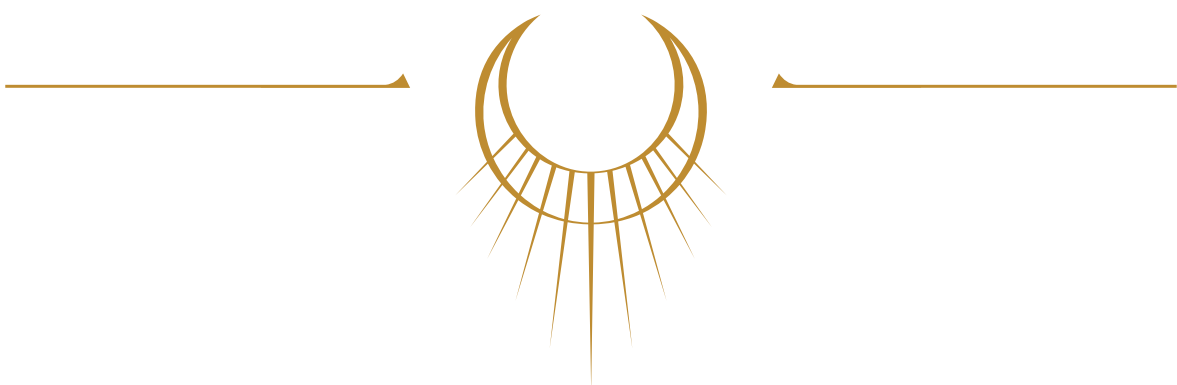


EVELYN



MARTINIS

Martini Service

DUO 36 / Serves 2

DIRTY	19	ESPRESSO	18
Ketel one vodka, vermouth, olive juice		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	
MEXICAN	18	PART TIME LOVER	22
Tequila ocho, alma finca, lime, olive juice		Grey goose vodka, pineapple, lime, coconut, orange blossom mist	

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 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	
VIVIAN SPRITZ	18	PEAR OF PEARLS	22
Peach liqueur, prosecco, lemon, fresh mint		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	

ROSÉ

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

WHITE

JERMANN	17	TRUCHARD	22
Pinot Grigio, Friuli, Italy, 2024		Chardonnay, Carneros, Napa, 2023	
ROMBAUER	19	WILLEMS WILLEMS 'AUF DER LAUER'	18
Sauvignon Blanc, Carneros, Napa, 2024		Riesling, Mosel, Germany, 2021 vintage	
INVIVO X	15	SEASONAL SANCERRE	18
Sauvignon Blanc, Marlborough, NZ, 2023		Loire Valley, France	
CAVE DE VIGNERONS DE CHABLIS	23	SARACCO	17
Chablis, France, 2023		Moscato d' Asti, Italy, 2022	

RED

ROYAL PRINCE	18	MARIO VC	26
Pinot Noir, Santa Rita Hills, 2022		Red Blend, Ribero del Duero, Spain, 2021	
DAMILANO, "MARGHE"	16	AUSTIN HOPE	30
Nebbiolo, Langhe, Italy, 2023		Cabernet Sauvignon, Hope Family label, Paso Robles, CA	
SIERRA DE GREDOS 'GRANITO DEL CADALSO'	16	JUSTIN RESERVE	25
Garnacha, Madrid, Spain, 2022		Cabernet Sauvignon, Paso Robles, 2022	
TERRE DEI NOBILI	20	ORIN SWIFT ABSTRACT	19
Montepulciano D'Abruzzo, Italy, 2023		Red Blend, 2023	
ANDREW MURRAY, "TOUS LES JOURS"	16	TERRAZAS RESERVE	14
Syrah, Santa Ynez Valley, CA, 2023		Malbec, Mendoza, Argentina, 2023	

BEER

COMMUNITY MOSAIC IPA	8
MODELO ESPECIAL	8
MICHELOB ULTRA GOLD	8
STELLA ARTOIS	8
ATHLETIC NA LITE LAGER	8

ZERO-PROOF

RUBY SUNSET	12
Raspberry, yuzu, topo chico	
THE GOLDEN ERA	12
Pineapple, honey, lime	
PARAMOUNT	12
Passion fruit, ginger ale, lemon	

APPETIZERS

HOT

- CALAMARI & SHRIMP ————— 24

Shishitos, sweet 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
- SPICY TUNA CRISPY RICE* ————— 22

Seasoned crispy rice, spicy ahi tuna, black lime miso
aioli, avocado
- NIGIRI* ————— 28

Ora king salmon, tuna, hamachi, seasoned rice
- TUNA SASHIMI* ————— 26

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

Spicy tuna, avocado, rice
- WAGYU BEEF CARPACCIO* ————— 24

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

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

Chef-Composed
-Tabasco clementine, raspberry mignonette
-Kiwi salsa verde, serrano
-Horseradish cocktail, lemon

CRAB & AVOCADO STACK * ————— 22/39

Jumbo lump, heirloom cherry tomatoes, pickled
onion, sweet 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 6 or more a gratuity of 20% may be added to your final bill.

ENTRÉES

ORA KING SALMON ————— 46	VEAL CHOP PARMESAN ————— 58
Beurre noisette, sautéed spinach, avocado crema, marinated heirloom tomato orzo	Spicy tomato sauce, mozzarella, basil pesto
JUMBO SEA SCALLOPS ————— 54	DOUBLE CUT BONE-IN PORK CHOP ——— 52
Blistered cherry tomatoes, lemon roasted asparagus, caviar, champagne beurre blanc	Garlic citrus marinade, pineapple hot sauce
CHILEAN SEA BASS ————— 52	AUSTRALIAN LAMB CHOPS ————— 69
Pan seared, sautéed spinach, tomato-herb beurre blanc	Parmesan pine nut crusted, chimichurri
MAINE LOBSTER LINGUINE ————— 69/129	RIGATONI ALLA VODKA ————— 44
Broiled, split, creamy lobster velouté linguine	Organic milanese chicken, basil, burrata, hot honey
	PRAWN PRIMAVERA ————— 48
	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*
3oz. - 114 | 6oz. - 199
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 • SAUTÉED BLEU CHEESE 8
SAUTÉED U6 JUMBO SHRIMP 16 • LUMP CRAB OSCAR 24 • SAUTÉED MAINE LOBSTER 26

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, sour cream, white cheddar
SAUTÉED WILD MUSHROOMS ————— 18	ROASTED BROCCOLINI ————— 18
seasonal, garlic, herbs	red pepper flake, garlic, mustard sauce
WHIPPED & BUTTERED POTATOES ————— 16	CREAMED SPINACH ————— 16
Idaho potatoes	bacon, mushroom, provolone mornay
SAUTÉED SPINACH ————— 16	ROASTED JUMBO ASPARAGUS ————— 15
garlic, shallot, white wine, lemon	maldon salt, lemon, garlic
AU GRATIN POTATOES ————— 18	TRUFFLE TALLOW PARMESAN FRIES ——— 16
bacon, bacon-garlic cream, chives	white truffle oil, shaved parmesan
LOBSTER MAC & CHEESE ————— 34	ROASTED CAULIFLOWER ————— 19
panko, chives	whipped goat cheese, Calabrian chili oil, shishito-avocado vinaigrette