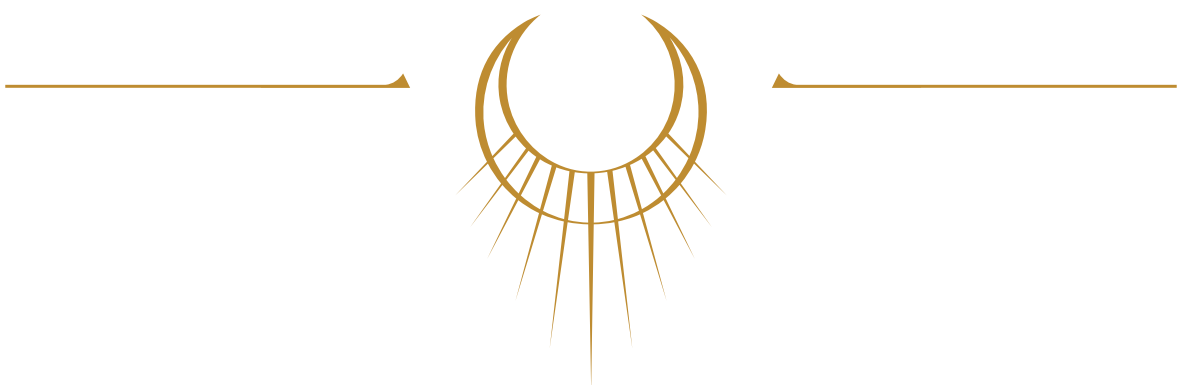


EVELYN



MARTINIS

Martini Service

DUO 36
Serves 2

DIRTY ————— 19	MEXICAN ————— 18
Ketel one vodka, vermouth, olive juice	Tequila ocho, alma finca, lime, olive juice
HOUSE ————— 19	ESPRESSO ————— 18
Bombay sapphire gin, vermouth, white balsamic vinegar	Grey goose vodka, coffee liqueur, espresso
VESPER ————— 19	CHOCOLATE DECADENCE MARTINI ————— 19
Bombay sapphire gin, ketel one vodka, vermouth	Tito's vodka, licor 43, chocolate ganache

PRICE OF FAME ————— 150/275
Nolets reserve gin or Belvedere 10, dry vermouth,
black truffle bitters, caviar stuffed olives

COCKTAILS

LA REYNA ————— 18	PASSIONATE KISS ————— 22
Socorro tequila, pineapple, habanero, ancho reyes	Grey goose vodka, licor 43, orange, passion fruit, lime, prosecco sidecar
OLD HOLLYWOOD ————— 18	THE EVELYN MARGARITA ————— 18
Makers 46, demerara, aromatic and black lemon bitters	Espolon tequila, grand marnier, lime, black salt
BANGIN ON THE WALL ————— 19	SEVEN DEADLY HUSBANDS ————— 20
Gray whale gin, sipsmith sloe gin, lemon, luxardo maraschino, lavender honey	Makers mark, amaro montenegro, peach, lemon, foam
CELIA SPRITZ ————— 18	PEAR OF PEARLS ————— 22
St. Germain, ramazzoti apertivo rosato, prosecco, sparkling lime	Grey goose la poire vodka, giffard lychee, st. germain

WINES BY THE GLASS

SPARKLING

UNE FEMME, "THE BETTY" ————— 15
California, NV
SEASONAL PROSECCO ————— 15
Veneto, Italy
VEUVE CLICQUOT, YELLOW LABEL, BRUT — 35
Champagne, France NV
MADAME ZERO ————— 30
Champagne, France, Blanc de Blancs, Extra Brut, NV

ROSÉ

CHATEAU D'ESCLANS, "WHISPERING ANGEL" 17
Rose Blend, Cotes de Provence, France
CONTADI CASTALDI ————— 17
Brut Rose, Franciacorta, Italy 2023
OLEMA ————— 16
Rose, Cotes de Provence, France

WHITE

JERMANN ————— 17
Pinot Grigio, Friuli, Italy, 2023
ROMBAUER ————— 19
Sauvignon Blanc, Carneros, Napa, 2023
ARGIOLAS 'COSTAMOLINO' ————— 14
Vermentino di Sardegna, Italy 2023
FAMILLE LIEUBEAU ' BEL ABORD' ————— 16
Muscadet, Sevre-et-Maine, France 2021

TRUCHARD ————— 22
Chardonnay, Carneros, Napa, 2023
WILLEMS WILLEMS 'AUF DER LAUER' ————— 18
Riesling, Mosel, Germany
SEASONAL SANCERRE ————— 18
Loire Valley, France
SARACCO ————— 17
Moscato d' Asti, Italy, 2022

RED

ROYAL PRINCE ————— 18
Pinot Noir, Santa Rita Hills, 2022
DAMILANO, "MARGHE" ————— 16
Nebbiolo, Langhe, Italy, 2021
SIERRA DE GREDOS 'GRANITO DEL CADALSO' ————— 16
Garnacha, Madrid, Spain
QUIVIRA ————— 16
Zinfandel, Healdsburg, Napa Valley, CA, 2020
ANDREW MURRAY, "TOUS LES JOURS" ————— 16
Syrah, Santa Ynez Valley, CA, 2022

MARIO VC ————— 26
Red Blend, Ribero del Duero, Spain, 2021
AUSTIN ————— 18
Cabernet Sauvignon, Paso Robles, NV
JUSTIN RESERVE ————— 25
Cabernet Sauvignon, Paso Robles, 2022
ORIN SWIFT ABSTRACT ————— 19
Red Blend, 2022
TERRAZAS RESERVE ————— 14
Malbec, Mendoza, Argentina, 2022

BEER

COMMUNITY MOSAIC IPA ————— 8
MODELO ————— 8
MICH ULTRA GOLD ————— 8
STELLA ————— 8
ATHLETIC ————— 8

ZERO-PROOF

RUBY SUNSET ————— 10
Raspberry, yuzu, topo chico
THE GOLDEN ERA ————— 10
Pineapple, honey, lime
PARAMOUNT ————— 10
Passion fruit, ginger ale, lemon

APPETIZERS

HOT

- CALAMARI & SHRIMP ————— 24

Shishitos, sweety drops, piquillo
pepper-dijon aioli
- WAGYU CHEESESTEAK BITES ————— 18

Caramelized onions, provolone mornay,
black truffle
- JUMBO LUMP CRAB CAKE ————— 36

Panko crusted, mustard lemon aioli, slaw
- ROASTED CAULIFLOWER ————— 19

Whipped goat cheese, calabrian chili oil,
shishito-avocado vinaigrette
- WAGYU MEATBALLS ————— 19

Spicy tomato sauce
- PARKER HOUSE ROLLS ————— 8

Freshly baked, house whips

COLD

- YELLOWTAIL SASHIMI ————— 28

Avocado, yuzu ponzu, pear-coriander relish
- NIGIRI

Ora king salmon, tuna, hamachi, seasoned rice — 28

WAGYU, lightly torched, seasoned rice ————— 38
- TUNA SASHIMI ————— 26

Truffled ponzu, chili oil, spicy aioli
- OSAKA-STYLE PRESSED SUSHI ————— 24

Tuna, avocado, rice
- WAGYU BEEF CARPACCIO ————— 24

Reggiano, arugula, capers, lemon-dill aioli, brioche
- BLUEFIN AHI TUNA CRUDO ————— 26

Avocado, radish, fresno peppers,
citrus-ginger soy vinaigrette
- OYSTERS ON THE HALF SHELL ————— 24/48

Champagne mignonette, fresh horseradish,
cocktail sauce

- CRAB & AVOCADO STACK ————— 39

Jumbo lump, heirloom cherry tomatoes, pickled
onion, sweety drops, truffle chile crisp



Caviar

1 oz., potato crisps, warm blinis, crème fraiche, chives, cured egg yolk
SIBERIAN BAERII – 140 | PLATINUM OSETRA – 200 | GOLDEN OSETRA – 260

CAVIAR BUMP 25

SALADS & SOUP

- CALABRIAN CAESAR ————— 18

Everything bagel seasoned croutons, reggiano
- BLT WEDGE ————— 18

Baby iceberg, blue cheese, millionaire lardons,
heirloom cherry tomatoes
- EVELYN'S SIMPLE SALAD ————— 16

Field greens, manchego ribbons, apricots, marcona
almonds, champagne-shallot vinaigrette
- SEAFOOD BISQUE ————— 19

Lobster, shrimp, crab

Out of care for our guests, we ask that you alert your server to any allergies, as some ingredients may not be listed.
Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.For parties of 8 or more a gratuity of 20% may be added to your final bill.

ENTRÉES

ORA KING SALMON ————— 44	BONE-IN VEAL CHOP PARMESAN ————— 54
Sauteed spinach, avocado aioli, marinated heirloom tomato orzo	Spicy tomato sauce, mozzarella, basil pesto
JUMBO SEA SCALLOPS ————— 52	DOUBLE CUT BONE-IN PORK CHOP ————— 52
Blistered cherry tomatoes, lemon roasted asparagus, caviar, champagne beurre blanc	Toasted fennel rub, pineapple hot sauce
CHILEAN SEA BASS ————— 50	AUSTRALIAN LAMB CHOPS ————— 69
Pan seared, sauteed spinach, tomato-herb beurre blanc	Parmesan pine nut crusted, chimichurri
MAINE LOBSTER LINGUINE ————— 69/129	RIGATONI ALLA VODKA ————— 42
Broiled, split, creamy lobster velouté linguine	Organic milanese chicken, basil, burrata, hot honey
	PRAWN PRIMAVERA ————— 45
	Sautéed U6 jumbo shrimp, artichokes, olives, tomatoes, capers, reggiano, herbs, pine nuts, linguine

Steaks

BONELESS

FILET MIGNON ————— 59/79	SPINALIS ————— 79
8 oz./12 oz. – Allen Brothers, IL	10 oz. – Spickler Ranch, ND limited availability
PRIME RIBEYE ————— 69	STEAK FRITES ————— 55
16 oz. – Spickler Ranch, ND	7oz. – Allen Brothers, IL
TEXAS WAGYU STRIP ————— 69	Prime flat iron, chipotle amor sauce, tallow fries
12 oz. – Rosewood Ranch – Ennis, TX	

JAPANESE MIYAZAKI A5 WAGYU
190
5oz., cooked at the table on a hot lava rock

BONE-IN

FILET MIGNON ————— 86	NY STRIP ————— 79
14 oz. – Aberdeen, SD	18 oz. – Allen Brothers, IL
PRIME COWBOY RIBEYE ————— 99	F-1 WAGYU TOMAHAWK RIBEYE — 225
22 oz. – Dry Aged – DemKota Ranch, SD	38 oz. – Westholme, Australia

FINISHING TOUCHES

ROASTED BONE MARROW 24 • SAUTEED BLEU CHEESE 8
SAUTÉED U6 JUMBO SHRIMP 16 • LUMP CRAB OSCAR 24

SAUCES

AU POIVRE 4 • CHIPOTLE AMOR 7 • HORSERADISH 6 • BEARNAISE 6

SIDES

RIBEYE CHICHARRON MAC & CHEESE ————— 29	WHIPPED & LOADED POTATOES ————— 17
crispy wagyu ribeye, panko, chives	bacon, chives, crème fraiche, white cheddar
SAUTEED WILD MUSHROOMS ————— 18	ROASTED BROCCOLINI ————— 18
seasonal, garlic, herbs	red pepper flake, garlic, mustard sauce
WHIPPED & BUTTERED POTATOES ————— 16	CREAMED SPINACH ————— 16
Idaho potatoes, crème fraiche	
SAUTÉED SPINACH ————— 16	ROASTED JUMBO ASPARAGUS ————— 15
garlic, white wine, lemon zest	maldon salt, lemon garlic
AU GRATIN POTATOES ————— 18	TRUFFLE TALLOW PARMESAN FRIES ————— 16
bacon, garlic cream, chives	white truffle oil, shaved parmesan
LOBSTER MAC & CHEESE ————— 33	ROASTED CAULIFLOWER ————— 19
panko, chives	whipped goat cheese, Calabrian chili oil, shishito-avocado vinaigrette