



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

Aperol Cooler Tito's Vodka, Aperol, Fresh Lime & Pineapple, Ginger 16

African Flower Buffalo Trace Bourbon, Amaro Liqueur, Honey, Orange Bitters, Orange Twist 17.50

Basil Me Down Premium Gin, Elderflower Liqueur, Fresh Lime, Fresh Basil 15.50

Paper Plane 4 Roses Bourbon, Aperol, Amaro Liqueur, Fresh Lemon, Orange Twist 19

Heat of Mexico Patron Reposado Tequila, Agave, Fresh Lime & Pineapple, Fresh Habaneros,
House-Made Tajin Salted Rim 18.50

Cinnamon Smoked Old Fashionista Lock Stock & Barrel 13 Yr Aged Rye, Vanilla-Cinnamon Infused Syrup,
Orange & Angostura Bitters, Smoked Cinnamon, Orange Twist 29

Southern Sour Jack Daniel's Tennessee Whiskey, Fresh Lemon, Agave, Egg White Foam 15

White Linen Tanqueray Gin, Elderflower Liqueur, Fresh Lemon, Agave, Egg White Foam 16

Sazerac WhistlePig 10yr Rye Whiskey, Absinthe, Peychaud & Angostura Bitters, Lemon Twist 22

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 14.50

The Morgan's Story Walter H. Morgan's Hollywood friends would often escape to his desert hideaway in search of quiet days and those special evenings to indulge in fresh food, strong drink, and memorable conversation.

Today, Morgan's in the desert carries on the best traditions of the early days of Walter Morgan's dining room, sourcing the finest seasonal ingredients for the most flavorful and sophisticated cuisine that together with a fine wine or spirit in the comfort of its refined hacienda surroundings always makes for a truly memorable evening.