS

MR. LYONS FRESH MINT SUNDAE	12
<i>HM Mint Ice Cream, Hot Fudge, Valrhona Cacao Nibs</i>	
CINNAMON-SUGAR BEIGNETS	14
<i>HM Brioche Beignets, Caramel, Strawberry Coulis, Hot Fudge</i>	
STICKY TOFFEE BREAD PUDDING	10
<i>Chantilly & Candied Orange</i>	
VANILLA BEAN CRÈME BRÛLÉE	9
<i>Seasonal Berries</i>	
CHOCOLATE POT DE CRÈME	8
<i>Valrhona Dark Chocolate Custard, Amarena Cherry Gelée, HM Chantilly</i>	

DESSERT WINES (3 oz.)

Blandy's, Bual Madeira, 10yr	16
Alvear "Solera 1927" PX Sherry, Spain	14
R Bebe Barolo Chinato, California	20
Croft "Reserve Tawny Porto" Gaia, Portugal	12

