

∞ **SPECIALTY COCKTAILS &**
MARTINIS ∞

Teemu's Moscow Mule

Platinum 7x Vodka, Fever-Tree Ginger Beer, Agave, Lime

The Hat Trick

PAU Maui Vodka, Grapefruit, Agave, St. Germaine

Sun Kissed

Ketel One Oranje, Aperol, Orange Juice, Q Grapefruit

Smoke'n'Fashion

Woodford Reserve Bourbon, Cane Sugar, Fee Brothers Old Fashion Bitters & Smoke

Country Living

Bulleit Bourbon, Nectarine, Fever-Tree Ginger Beer, Mint

La Ultima Palabra

Casamigos Mezcal, Lime, Green Chartreuse, Luxardo Maraschino

Thanks a Melon

Patron Blanco Tequila, Watermelon, Lime, Agave

Kiss of Life

Hendrick's Gin, Cucumber, Basil, Lime, Simple, Yuzu Soda

Velvet Alley

Empress 1908 Gin, St. Germaine, Combier, Lemon, Simple, Peach Bitters

Perfect Sunset

Ketel One Botanical Peach Orange Blossom, Strawberry, Mint, Aperol, Lemon, Egg White

Spicy Pear

Grey Goose La Poire Vodka, Agave, Fresno Chile, Lime

∞ TAVERN MENU ∞

SMALL PLATES

ARTISAN PARKER LOAF

sun dried tomato tapenade/ salted thyme butter
(complimentary with entrée order)

TRUFFLE POPCORN

sea salt/ black truffle oil

WAGYU BEEF TARTARE

hand-diced wagyu/ ale mustard/ quail egg/
fingerling chips

OYSTERS

monger's fresh catch

pacific & atlantic oysters/ ice wine mignonette/
wasabi cocktail

ARTISANAL CHEESE & CHARCUTERIE

chef's selection of fine artisanal cheese & cured meats
served with homemade jams and artisanal bread

LARGE PLATES

FLASH BURGER

ground snake river kobe sirloin/ brioche bun/ angry
onions/ baconaise/ arugula/ tomatoes/ bacon/
white cheddar
truffle parmesan fries
+fried jidori chicken egg

AMERICAN KOBE STEAK FRITES

imperial farm's skirt steak/ pickled spring onion/
truffle parmesan fries

*consuming raw or undercooked meats, poultry, seafood, shellfish may
increase your risk of foodborne illness*

∞SPECIAL RESERVE BARREL AGED∞

These are rare Special Reserve Barrel Aged liquors and cocktails. Our secret recipes are batched and then aged in 0% Kentucky Oak Barrels for up to three months. All Barrel Aged beverages are 2oz pours served over a single block of ice.

Selanne Reserve Maple Bourbon

Selanne Reserve Manhattan

Selanne Reserve Old Fashioned

Selanne Reserve Sazerac

Selanne Reserve Negroni

Selanne Reserve Tequila

∞SELANNE ON TAP-ARTISAN BEERS∞

Selanne proudly serves twelve draft beers

Alesmith .394 Pale Ale

Bud Light

Chimay Blue

Stone Buenaveza Lager

Modern Times Black House Coffee Stout

Beachwood Brewing IPA

Laguna Beach Beer Company Blonde Ale

Oskar Blues Mama's Little Yella Pils

Tarantula Hill Liquid Candy Hazy IPA

Stone Dayfall Belgian White

'Seasonal' IPA 11

Chef's Handle

∞ WINES BY THE GLASS ∞

CHAMPAGNE & SPARKLING SPLITS

Villa Sandi Prosecco, Treviso, Italy, NV
Boisset, Brut Rose, Burgundy, France, NV,
Roederer Estate Brut, Anderson Valley, NV,
Taittinger, Brut, France, NV, (glass/375ml)
Moët & Chandon 'Imperial' Brut, Epernay, NV,
Ruinart, Brut Rosé, France, NV (375ml)
Veuve Clicquot, Yellow Label, France, NV (375ml)

CHARDONNAY

Sonoma-Cutrer, Russian River Valley, 2019
Groth, Napa Valley, 2019,
Vincent Dampt, Chablis, France, 2020
Rombauer, Carneros, 2019
Kistler 'Les Noisetiers', Sonoma Coast, 2019

AROMATIC & EXTRAORDINARY WHITES

Schloss Liser, 'Kabinett', Riesling, Germany, 2016
Barone Fini, Pinot Grigio, Italy, 2020
Willakenzie, Rosé, Willamette Valley, 2019
Craggy Range, Martinborough, New Zealand, 2020
Patient Cottat, Sancerre, Sauvignon Blanc, 2020
La Spinetta, Moscato d'Asti, Italy 2020

PINOT NOIR

Mohua, Central Otago, New Zealand, 2018
Ken Wright, Willamette Valley, 2020
Vincent Girardin, Santenay, France, 2017
Goldeneye by Duckhorn, Anderson Valley, CA 2019
Paul Hobbs, Russian River Valley, 2018

CABERNET SAUVIGNON & MERLOT

Charles & Charles, Washington, 2018
Daou, Paso Robles, 2020
Foley-Johnson, Napa Valley, 2018
Chateau Tour Pibran, Bordeaux, France, 2015
O'Shaughnessy, Napa Valley, 2018
Whitehall Lane, Merlot, Napa Valley, 2017

RENDEZVOUS REDS

Tenuta di Arceno Il Fauno di Arcanum, Tuscany, 2018
Seghesio, Zinfandel, Sonoma County, 2020
Jaboulet, 'P45', Grenache blend, France, 2018
Luca, Malbec, Mendoza, Argentina, 2018
Chapoutier 'Crozes-Hermitage', Syrah, France, 2018
The Prisoner Proprietary Blend, Napa Valley, 2019

*Selanne Steak Tavern's wines are
poured exclusively in Riedel stemware*