

## LIMITED BAR MENU

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

(GF) GLUTEN FREE

## COCKTAILS

*Cocktails are prepared with fresh fruits & juices*

<b>TUSCAN ROSEMARY PEAR MARTINI</b>	17	<b>COFFEE BEAN DREAM</b>	18
<i>Pear Vodka, Cointreau, fresh Asian pear, fresh rosemary, white cranberry juice</i>		<i>Ciroc French Vanilla, espresso, Baileys, Godiva dark chocolate, Kahlúa</i>	
<b>BESOS DE MEZCAL</b>	16	<b>51 MJ</b>	18
<i>Union Mezcal, lime juice, homemade hibiscus syrup</i>		<i>Woodford Reserve, homemade mint-lime syrup, fresh squeezed sugar cane, fresh mint &amp; lime juice</i>	
<b>51FIFTEEN MOJITO</b>	16	<b>ROSE GARDEN</b>	20
<i>Captain Morgan White Rum, fresh mint, fresh sugar cane, lime juice, splash of pineapple juice</i>		<i>Tanqueray Gin, Champagne, homemade rose petal syrup</i>	
<b>REMY VSOP SIDECAR</b>	21	<b>SMOKY PINEAPPLE</b>	18
<i>Cointreau, fresh lemon juice, sugar rim</i>		<i>Sombra Mezcal, Amaretto, homemade tepache syrup, pineapple, lime juice &amp; Tajin</i>	
<b>KENTUCKY OLD FASHIONED</b>	18		
<i>Bulleit Bourbon, muddled cherry, orange, sugar bitters</i>			
<b>LAVENDER PEACH BELLINI</b>	18		
<i>Ciroc Peach, Champagne, lavender honey</i>			

## KETEL ONE FEATURES

<b>POMEGRANATE FLOWER</b>	17	<b>THE PROFESSIONAL</b>	17
<i>Ketel One Citron Vodka, Pama Liqueur, fresh lemon juice, fresh pomegranate juice, edible flower</i>		<i>Ketel One Vodka, blue cheese olives</i>	
<b>GOLD STANDARD MULE</b>	16	<b>JALAPEÑO CUCUMBER MARTINI</b>	17
<i>Ketel One Vodka, ginger beer, fresh lime juice, simple syrup</i>		<i>Ketel One Vodka, St-Germain, fresh cucumber, lime juice, fresh jalapeño syrup &amp; Tajin</i>	

## WINES BY THE GLASS

### WHITE WINE

<i>The Crossings, Sauvignon Blanc, New Zealand</i>	16
<i>Santa Margherita, Pinot Grigio, Italy</i>	17
<i>August Kesseler Rheingau, Riesling, Germany</i>	15
<i>Sonoma-Cutrer, Chardonnay, Sonoma Coast</i>	17
<i>Bezel by Cakebread, Chardonnay, Edna valley</i>	17

### RED WINE

<i>Alta Vista, Cabernet, Mendoza</i>	15
<i>Murphy Goode Merlot, Santa Rosa California</i>	15
<i>Salentein Reserve, Malbec, Mendoza Argentina</i>	15
<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

### CHAMPAGNE & SPARKLING

<i>Mini La Marca Prosecco 187ml. DOC, Veneto, Italy</i>	16
<i>Mionetto II, Moscato, Italy</i>	15
<i>Chandon Brut, 187ml, NV California</i>	18
<i>Chandon Rosé Brut, 187ml, NV California</i>	20
<i>Mini Moët &amp; Chandon, Imperial Brut, 187ml, Enpernay, NV</i>	28

### ROSÉ

<i>Sonoma Rose, Sonoma Coast</i>	17
<i>Mionetto, Prosecco DOC Rosé, Italy</i>	16
<i>Louis Jadot, Rosé, France</i>	16