

MARQUEE

NIGHTCLUB & DAYCLUB

BOTTLE MENU

VODKA

ABSOLUT ELYX
BELVEDERE (AND ORGANICS)
CÎROC (AND FLAVORS)
GREY GOOSE (AND ESSENCES)
HAKU
KETEL ONE (AND BOTANICALS)
TITO'S HANDMADE

VODKA 1.75L

ABSOLUT ELYX
BELVEDERE
GREY GOOSE
TITO'S HANDMADE

DIAMOND

2 BOTTLES DON JULIO BLANCO TEQUILA
MOËT & CHANDON "NECTAR" ROSÉ CHAMPAGNE MAGNUM

IT'S YOUR BIRTHDAY!

ABSOLUT ELYX VODKA LITER
PERRIER-JOUËT BELLE ÉPOQUE ROSÉ CHAMPAGNE 750ML

RITE OF PASSAGE

BELVEDERE VODKA LITER
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE 750ML

TEQUILA & MEZCAL

AVIÓN 44 RESERVA EXTRA AÑEJO
AVIÓN CRISTALINO
CLASE AZUL ULTRA EXTRA AÑEJO
HERRADURA ULTRA AÑEJO
CASAMIGOS AÑEJO
CINCORO AÑEJO 1.75L
DON JULIO 1942
DON JULIO 1942 1.75L
EIGHT RESERVE BY 818
KOMOS CRISTALINO
818 REPOSADO
AVIÓN REPOSADO
CASAMIGOS CRISTALINO
CASAMIGOS REPOSADO
CINCORO REPOSADO
CLASE AZUL REPOSADO
DELEÓN REPOSADO
DON JULIO REPOSADO
DON JULIO ROSADO
EL TESORO REPOSADO
HERRADURA REPOSADO
LOBOS 1707 REPOSADO
PATRÓN EL ALTO
PATRÓN REPOSADO
VOLCÁN X.A
AVIÓN SILVER
CASAMIGOS BLANCO
DELEÓN BLANCO
DON JULIO BLANCO
JAJA BLANCO
PATRÓN EL CIELO
PATRÓN SILVER
VOLCÁN BLANCO
DOS HOMBRES JOVEN MEZCAL

GIN

BOMBAY SAPPHIRE
THE BOTANIST
HENDRICK'S

RUM

BACARDÍ SUPERIOR
CAPTAIN MORGAN SPICED
MALIBU
MOUNT GAY 'ECLIPSE'
SELVAREY COCONUT

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MARQUEE

NIGHTCLUB & DAYCLUB

BOTTLE MENU

COGNAC

D'USSÉ VSOP

HENNESSY VS

HENNESSY VSOP

HENNESSY XO

"LOUIS XIII" BY RÉMY MARTIN - *"Think A Century Ahead"*

RÉMY MARTIN 1738

RÉMY MARTIN VSOP

RÉMY MARTIN XO

WHISKEY

CROWN ROYAL

ELIJAH CRAIG SMALL BATCH

JACK DANIEL'S

JACK DANIEL'S TENNESSEE FIRE

JAMESON

SCOTCH - SINGLE MALT & BLENDED

JOHNNIE WALKER BLACK LABEL

JOHNNIE WALKER BLUE LABEL

MONKEY SHOULDER

WINE

CAKEBREAD CELLARS (CABERNET & SAUVIGNON BLANC)

FAR NIENTE CHARDONNAY

NOTORIOUS PINK ROSÉ 1.5L

OPUS ONE

ROCK ANGEL ROSÉ

THE BEACH BY WHISPERING ANGEL

VICTORIOUS PINK SPARKLING ROSÉ

BEERS

BUD LIGHT

DOS EQUIS LAGER

GOLDEN ROAD MANGO CART

HEINEKEN (ORIGINAL, SILVER AND 0.0)

MICHELOB ULTRA

SPACEDUST IPA

SELTZERS

(FLAVORS AVAILABLE)

BUD LIGHT SELTZERS

HAPPY DAD

HELLO SOJU

HIGH NOON

NUTRL

NON-ALCOHOLIC (6 PACK)

evian NATURAL SPRING WATER

RED BULL (SUGARFREE & EDITIONS)

FEVER TREE GINGER BEER

FEVER TREE GRAPEFRUIT SODA

NAKED COCONUT WATER

RIPE COLD-PRESSED JUICE MIXERS (CARAFE)

PRIME HYDRATION ICE POP

PRIME HYDRATION BLUE RASPBERRY

**ASK YOUR SERVER ABOUT
OUR SELECTION OF BRANDED
APPAREL AND RETAIL ITEMS.**

MARQUEE

NIGHTCLUB & DAYCLUB

BOTTLE MENU

CHAMPAGNE

ARMAND DE BRIGNAC (ACE OF SPADES)
DOM PÉRIGNON
G.H. MUMM GRAND CORDON BRUT
MOËT & CHANDON ICE IMPÉRIAL
PERRIER-JOUËT BELLE ÉPOQUE
PERRIER-JOUËT BELLE ÉPOQUE BLANC DE BLANC, NV
PERRIER-JOUËT BLANC DE BLANC, NV
VEUVE CLICQUOT DEMI-SEC
VEUVE CLICQUOT YELLOW LABEL

ROSÉ

ARMAND DE BRIGNAC (ACE OF SPADES)
DOM PÉRIGNON
MOËT & CHANDON ICE IMPÉRIAL
MOËT & CHANDON 'NECTAR'
PERRIER-JOUËT BELLE ÉPOQUE
TAITTINGER 'NOCTURNE'
VEUVE CLICQUOT

MAGNUM - 1.5L

ARMAND DE BRIGNAC (ACE OF SPADES)
ARMAND DE BRIGNAC ROSÉ (ACE OF SPADES)
DOM PÉRIGNON
DOM PÉRIGNON ROSÉ
MOËT & CHANDON ICE IMPÉRIAL ROSÉ
MOËT & CHANDON 'NECTAR' ROSÉ
PERRIER-JOUËT BELLE ÉPOQUE ROSÉ
PERRIER-JOUËT BELLE ÉPOQUE BLANC DE BLANC, NV
VEUVE CLICQUOT ROSÉ

JEROBOAM - 3L

ARMAND DE BRIGNAC (ACE OF SPADES)
ARMAND DE BRIGNAC ROSÉ (ACE OF SPADES)
DOM PÉRIGNON
DOM PÉRIGNON ROSÉ
PERRIER-JOUËT BELLE ÉPOQUE
PERRIER-JOUËT BELLE ÉPOQUE ROSÉ
PERRIER-JOUËT BELLE ÉPOQUE BLANC DE BLANC, NV
VEUVE CLICQUOT ROSÉ

METHUSELAH - 6L

ARMAND DE BRIGNAC (ACE OF SPADES)
DOM PÉRIGNON
MOËT & CHANDON 'NECTAR' ROSÉ
VEUVE CLICQUOT YELLOW LABEL

NEBUCHADNEZZAR - 15L

ARMAND DE BRIGNAC (ACE OF SPADES)
VEUVE CLICQUOT YELLOW LABEL

BOTTLE MENU

**CHAMPAGNE
PACKAGES**

THEMED DELIVERY OF CHAMPAGNE
TO YOUR TABLE

.....

COLD AS ICE

3 BOTTLES OF 750ML
MOËT & CHANDON ICE IMPÉRIAL
BRUT | ROSÉ

WAIT A SEC

4 BOTTLES OF 750ML
TAITTINGER 'NOCTURNE' ROSÉ
OR VEUVE CLIQUOT DEMI-SEC

THE BEAUTIFUL ERA

2 MAGNUMS OF
PERRIER-JOUËT BELLE ÉPOQUE ROSÉ

FLOWER POWER

5 BOTTLES OF 750ML
PERRIER-JOUËT BELLE ÉPOQUE
BRUT | ROSÉ

THE SHIELD

6 BOTTLES OF 750ML
DOM PÉRIGNON
BRUT | ROSÉ

A CASE OF ACE

3 BOTTLES OF 750ML
ARMAND DE BRIGNAC (ACE OF SPADES)
1 BOTTLE VOLCÁN X.A
BRUT | ROSÉ

MARQUEE

NIGHTCLUB & DAYCLUB

SIGNATURE COCKTAILS

DOUBLES | PITCHERS | LARGE PITCHERS

LEMON ON A PEAR

HAKU VODKA
PAMA LIQUEUR
PRICKLY PEAR
FROZEN LEMONADE

THROWING SHADE

BELVEDERE VODKA
APEROL APERITIVO
GINGER, POMEGRANATE
PASSION FRUIT, CITRUS

MANGO DAIQUIRI

BACARDÍ TROPICAL RUM
FROZEN MANGO
CITRUS

GOTCHA MATCHA

GREY GOOSE VODKA
FROZEN COCONUT
MINT
MATCHA LOVE GREEN TEA

DESERT PEAR MARGARITA

DON JULIO BLANCO TEQUILA
COINTREAU
DESERT PEAR
COLD-PRESSED LIME

FROZEN LYCHEE MARGARITA

818 BLANCO TEQUILA
ST-GERMAIN ELDERFLOWER LIQUEUR
FROZEN LYCHEE
CITRUS

LIFT-OFF

PATRÓN SILVER TEQUILA
COINTREAU
RED BULL YELLOW EDITION (TROPICAL)
FROZEN MANGO

MELON BASIL MOJITO

MOUNT GAY 'ECLIPSE' RUM
SPARKLING WINE
CANTALOUPE, BASIL

BOTANICAL BABE

KETEL ONE BOTANICALS CUCUMBER & MINT VODKA
ALOE VERA
FROZEN LEMONADE

ELECTRIC LEMONADE

ABSOLUT ELYX VODKA
BLUE CURAÇAO
FROZEN LEMONADE

PINEBERRY PALOMA

AVIÓN SILVER TEQUILA
STRAWBERRY
PINEAPPLE
GRAPEFRUIT SODA

SKINNY COLADA

SELVAREY COCONUT RUM
PINEAPPLE
FRESH LIME
AGAVE

MARQUEE

DAYCLUB

FOOD MENU

•SALADS & BOWLS•

+ GRILLED CHICKEN | + SHRIMP

CAESAR SALAD 🍴

ROMAINE, PARMESAN, GARLIC CROUTONS

GREEK SALAD VE GF

HEIRLOOM TOMATO, CUCUMBER, FETA,
OLIVES, ROMAINE, BELL PEPPERS,
RED ONIONS, RED WINE VINAIGRETTE

CAPRESE SALAD VE GF

FRESH MOZZARELLA, TOMATO,
BASIL, BALSAMIC GLAZE, EVOO

CHIRASHI BOWL* GF

SPICY TUNA, SALMON, AVOCADO, CUCUMBER,
RICE, SPICY MAYO

FRUIT PLATTER 🍷 GF

ASSORTED BERRIES, WATERMELON,
CANTALOUPE, HONEYDEW, DRAGON FRUIT
+ RASPBERRY SORBET

THREE CHEESE NACHOS VE

CHEDDAR, PEPPERJACK, MOZZARELLA, REFRIED BEANS,
PICKLED JALAPEÑOS, PICO DE GALLO,
TRI-COLOR CORN TORTILLA CHIPS

+ GUACAMOLE 🍷 | + GRILLED CHICKEN

+ WAGYU CARNE ASADA | + LOBSTER

•HAND HELDS•

A.B.L.T. 🍴

AVOCADO, THICK CUT BACON,
HEIRLOOM TOMATO, LETTUCE, TOASTED BRIOCHE, HOUSE CHIPS
+ FRIED EGG*

PORTOBELLO BURGER 🍷 🍴

GRILLED PORTOBELLO, HEIRLOOM TOMATO,
CAMELIZED ONION, LETTUCE, CHIPOTLE MAYO, HOUSE CHIPS
+ CHEESE

CRISPY BUTTERMILK FRIED CHICKEN SANDWICH 🍴

NASHVILLE HOT SAUCE, PICKLES, SLAW, HOUSE CHIPS

SPICY CHICKEN QUESADILLA 🍴

JACK CHEESE, ROASTED CORN,
PICKLED JALAPEÑO, PICO DE GALLO, SOUR CREAM

GREEN BURRITO VE 🍴

AVOCADO, ASPARAGUS, TOMATO,
BELL PEPPERS, PICO DE GALLO, OAXACA CHEESE, HOUSE CHIPS

IMPERIAL WAGYU BEEF BEACH BURGER* 🍴

LETTUCE, TOMATO, SPECIAL SAUCE, HOUSE CHIPS

WAGYU CARNE ASADA WRAP 🍴

AVOCADO, SALSA, SWEET CORN, LETTUCE,
TORTILLA STRIPS, PEPPERJACK,
CHIPOTLE RANCH, HOUSE CHIPS

CRAB & SHRIMP WRAP 🍴

CABBAGE, JALAPEÑO AIOLI, HOUSE CHIPS

LOBSTER ROLL 🍴

AVOCADO, CHERRYWOOD SMOKED BACON,
GRILLED TOMATO, HOUSE CHIPS

VE VEGETARIAN 🍷 VEGAN

GF GLUTEN FREE 🍴 CONTAINS GLUTEN

**Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals. With certain health, conditions may be a higher risk if these foods are consumed raw or undercooked.*

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MARQUEE DAYCLUB

•SMALL PLATES•

HOT & CRISPY FRIES ^{VE}
SMOKED CHILE DE ÁRBOL

GUACAMOLE ^V ^{GF}
JALAPEÑO, PICO DE GALLO, TORTILLA CHIPS

SHRIMP COCKTAIL ^{GF}
4 JUMBO SHRIMP, COCKTAIL SAUCE

MINI SHRIMP TACOS ^{GF}
TOMATILLO-AVOCADO SALSA

CHICKEN KATSU SKEWERS ^{GF}
CURRY, TONKATSU SAUCE, SPICY MAYO

TZATZIKI DIP ^{GF}
PERSIAN CUCUMBERS, TOMATO, CARROTS, CELERY, PITA

JUMBO BUFFALO WINGS
CELERY, SPICY CHIPOTLE RANCH

•PIZZA•

MARGHERITA ^{VE} ^{GF}
TOMATO, BASIL, FRESH MOZZARELLA

CBR ^{GF}
CHICKEN, BACON, JALAPEÑO RANCH, CHEDDAR

MEAT LOVER ^{GF}
TOMATO, MOZZARELLA, PEPPERONI, SALAMI, PROSCIUTTO

SPICY SHRIMP ^{GF}
OAXACA CHEESE, CALABRESE PEPPERS, JAPANESE BBQ SAUCE

SUBSTITUTE GLUTEN-FREE PIZZA CRUST 5

•SUSHI ROLLS•

CUCUMBER, AVOCADO, ASPARAGUS ^V ^{GF}
+ TUNA* OR SALMON*

SALMON & CUCUMBER* ^{GF}
SESAME SEEDS

SPICY TUNA* ^{GF}
SCALLIONS, SESAME SEEDS

RAINBOW* ^{GF}
SNOW CRAB, SALMON, TUNA, AVOCADO, CUCUMBER

SPRING MOUNTAIN ROLL* ^{GF}
SNOW CRAB, LOBSTER, AVOCADO, SPICY TUNA

• MARQUEE BEACH RAW BAR •

FRESH RAW CLAMS*
EACH

OYSTERS ON HALF SHELL*
PONZU MIGNONETTE
EACH
+ OSETRA CAVIAR*

CHILLED LOBSTER
COCKTAIL SAUCE

ALASKAN CRAB
BY THE POUND

OSETRA CAVIAR*
BY THE OUNCE

23.02.08

VE VEGETARIAN ^V VEGAN
GF GLUTEN FREE ^{GF} CONTAINS GLUTEN

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