



COCKTAILS \$20

Elevate your drink:
add a gourmet bite
+\$4!

SOUTH OF FRANCE

Gwendoline Gin, Crème De Peach, House Lavender
Syrup, Lemon, Cranberry, Citrus Bubble

GIMLET FROST

Grey Goose or Bombay Premier Cru, St Germain,
Citrus Oleo Saccharum, Lime Juice

LE CLUB CAFE

Tahitian Vanilla Infused Weber Ranch, Coffee Infused
Campari, Chocolate Cocchi Di Torino

FILM NOIR

Woody Creek Rye, Bigallet China-China,
Cocchi Di Torino, Orange Bitters

SMOKEY OLD FASHION (*Blanton* +\$6)

Maker's Mark, Laphroaig Scotch, House Black Pepper
Syrup, Bitters, Smoked with Applewood

BUTTERED WHISKY SOUR

Breton Butter Washed Minden Mill Bourbon, Lemon
Juice, Lime Juice, Demera, Bourbon Biscuit

CROSSING WIND COOLER

Sake Ono, Calvados VSOP, Miso-Apple Syrup, Orange
Blossom, Lime & Yuzu Fever-Tree

JALISCO SOUR

Forteleza Blanco, Orgeat, Green Chartreuse,
Lime Juice, Pinot Noir

CHAMPAGNE COCKTAILS \$23

FRENCH 75

Citadelle Gin, House Lemongrass Syrup,
Lemon Juice, Champagne

EMILIE'S KIR ROYAL

Lejay Cassis, Chambord, Peach Liqueur,
Spiced Pear, Champagne

SUNSET CARIBBEAN

XO Clement, Licor 43, Cherry, Lime,
Bitters, Mint, Champagne

CHAMPAGNE PROBLEMS

Martel VS Cognac, House Sakura Syrup,
Lemon Juice, Champagne Rosé

SUMMERTIME SADNESS

Grand Marnier, Aperol, Ginger,
Passionfruit, Champagne

BELLE AGAVE

Forteleza Blanco, Peach, Pineapple Amaro,
Framboise, Champagne Rosé



OUR FLIGHTS (SELECTION OF 3 LABELS)

REGULAR (CHAMPAGNE, VODKA, COGNAC or GIN)

\$45

PREMIUM (CHAMPAGNE, VODKA or COGNAC)

\$65

Add our 1/2 oz CAVIAR PAIRING*

+ \$70

Le Club

by Partage

RAW BAR

OYSTER DOZEN/HALF DOZEN*

\$36 / \$20

CAVIAR*, ½ OZ Choice of Baeri, Kaluga or Oscietra

\$70 (each)

CAVIAR TASTING TRILOGY*, 3 x ½ OZ

\$200



OUR BOARDS

(Served with French baguette, butter and condiments)



CHARCUTERIE BOARD* - CHEESE BOARD \$25 each

MIX CHEESE & CHARCUTERIE \$45

SAVORY BITES



CAPRESE TARTINE (Toasted country bread, marinated heirloom tomato, mozzarella)

\$20

SALMON MILLEFEUILLE (Smoked salmon, citrus cream, pickled shallots, preserved lemon, dill)

\$20

RICOTTA GNOCCHI (Porcini mushrooms, arugula, macerated cherries, truffle butter, parmesan)

\$20

WAGYU BEEF AND FOIE GRAS PETIT BURGER* (Puff bun, tomato, salad, aged cheddar)

\$20

•

12 ESCARGOTS PLATE cooked in garlic and parsley butter

\$25

TUNA POKE NICOISE (Black olive vinaigrette, tomato confit, edamame, capers, bib lettuce...)

\$25

CRAB & AVOCADO (Layers of crab & avocado, toasted brioche)

\$25

STEAK TARTARE* (Raw Wagyu ground beef, capers, onions, chives, mustard, ketchup...)

\$25

Add side: Salad of the day

\$10

DESSERTS



PISTACHIO SOUFFLÉ with raspberry sorbet (20-minute wait)

\$20

MIGNARDISES TOWER (Chef's selection of 5 mini desserts)

\$20

*Consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.



CHAMPAGNE LIST

	GLASS	375ML	750ML	1.5L
ACE OF SPADES				
GOLD BRUT			\$400	
ROSE BRUT			\$500	
AYALA				
BRUT MAJEUR			\$90	
BLANC DE BLANCS 2016			\$130	
BILLECART SALMON				
BRUT RESERVE			\$95	
BRUT SOUS BOIS			\$150	
BLANC DE BLANCS GRAND CRU				\$300
ROSE			\$200	
EXTRA BRUT 2013				\$300
ROSE 2010				\$350
CUVEE ELIZABETH SALMON 2008				\$900
BOLLINGER				
BRUT SPECIAL CUVEE			\$150	
BRUT ROSE			\$210	
PN 2018			\$230	
GRANDE ANNEE 2015			\$320	
GRANDE ANNEE 2014				\$680
CAMILLE SAVES				
CHAMPAGNE CUVEE ROSE GRAND CRU			\$120	
CANARD DUCHENE				
BRUT AUTHENTIC		\$40	\$80	
LEONIE BRUT	\$15	\$40		
ROSE		\$40	\$90	
CHARLES VII BLANC DE BLANCS			\$120	
CHARLES VII BLANC DE NOIRS			\$120	
CUVEE V 2012			\$170	
CUVEE V 2010				\$300
DELAMOTTE				
BRUT			\$130	
BLANC DE BLANCS			\$150	
BLANC DE BLANCS 2014			\$180	
DOM PERIGNON				
P2 2006			\$750	
DRAPPIER				
BRUT NATURE ZERO DOSAGE			\$90	
BLANC DE BLANCS	\$22		\$110	
GOSSET				
BRUT GRANDE RESERVE			\$95	
2015			\$150	
ROSE			\$130	
12 ANS DE CAVE MINIMA			\$190	
HENRIOT				
BRUT SOVERAIN			\$95	\$180
ROSE			\$120	
MILLESIME 2012			\$190	



CHAMPAGNE LIST

	GLASS	375ML	750ML	1.5L
JACQUART MOSAIQUE BRUT MOSAIQUE ROSE BLANC DE BLANCS 2015			\$90 \$110 \$240	\$170
KRUG LA GRANDE CUVÉE 172ND EDITION		\$220	\$400	
LAURENT PERRIER (BIBI'S FAVORITE) BRUT LA CUVÉE ULTRA BRUT BLANC DE BLANCS ROSE GRAND CRU BRUT MILLESIME 2012 GRAND SIECLE ITERATION 26 ALEXANDRA 2004	\$20 \$30	\$45	\$95 \$120 \$130 \$140 \$150 \$300 \$390	\$190 \$260
MANDOIS BLANC DE BLANCS 2017 VICTOR BRUT 2013 CLOS MANDOIS 2008	\$30		\$120 \$250 \$480	
MONT FOURNOIS MAREIL-SUR-AY 1ER CRU MESNIL-SUR-OGER GRAND CRU 2017			\$120 \$160	
PERRIER-JOUET GRAND BRUT BRUT BLASON ROSE BLANC DE BLANCS		\$50	\$160 \$160	
PHILIPPONNAT ROYALE NON DOSE ROYALE RESERVE BLANC DE NOIRS 2015 GRAND BLANC DE BLANCS EXTRA BRUT 2015 CUVÉE 1522 BRUT 2016			\$95 \$100 \$140 \$170 \$230	
POL ROGER BRUT BRUT MILLESIME 2016 BLANC DE BLANCS 2015 ROSE 2018	\$22		\$110 \$220 \$250 \$250	\$230
POMMERY BRUT ROYAL			\$80	
ROEDERER COLLECTION 245 BRUT 2015 CRISTAL MILLESIME BRUT 2013			\$100 \$180 \$800	
RUINART BLANC DE BLANCS ROSE			\$150 \$190	



CHAMPAGNE LIST

	GLASS	375ML	750ML	1.5L
TAITTINGER BRUT LA FRANCAISE LES FOLIES DE LA MARQUETTERIE PRELUDE GRAND CRU COMTES DE CHAMPAGNE 2013 COMTES DE CHAMPAGNE 2006	\$22		\$90 \$160 \$190 \$350	\$500
TELMONT RESERVE BRUT RESERVE DE LA TERRE BLANC DE BLANCS BLANC DE NOIRS 2014	\$20		\$95 \$120 \$220 \$220	
THIENOT BRUT ROSE CUVEE ALAIN THIENOT 2008			\$95 \$150	
VALENTIN LEFLAIVE EXTRA BRUT BLANC DE BLANCS			\$120	
<u>SPECIAL CLUB CHAMPAGNE</u>				
FORGET-CHEMIN				
2018 SPECIAL CLUB 2018 SPECIAL CLUB ROSE			\$220 \$220	
FRESNET-JUILLET				
2017 BLANC DE NOIRS 2017 SPECIAL CLUB			\$150 \$220	
GASTON CHIQUET				
ROSE 1ER CRU			\$110	
JEAN VESSELLE				
BRUT ROSE DE SAIGNEE			\$120	
LORIOT-PAGEL				
ROSE			\$120	
NOMINE RENARD				
2016 SPECIAL CLUB BRUT			\$190	
SALMON				
2015 SPECIAL CLUB RATAFIA (500ML)	\$35		\$240 \$150	
SANCHEZ-LE GUEDARD				
BLANC 2 NOIRS ROSE DE SAIGNEE MES 3 TERROIRS MEUNIER 2012 EXTRA BRUT CUVEE FLORE BLANC DE BLANCS 2015 SPECIAL CLUB 1ER CRU CLOS STE HELENE			\$140 \$140 \$140 \$180 \$180 \$230	

Le Club
by Partage



WINE LIST



	GLASS	BOTTLE
ALSACE GEWURZTRAMINER CUVÉE LAURENCE WEINBACH 2020 RIESLING GRAND CRU HATSCHBOURG JOSEPH CATTIN 2020 PINOT NOIR FAMILLE HUGEL 2019	\$19	\$65 \$90 \$95
BURGUNDY (CHARDONNAY) CHABLIS VINCENT WENGIER 2020 BOURGOGNE LES SETILLES OLIVIER LEFLAIVE 2022 POUILLY FUISSE ROC DES BOUTIRES 2022 CHABLIS 1ER CRU FOURCHAUME DAMPT FRERES 2022 SAVIGNY-LES-BEAUNE 1er CRU CLOS DES GUETTES LOUIS JADOT 2022 MEURSAULT JOSEPH DROUHIN 2020	\$17 \$28 \$30	\$80 \$85 \$100 \$110 \$120 \$130
BURGUNDY (PINOT NOIR) MERCUREY VIEILLES VIGNES DOMAINE FAIVELEY 2022 SANTENAY 1ER CRU CLOS ROUSSEAU NICOLAS POTEL 2017 GEVREY-CHAMBERTIN CLOS PRIEUR FREDERIC ESMONIN 2022 CHAMBOLLE-MUSIGNY DOMAINE FAIVELEY 2022	\$23	\$90 \$95 \$140 \$170
LOIRE VALLEY SAUVIGNON BLANC SANCERRE LA GARENNE GIRARD 2022 CHENIN BLANC SAVENNIERES DOMAINE BAUMARD 2018 PINOT NOIR SANCERRE RED J DE VILLEBOIS 2022 SAUVIGNON BLANC POUILLY FUME GRIOTTES JOLIVET 2022 CHENIN BLANC NICOLAS JOLY COULEE DE SERRANT 2019	\$23 \$23	\$90 \$90 \$90 \$130 \$195
RHÔNE VALLEY ROSE CHENE BLEU 2021 SYRAH SAINT-JOSEPH LE GRAND POMPEE JABOULET 2022 GIGONDAS ERIC GUIGAL 2020 WHITE CHÂTEAUNEUF-DU-PAPE CHATEAU LA NERTHE 2023 RED CHÂTEAUNEUF-DU-PAPE DOMAINE DE LA CHARBONNIERE 2020 MARSANNE ROUSSANE ST JOSEPH BLANC LIEU-DIT E.GUIGAL 2020	\$19 \$24 \$24	\$75 \$95 \$95 \$120 \$120 \$150
BORDEAUX - LEFT BANK (CABERNET SAUVIGNON BLEND) SAINT-ESTEPHE CHATEAU BEAU SITE 2017 SAINT JULIEN CONNETABLE DE TALBOT 2019 MARGAUX DU CHATEAU MARGAUX 2015 MARGAUX CHATEAU GISCOURS 3rd GRAND CRU 2010	\$25	\$95 \$100 \$180 \$220
BORDEAUX - RIGHT BANK (MERLOT RED BLEND) SAINT-EMILION GRAND CRU CHATEAU LASSEGUE 2013 SAINT-EMILION CHATEAU SIMARD 2015 POMEROL CHATEAU DE SALES 2020 SAINT-EMILION GRAND CRU MONDOT DE TROPLONG MONDOT 2019 POMEROL CHATEAU DE MONTVIEL 2018	\$24	\$95 \$100 \$120 \$130 \$140

For a larger selection of wines by the bottle, please request our full wine list from your server.

Le Club
by Partage