



Bar Bites

Cooling

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

Artisan Cheeses 18
Fennel Mostarda, Spiced Black Walnut,
Black Olive and Wheat 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, Laphroiq Scotch 15.75
- French Martini** Vodka, Chambord, Pineapple Juice, Served Up 13.50
- Blood and Sand** Label 5 Scotch Blend, Luxardo Cherry Liqueur, Martelletti 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.