



### Cheese & Charcuterie Board

Local Domestic Cheeses | Sliced International Meats | Seasonal  
Accompaniments 28

### Duet of Crab Cakes\*

Frisée Salad | Remoulade Sauce 18

### Pulled Prime Rib Sliders

Whiskey Peach BBQ Sauce | Slaw and Tobacco Onion 14

### Grilled Lemon Shrimp and Artichoke Skewer\*

Tzatziki Dipping Sauce 18

### Fried Shishito Peppers

Tossed in Ponzu 12

### Baguette Grilled Cheese

Arugula | Mozzarella | Tomato 14

### Prime Rib Street Tacos

Shredded Napa Cabbage with Pickled Radish |  
Avocado Tomato Pico 15

### Caviar Bites

Truffle Potato Chip | Allium | Royal Oscietra Caviar 24



## LOBBY TEA COCKTAIL MENU

### **Queen's Milk Punch**

Sipsmith Gin | Hennessy VS Cognac | Lavender Earl Grey Syrup | **16**

### **A Mad Tea Party**

Chamomile- Infused Tito's Handmade Vodka | Brown Palace Rooftop Honey |  
Lemon | Champagne | **15**

### **Grand Manhattan**

Woodford Reserve Kentucky Bourbon | Carpano Antica Sweet Vermouth |  
Barrel- Aged Cherry Bitters | **18**

### **Isabelle Springer**

Botanist Gin | St. Germain | Domaine St. Michelle Brut | **15**

## DESSERTS

### **Flourless Chocolate Cake (Gluten Free)**

Rich Cake Dusted with Gold | Cherry Macaroon | Raspberry Coulis **12**

### **Chef's Petit Fours Medley**

Seasonal Offering of 3 Mini Desserts | Fresh Berries **10**

### **Berries and Bubbly (Nut Free)**

Layers of Raspberry Mousse | Lady Finger Cake | Champagne Ganache **12**

*\*These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*