

MORGAN'S

in The Desert

Bar Bites

Cooling

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

Artisan Cheeses 18
Fennel Mostarda, Spiced Black Walnut, Wheat Toast

New York Strip Beef Carpaccio* 23
Parmesan Crème, Crisped Capers, Arugula, Pine Nuts, Crimini Mushroom Vinaigrette

Pacific Oysters* 18
Fresh Shucked with Lemon and 3 Sauces:
Sherry Vinegar and Shallots, Cocktail Sauce, Ponzu Sauce

Warming

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

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

Roasted Cauliflower 16
Chai Curry Spice, Red Pearl Onions, Chive Oil, Shallot Aioli

Finishing

Ice Cream 10
Manjari Chocolate, Vanilla

Sorbet 10
Passion Fruit, Lemon, Chocolate

Berries and Passion 10
Puff Pastry, Lemon Mousse, Seasonal Berries, Passion Fruit Sauce & Sorbet

Lemon Curd 11
Lemon Sorbet, Seasonal Raspberry and Mascarpone Cream
Topped with Graham Cracker Crumb

Seasonal Fruit and Tahitian Vanilla 12
Crème Trifle, Vanilla Ice Cream, Micro Basil

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

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Wine by the Glass

Sparkling Wine

Argyle Brut Sparkling, Willamette Valley, OR 15
Canella NV Prosecco Superiore D.O.C.G, Italy 12
Saint Hilaire Blanc de Blanc, Limoux, France 14
NV Canard - Duchene Brut Champagne, Reims, France 23
Laurent Perrier Brut Champagne, Tours-sur-Marne 187ml 28

Sauvignon Blanc

2015 Brassfield, High Valley, CA 14
2017 Satellite, Spy Valley, New Zealand 15

Chardonnay

2014 Grigich Hills, Napa Valley, CA 22
2016 Tolosa, Central Coast, CA 12
2015 Mi Sueno, Los Carneros, CA 17
2015 Stag's Leap Karia, Napa Valley, CA 19

Unique Whites

2015 Eroica Riesling, Dr. Loosen, Columbia Valley, WA 13
2015 Vino Pinot Grigio, Columbia Valley, WA 14
2016 Don Rodolfo Moscato, Mendoza, Argentina 13

Rosé

2017 Stoller Rosé of Pinot Noir, Dundee Hills, OR 17
2017 Domaine Le Pive Gris Rosé, Languedoc, France 15

Merlot

2013 Monticello Vineyards 'Estate Merlot',
Napa Valley, CA 16

Pinot Noir

2016 Mossback, Central Coast, CA 14
2015 Penner Ash, Willamette Valley, OR 24
2016 Davis Bynum 'Jane's Vineyard',
Russian River Valley, CA 17

Zinfandel

2015 Seghesio, Sonoma, CA 15

Unique Reds

2015 Renegade 'Ancient Peaks' Syrah Blend,
Paso Robles, CA 17
2014 Robert Foley, 'Griffin', Napa Valley, CA 24
2014 Rodney Strong Symmetry, Alexander Valley, CA 27
2016 Paul Hobbs Felino Malbec, Mendoza, Argentina 15

Cabernet Sauvignon

2016 Monticello Vineyards 'Jefferson Cuvee',
Napa Valley, CA 16
2016 Justin, Paso Robles, CA 19
2014 Stonestreet, Alexander Valley, CA 20
2015 Turnbull Cabernet Sauvignon, Napa Valley, CA 22

Beer List

Abita Light Abita Springs, Louisiana 8
Hofbrau Original Lager Germany 9
Scrimshaw Pilsner Fort Bragg, California 8
Victoria Pilsner Mexico 9
North Coast Blue Star Wheat Fort Bragg,
California 8
Acme IPA Fort Bragg, California 8
Stella Artois Belgium 9

Pre Dinner Cocktails

Morgan's House-Mixed Tonic and Gin Wilks &
Wilson Tonic Elixir, San Pellegrino, Hendrick's Gin 25

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

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 Bombay Gin, Elderflower Liqueur,
Fresh Lime, Fresh Basil 15.50

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

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

The Last Word Word Bombay Sapphire Gin, Green
Chartreuse, Luxardo Maraschino Liqueur and Lime Juice 18

Mezcal Prickly Pear Punch Casamigos Silver
Tequila, Luxardo Maraschino Liqueur Prickly Pear, Float of
El Silencio Espadin Mezcal 20

Post Dinner Cocktails

Key Lime Pie Absolut 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