Bar Bites

Cooling

House Made Charcuterie Platter  20
Pickled Vegetables, Whole Grain Mustard Seed

Artisan Cheeses  18
Quince Mostarda, Medjool Date with Mascapone,
Toasted Pumpkin Seed, Sourdough Toast

Tuna Tartare*  18
Kohlrabi, Cucumber, Radish, Argumato Oil, Sesame Seeds

Pacific Oysters*  18
Aged Ponzu Granita, Tobiko Caviar

Warming

French Fries  10
Choice Of Sea Salt, White Truffle or Parmagiano

Wild Mushroom Flatbread  14
Pickled Red Pearl Onions, Nueske Bacon, Comte Cheese

Roasted Cauliflower  15
Chai Curry Spice, Red Pearl Onions, Chive Oil,
Citrus Greens, Shallot Aioli

Finishing

Affogato con Zeppole  10
Vanilla Bean Ice Cream, Hazelnut Praline, Freshly Brewed Espresso, Fried Italian Zeppole

Apple Tarte Tatin  10
Granny Smith Apple, Black Walnut Ice Cream

Cranberry Almond Caramel Tart  10
White Chocolate Crème Anglaise, Cranberry Coulis

Eton Mess  10
Raspberry, Crunchy Meringue, Vanilla Ice Cream

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness
Cocktails

Pre Dinner Cocktails

**African Flower**  Buffalo Trace Bourbon, Luxardo Amaro, Honey, Dash of Orange Bitters, With a Twist of Orange  14.50  
**Aperol Cooler**  Vodka, Ginger Syrup, Aperol, Fresh Lime Juice, Pineapple, Soda  15.50  
**Penicillin**  Label 5 Scotch Blend, Honey & Ginger Syrups, Fresh Lemon Juice, Laphroig Scotch  15.75  
**French Martini**  Vodka, Chambord, Pineapple Juice, served up  13.50  
**Blood and Sand**  Label 5 Scotch Blend, Luxardo Cherry Liqueur, Marteletti Sweet Vermouth, Orange Juice  12.50  
**Dark 'n Stormy**  Meyers Dark Rum Ginger Beer, Fresh Lime  12.50  
**The Speakeasy**  1776 Rye Whiskey, Benedictine, Fresh Lemon Juice, Honey Syrup  14.50  
**Basil Me Down**  New Amsterdam Gin, Elderflower Liqueur, Lime juice and Basil, Served Up  15.50  
**A+**  Aperol, New Amsterdam Gin, Lemon Juice, and Angostura Bitters, Served Up with and Orange Twist  15.50

Post Dinner Cocktails

**Key Lime Pie**  Absolute Vanilla Vodka, key lime juice, cream served up with a graham cracker rim  13.50  
**Thin Mint**  Godiva Chocolate, Crème de Menthe, fresh chocolate and cream served on the rocks  12.50

The Morgan’s Story  When Walter H. Morgan invited his Hollywood friends out to the desert to escape Tinseltown, they shed the burden of celebrity, and shared the simplicity and health benefits of good food, good drink, and good friends. Today, the tradition continues at Morgan’s, as James Beard awarded chef, restaurateur, and innovator Jimmy Schmidt champions fresh and uncomplicated flavor in his interpretation of contemporary American cuisine. Traditional cooking methods, such as open grilling, slow roasting, braising, pickling and curing complement comfortable surroundings and a rustic elegance, proving that best friends are the best ingredients.