

LIMITED BAR MENU

CALAMARI ZEN-CHINO <i>hot cherry peppers, banana peppers, scallions, bean sprouts, cilantro, red chili peppers, served with Asian sweet chili sauce</i>	23	51FIFTEEN AKAUSHI BURGER <i>Texas Heart Brand Akaushi, potato bread, lettuce, tomato, onions, pickles, applewood smoked bacon, cheddar cheese, mayonnaise, chipotle aioli</i>	18
BEEF EMPANADAS <i>stuffed with ground beef served with creamy cilantro jalapeño sauce</i>	17	CRAB CAKE MARYLAND <i>jumbo lump crab with lemon Cajun lobster sauce</i>	26
WAGYU BEEF CARPACCIO <i>arugula, artichoke, capers, Creole mustard aioli, crostini</i>	24	BUFFALO SHRIMP <i>mellow blue cheese crumbles, blue cheese dressing, arugula and daikon</i>	24

(GF) GLUTEN FREE

COCKTAILS

Cocktails are prepared with fresh fruits and Juices

STRAIGHT FLUSH <i>Crown Royal, Fresh Granny Smith Apples, Benedictine, Fresh Sages Leaves, Lemon Juice Dash Oranges</i>	18	THE AVENUE <i>Sombra Mezcal, Fresh Lime Juice, Patron Syrup, Pineapple Juice, Dehydrated Candied Pineapple and Tajin Rim</i>	18
PRESTIGE EDITION <i>Johnnie Walker Red Label, Sweet Vermouth, Dashes of Aromatic Bitters</i>	20	51FIFTEEN MOJITO <i>Captain Morgan White Rum, Fresh Mint, Fresh Sugar Cane, Fresh Lime, Pineapple Juice</i>	18
TOASTED PECAN OLD FASHIONED <i>Don Julio Reposado, Disaronno Amaretto, Dash Orange Bitters, Orange Zest, Garnish with Toasted Candied Pecan Garnish</i>	25	CHOCOLATE OLD FASHIONED <i>Zacapa Solera 23 Rum, Chocolate & Cherry Bitters, Luxardo Cherry & Chocolate Chip</i>	25
LAVENDER PEACH BELLINI <i>Ciroc Peach, Champagne and Lavender Honey</i>	18	BEAST <i>Hennessy Vsop, Grand Marnier, Licor 43, Pierre Ferrand Cru, Chocolate Orange Chip</i>	30
PRETTY IN PINK <i>Codigo Blanco Tequila, Jalisco Orange, Guava Puree, Lemon Juice, Plum Bitters</i>	18	TULIPE <i>Tanqueray 10 Gin, Select Aperitivo, Fresh Lemon Juice, Simple Syrup, Grapefruit Twist</i>	18
JALAPENO CUCUMBER MARTINI <i>Ketel One Vodka, St. Germain, Fresh Cucumber, Lime Juice, Fresh Jalapeno Syrup with Tajin Rim</i>	18	TUSCAN ROSEMARY PEAR MARTINI <i>Tito's Vodka, Cointreau, Fresh Asian Pear, Fresh Rosemary, White Cranberry Juice</i>	18
51MJ <i>Woodford Reserve, Homemade Mint-Lime Syrup Fresh Squeezed Sugar Cane, Fresh Mint & Lime Juice</i>	18		

MOCKTAILS

GARDEN 108 16 <i>Cucumbers, Fresh Lime Juice, Ginger Syrup, Tonic</i>	GROVE 42 16 <i>Orange Juice, Pineapple Juice, Fresh Lemon Juice, Vanilla Syrup</i>
SPICE 94 16 <i>Hibiscus Syrup, Pomegranate Juice, Watermelon Purée, Fresh Lime Juice, Ginger Beer</i>	NATAS DE AGAVE 16 <i>Natas De Agave, Lychee Puree, Fresh Lemon Juice, White Cranberry Juice</i>

Unveiling a fresh approach to seedlip spirits: Crafty Moments – Elevate your non-drinking experience with innovative and enticing elixirs.

WINES BY THE GLASS

WHITE WINE	CHAMPAGNE & SPARKLING
<i>The Crossings, Sauvignon Blanc, New Zealand</i> 16	<i>Mini La Marca Prosecco 187ml. DOC, Veneto, Italy</i> 16
<i>Santa Margherita, Pinot Grigio, Italy</i> 17	<i>Mionetto II, Moscato, Italy</i> 15
<i>August Kessler Rheingau, Riesling, Germany</i> 15	<i>Chandon Brut, 187ml, NV California</i> 18
<i>Sonoma-Cutrer, Chardonnay, Sonoma Coast</i> 17	<i>Chandon Rosé Brut, 187ml, NV California</i> 20
<i>Bezel by Cakebread, Chardonnay, Edna valley</i> 17	<i>Mini Moët & Chandon, Imperial Brut, 187ml, Enpernay, NV</i> 28
RED WINE	ROSÉ
<i>Alta Vista, Cabernet, Mendoza</i> 15	<i>Sonoma Rose, Sonoma Coast</i> 17
<i>Murphy Goode Merlot, Santa Rosa California</i> 15	<i>Mionetto, Prosecco DOC Rosé, Italy</i> 16
<i>Salentein Reserve, Malbec, Mendoza Argentina</i> 15	<i>Louis Jadot, Rosé, France</i> 16
<i>La Crema Pinot Noir, Monterey California</i> 15	
<i>Unshackled by The Prisoner, Cabernet Sauvignon, California</i> 18	
<i>Luz Millar, Tempranillo, Spain</i> 14	