

PLEASE LET YOUR SERVER KNOW ABOUT ANY ALLERGIES.

Dinner MENU

s o m e w h e r e
d i n e b a r

SEAFOOD TOWER

Oysters + Tiger Shrimp + Tuna + Snow Crab + Scallops [GF]
HALF 80 / FULL 155

TOMAHAWK STEAK

Buttered Seasonal Vegetables + Mushrooms + Roasted Potatoes
(MP)

RAW PIECES

- OYSTERS** (MP)
Horseradish + Lemon + Hot Sauce + Mignonette [GF]
- TUNA CRUDO** 24
EVOO + Pickled Jalapeño + Crispy Onion, Truffle Salt
- STEAK TARTARE** 22
Dijon, Worcestershire, Chives, Shallots, Cornichons [GF Option Available]

STARTERS

- SEARED SCALLOPS** 29
Miso Ginger Glaze, Edamame, Braised Cabbage, Salmon Roe
- ARTISANAL CHEESES** 28
Artisanal Cheese + Seasonal Jam + Seasonal Pickled Vegetables + Crostinis [GF Option Available][V]
- JAPANESE DUMPLINGS** 18
Chicken and Vegetable Dumplings + Garlic Chili Sesame Sauce + House Chili Oil + Cilantro + Miso Mayo [Vegetable Dumpling Option Available]
- CRISPY CALAMARI** 19
Tempura + Lemon + Spicy Chorizo Aioli + Togarashi + Parsley
- PORK BELLY BAO BUNS** 21
Confit Pork Belly + Smoked Chipotle BBQ Sauce + Red Cabbage Slaw + Cilantro [Vegetarian Option Available]
- BAKED BRIE** 24
Apricot Jam, Mustardo, Pecans, Crostinis

SWEET THINGS

- CRÈME BRÛLÉE** 13
Caramelized Sugar + Fresh Berries + Seasonal Jam [V]
- FRIED CINNAMON ROLLS** 13
Vanilla Icing + Fresh Berries [V]
- CHOCOLATE BROWNIE** 13
Vanilla Ice Cream + Whipped Cream + Fresh Berries [GF][V]

MAINS

- CHATEAUBRIAND FOR TWO** 95
Bordelaise Sauce, Mushrooms, Roasted Potatoes, Broccolini [GF]
Add Scallops (2) 10
- STEAK FRITES** 49
AAA 7 Oz Tenderloin, Garlic Rosemary Fries [GF]
Add Scallops (2) 10
- OSSO BUCO** 39
Braised Veal Shank, Bone Marrow Sauce, Chimichurri, Saffron Risotto
- SWORDFISH** 36
Roasted Butternut Squash, Squid Ink, Market Vegetables, Saplings [GF]
- RICOTTA AND SPINACH RAVIOLI** 32
Lemon Leek Sauce, Roasted Butternut Squash, Cherry Tomatoes, Aged Parmesan [V]
- WARM BURRATA SALAD** 24
Brussel Sprouts, Smoked Onion Jam, Basil, Balsamic Glaze [GF][V]
- BASIL PESTO PAPPARDELLE** 29
Tiger Shrimp + Pesto Cream Sauce + Cherry Tomatoes + Aged Parmesan [Vegan Option Available]
- SMASHED CHUCK BURGER** 19
6 Oz Chuck Patty + Caramelized Onions + Monterey Jack Cheddar + Boston Lettuce + Heirloom Tomatoes + Garlic Aioli + Potato Bun + Fries
Add Bacon 3
Beyond Patty [V] 3

SIDE PIECES

- FRIES** 8
Garlic Aioli [GF][V]
- YAM FRIES** 10
Spicy Chorizo Aioli [GF][V]
- TRUFFLE FRIES** 14
Truffle Oil + Parmesan + Garlic Aioli [GF][V]
- FRIED FIELD MUSHROOMS** 14
Chipotle BBQ Sauce [GF][V]
- FRIED BRUSSEL SPROUTS** 14
Caesar Dressing + Bacon [GF]

MENU CREATED BY EXECUTIVE CHEF

Nakul Gulati

[GF] GLUTEN FREE

[V] VEGETARIAN



s o m e w h e r e
dine bar

WINE

SPARKLING / CHAMPAGNE **5OZ / BOTTLE**

Champagne , Moët & Chandon Brut Imperial	200
Champagne , Moët & Chandon Ice Imperial	200
Champagne , Veuve Cliquot	200
Champagne, Veuve Cliquot Brut Rose	220
Champagne , Dom Perignon	850
Champagne, Ace of Spades Brut Gold	900
Champagne, Cristal Brut Vintage	900
Prosecco, Belstar, Italy	12 / 52
Sparkling Rose, Belstar, Italy	12 / 52

WHITE / ROSÉ **5OZ / 9OZ / BOTTLE**

Rosé, 2027, Cellars, Niagara Falls	11 / 19 / 47
Pinot Grigio, La Lot, Alto Adige, Italy	11 / 19 / 47
Sauvignon Blanc, Nonni, Argentina	13 / 23 / 55
Albarino, Attis Bodegas Y Vinedos, Rioja, Spain	14 / 23 / 56
Chardonnay, Stephen Vincent, Sonoma California	15 / 25 / 60
Chateau Musar, Jeune White, Bekka Valley, Lebanon	90

RED **5OZ / 9OZ / BOTTLE**

Shiraz, Earthworks, Barossa Valley, Australia	12 / 21 / 46
Pinot Noir, Peter Zemmer, Alto Adige, Italy	13 / 22 / 52
Chianti, Ormanni, Italy	13 / 23 / 55
Cabernet Sauvignon, Gravelly Ford, California	13 / 23 / 55
Malbec, Terrazas, Argentina	15 / 25 / 60
Cabernet Sauvignon, St.Francis, California	18 / 32 / 88
Barolo, Monvigliero Castello di Verduno, Piedmont, Italy 2013	250
Musella Amarone, Della Valpolicella Riserva ,Italy 2015	220

s o m e w h e r e

dine bar

COCKTAILS

SMOKEY OLD FASHION 25

(BEFORE 11 PM)

Buffalo Trace Bourbon Turbinado Gomme Syrup Aromatic Bitters Smoked With Cedar Wood

EL LONDO

Blanco Tequila + Orange Liqueur +
Lime + Passion Fruit Syrup + Jalapeño

RASPBABY

Floral Gin + Belvedere + St Germaine +
Starlino Aperitivo + Raspberry + Lemon

WAKE ME UP

Chocolate Infused Vodka + Kahlua +
Espresso + Turbinado Syrup

TWISTED TIKI

Spiced Rum + Pierre Ferrand + Appleton +
Lime + Passion Fruit Syrup + Turbinado Syrup

ORANGE BLOSSOM

Vodka + Liquor 43 + Passion
Fruit Syrup + Prosecco

NICE PEAR

Grey Goose Pear + St.Remy + Apple
Cinnamon Syrup + Lemon

HOUSE OF DRAGON

Tequila + St.Germaine + Dragon
Fruit Syrup + Lime

BERRY DELIGHT

Gin + Liquor 43 + Blueberry Honey
Syrup + Aloe Juice + Lemon

QUEENS GAMBIT

Crown Royal + Amaro Montenegro +
Turbinado Syrup + Egg Whites +
Cinnamon Garnish

17

18

16

17

16

20

18

16

16

SPECIALTY

SCOTCH

Johnnie Walker Blue Label 49
Johnnie Walker Black Label 13
Oban 14 29
Macallan 12 20
Glenfiddich 15 20

COGNAC

Remy Martin XO 46
Hennessy XO 49
Hennessy VSOP 22

SANGRIA

WHITE

Peach Liqueur + Triple Sec + Vodka + White
Cranberry Juice + House White Wine + Gingerale

ROSE

Peach Liqueur + Triple Sec + Vodka + White
Cranberry Juice + House Rose Wine + Gingerale

RED

Brandy + Triple Sec + Orange Juice +
House Red Wine + Gingerale

Glass \$17
Pitcher \$39

BEER

BOTTLED/CAN BEER

Corona 8
Somersby Cider 9

DRAFT BEER

Michelob Ultra 7
Alexander Keith's IPA 9
Stella Artois 9
Sapporo 9



s o m e w h e r e
dine bar

BOTTLE SERVICE

CHAMPAGNE

Cristal Brut Vintage Champagne	900
Ace of Spades Brut Gold Champagne	900
Dom Pérignon Brut Vintage Champagne	850
Veuve Clicquot Brut Champagne 1.5L	400
Veuve Clicquot Rose Champagne	220
Veuve Clicquot Brut Champagne	200
Moët & Chandon Ice Imperial	200
Moët & Chandon Brut Imperial	200

TEQUILA

Don Julio 1942 Ultima Reserva, Extra Añejo	2100
Don Julio 1942, Añejo	900
Clase Azul, Reposado	900
Casamigos Tequila, Reposado	340
Casamigos Tequila, Blanco	340
Don Julio, Reposado	340
Don Julio, Blanco	310
1800, Añejo	260

VODKA

Goose 1.75L	500
Goose	230
Belvedere	230
Ciroc	190

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Hendricks	220
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RUM

Bumbu	240
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MIXERS

Redbull Sugar Free	6
Redbull Regular	6
Redbull Limited Edition	7
Redbull Pack of 4 (Regular Sugar Free)	20
Pineapple (5)	10