

Le Patio

BOTTLE SERVICE MENU

Vodka

Tito's Handmade — \$450
Grey Goose — \$550
Belvedere 10 years — \$1000

Gin

Hendrick's — \$500
Tanqueray — \$450

Whiskey

Maker's Mark — \$450
Woodford — \$425

Tequila

Don Julio Blanco — \$550
Don Julio Reposado — \$600
Don Julio Anejo — \$650
Casamigos Blanco — \$600
Casamigos Reposado — \$650
Ocho Plata — \$600
Ocho Reposado — \$650
Clase Azul Plata — \$1000
Clase Azul Mezcal \$1500
Vida Mezcal \$500
Illegal Mezcal \$700

Rum

Planteray White — \$400
Planteray Dark — \$450
Planteray Coconut — \$550

Sparkling

Gaston Chiquet Premier Cru Brut — \$600
Bortolotti Prosecco Brut — \$350
Bartenura Sparkling Moscato Rosé — \$500

Le Patio

House Cocktails

CUCUMBER HIGHBALL — 18

St.Germain, cucumber cordial, Badger's club soda

BASIL NO.7 — 19

Gin, lemon juice, basil cordial

ARAK SUNSET — 19

Elite Arak, Badger's blood orange soda

METROPOLITAN SPRITZ — 21

Illegal Mezcal, Aperol, strawberry syrup, prosecco, Badger's pink grapefruit soda

Twists on Classics

LYCHEE MARTINI CLASSICO — 19

Verita Vodka, lychee cordial, lemon juice

HIGH NOON MARG — 22

Jalapeño infused tequila, watermelon cordial, lime juice

COASTAL KIWI MOJITO — 23

Planteray white rum, kiwi & mint syrup, lime juice, club soda

FIG NEGRONI — 22

Gin, sweet vermouth, Campari infused with figs

PASSIONFRUIT WHISKEY SOUR — 23

Evan Williams whiskey, passionfruit syrup, lemon juice, fee foam, orange bitters

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Wine

WHITE

Bartenura Pinot Grigio (Kosher) — 17
1848 Winery Chardonnay (Kosher) — 20
Altamonte Pinot Grigio — 18
Coeur du Mont Sauvignon Blanc — 17
Donnhoff Estate Riesling — 19

RED

Domaine Michel Barraud Pinot Noir — 19
Fattoria di Piazzano Chianti — 17
No Fine Print Cabernet Sauvignon — 20
Psagot Cabernet Sauvignon (Kosher) — 23

SPARKLING

Gaston Chiquet Premier Cru Brut — 30
Bortolotti Prosecco Brut — 18
Bartenura Sparkling Moscato Rosé (Kosher) — 17

ROSÉ

Whispering Angel — 23

Vodka

Ketel One — 18
Tito's Handmade — 18
Grey Goose — 19
Verita — 17

Gin

Tanqueray — 18
Citadelle — 20
Hendrick's — 19
New Amsterdam — 17

Mezcal

Illegal Joven — 20
Del Maguey Vida — 22

Tequila

Pueblo Viejo — 17
Ocho Plata — 21
Ocho Reposado — 23
Don Julio Blanco — 20
Don Julio Reposado — 22
Don Julio Añejo — 25
Casamigos Blanco — 21
Casamigos Reposado — 24

Rum

Planteray 3 Stars — 17
Planteray Coconut — 18
Planteray Dark — 19

Whiskey

Evan Williams — 17
Jameson — 17
Maker's Mark — 19
Woodford Bourbon — 21
Woodford Rye — 21
Glenfiddich 15 — 28
Lagavulin 16 — 34

Beer

Grimm Lager — 12
Grimm IPA — 12
Goldstar — 10

NON-ALCOHOLIC

Best Day Brewing Kölsch Style — 10
Best Day Brewing West Coast IPA — 10
Watermelon Lemonade — 12

Apertifs & Liqueurs

Aperol — 16
Campari — 16
Amaro Nonino — 17
Montenegro — 16
Luxardo Maraschino — 16
St-Germain — 17
Disaronno — 17
Macchu Pisco — 16
Elite Arak — 18

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STARTERS & SHARING

FRENA BREAD — \$17
Warm frena bread served with olive oil,
pickles, matbucha, and tzatziki

MEZZA PLATTER — 27
hummus, labneh & matbucha, skordalia with cherry
tomatoes & artichoke, tzatziki, torshi pickles, frena pita

SPINACH FETA ROLL — 15
Onion, matbucha, sumac, and tahini

 FALAFEL PITA SANDWICH — 17
Chopped salad, pickles, tahini, hummus, and side of
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SALADS

CAESAR SALAD — \$17
Crisp romaine hearts, parmesan,
garlic croutons, and classic Caesar dressing

HORIATIKI GREEK SALAD — \$17
Vine-ripened tomatoes, cucumber, red onion, pepper,
Kalamata olives, aged feta, oregano, Greek yogurt, red
wine vinegar, and extra virgin olive oil

MAINS

THE FAMOUS SCHNITZEL CHALLAH SANDWICH — \$21
Crispy chicken schnitzel with lettuce, pickles, tahini
aioli, and fried eggplant on fresh challah bread.

WAGYU SMASHBURGER — \$21
Our signature burger, lettuce, tomato, red onion,
pickles & harissa aioli – gluten free bun \$1.50

DESSERT

NUTELLA ROSALACH — \$9 / \$15
Chocolate & hazelnut spread

 LOTUS ROSALACH — \$9 / \$15
Biscoff spread

½ & ½ ROSALACH — \$15
Nutella & Lotus

SIDES

CHICKEN* — \$7

SALMON* — \$9

FALAFEL BALLS — \$6

FRENCH FRIES — \$6

SWEET POTATO FRIES — \$6

CRUSHED POTATOES — \$6

FRENA PITA — \$1.50

ALL MEAT AND CHICKEN DISHES ARE SERVED KOSHER STYLE.

20% gratuity will be automatically added to parties of 4 or more

Before placing an order, please inform your server if a person in your party has a food allergy. Vegan and gluten-free ingredients are prepared in shared areas and may contain allergens. The same fryer is used for non-vegan and gluten-containing items. Not all ingredients are listed.