



## **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

**Beef Carpaccio\* 23**  
Baby Beets, Spring Vegetable Shavings, Mustard Caviar, Fennel Mayonnaise

**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**

**Milk & Honey 10**  
Milk Ice Cream, Oat Crumble, Honey Brittle, Crispy Meringue

**Lemon Curd 11**  
Graham Cracker Powder, Raspberry, Lime Sorbet, Mascarpone Cream

**Matcha Semifredo 10**  
Green Tea Sponge Cake, Milk Chocolate Feuilletine, Matcha Powder

**All About Chocolate 'Cake' 16**  
Black Tea Chocolate Ganache, Caraibe Brownie, Chocolate Mousse, Brown Butter Peanuts



## Cocktails

### Pre Dinner Cocktails

- Heat of Mexico** Patron Reposado, Lime, Habanero Agave, Pineapple, 2 Slices of Habanero, Chili-Salted Rim 18.50
- 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, Laphroiqag 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 Amsterdamm Gin, Elderflower Liqueur, Lime Juice and Basil, Served Up 15.50
- A+** Aperol, New Amsterdam Gin, Lemon Juice, and Angostura Bitters, Served Up with an 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.