

*L'Horizon*  
HERMANN  
BUNGALOWS

## BEER

**RADLER GRAPEFRUIT**; Stiegl, Austria | **12**

**MEXICAN-STYLE LAGER**; Bad Hombre; Boomtown Brewery, CA | **9**

**SUPER-DRY LAGER**; Skyduster, LA | **10**

**ITALIAN PILSNER**; Skyduster, LA | **10**

**GOLDBRÄU LAGER**; Stiegl, Austria | **12**

**BELGIAN-STYLE WHEAT**; Allagash; Portland, Maine | **11**

**MALT & WHEAT ESTRELLA**; Damm Inedit, Spain | **12**

**GOLDEN ALE**; PranQster; North Coast, CA, | **11**

**IPA**; Pacific Magic; North Coast, Fort Bragg | **11**

**BLOND ALE**; Chimay Cent Cinquante, Belgium | **20**

**NON-ALCOHOLIC MALT**; Bitburger, Germany | **9**

## WINE, BY THE GLASS

**NON-ALCOHOLIC**; PRIMA PAVÉ, Blanc de Blancs, IT NV | **20**

**BRUT CUVÉE**; DOMAINE CARNEROS by Taittinger, Carneros, CA '22 | **26**

**ROSÉ**; DOMAINES OTT, 'BY. Ott', Côtes de Provence AOC, FR '25 | **22**

**CRÉMANT D'ALSACE ROSÉ**; VOL ENCHANTE Brut, C. Ribeauville, FR NV | **22**

**SAUVIGNON BLANC**; LIVIO FELLUGA, Colli del Orientali Friuli DOC, IT '24 | **23**

**CHARDONNAY**; WINDRACER, "Tidal Break Vineyard, West Sonoma Coast, CA '22 | **23**

**PINOT NOIR**; SINEGAL ESTATE, Sonoma Coast, CA '24 | **23**

**CABERNET SAUVIGNON**; SHYPOKE ESTATE, Calistoga, Napa Valley, CA '21 | **27**

## COCKTAILS

### **BLACK & GOLD MARGARITA | 20**

Tequila | Lime | Lemon | Tamarindo |  
Crème de Banana

### **DESERT STORM | 16**

Aged Dark Rum | Licor 43 | Yuzuri |  
Mr. Black | Orange |

### **PINK RIBBON | 18**

Waterloo Prickly Pear Gin | Lemon |  
Rosemary & Prickly Syrup | Egg White

### **FORBIDDEN FRUIT | 18**

Zucca Amaro | Lemon | Crème a la Fraise |  
Honey Syrup | Egg White

### **INFINITY PALOMA | 18**

Mezcal | Serrano Simple | Lime Juice | Grapefruit Bitters |  
Sparkling Grapefruit

### **THE EQUATION | 18**

Islay Scotch | D.O.M Benedictine | Crème de Noyaux |  
Cranberry | Orange Bitters

### **THE PERFECT GENTLEMAN | 18**

Bourbon | Amaro dell' Etna | Crème de Abricot | Coconut |  
Apple Spice | Grapefruit

### **THE ROULETTE | 16**

Vodka | Lime | Honey Syrup |  
Dealers' Choice of Fruit Liqueur

### **VIEUX CARRÉ | 18**

Rye | Cognac | D. O.M Benedictine | Sweet Vermouth |  
Angostura & Peychaud's Bitters

\*Please NO SUBSTITUTIONS

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, EGGS, or sous-vide prepared items may increase your risk of foodborne illness. Our food and beverage are carefully prepared in a kitchen that contains nuts, dairy, shellfish, soy and wheat.

## 1<sup>ST</sup> COURSES

### **REGIIS OVA CAVIAR SERVICE (gf) | 200**

Royal Ossetra | Egg | Shallot | Chive | House Made Crème Fraîche |  
Buckwheat Blinis

### **STEAK TARTARE CIGARS | 29**

Shallots | Chives | Dijon Mustard | Chino Valley Egg Yolk |  
Feuille de Brick | Bacon Ash

### **DEAN MARTIN MEATBALLS | 26**

Wagyu Beef | Fresh Marinara | Shaved Black Truffle |  
Parmigiano Reggiano | Mint

### **BEET TARTARE (v, gf) | 22**

Spicy Horseradish | EVOO | Chives | Stone Ground Mustard |  
Shallot | Carrot Yolk

### **FRENCH ONION SO-PA | 23**

Gruyere and Provolone | Onion Trio | Brioche Crostini |  
Duck Liver Essence

### **MIXED GREENS SALAD (gf) | 25**

63-Degree Egg | Pickled Baby Ramps | Caramelized Pecans |  
Avocado Mousse | Fiddle Head Fern | Shaved Aged Gouda |  
Warm Bacon Vinaigrette

### **OCTOPUS NICOISE (gf) | 32**

Charred Moroccan | Confit Fingerling Potatoes | Olive Tapenade | Tomato |  
Haricot Vert | Hard-Boiled Egg | Orange Segments

### **FOIE GRAS TORCHON | 38**

Bananas Foster French Toast | House Made Pear Mustarda |  
Huckleberry Compote

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## MAIN COURSES

**BEEF STROGANOFF | 45**

Braised Wagyu Beef Cheeks | Roasted Maitake Mushrooms |  
House Made Egg Noodles

**SALMON COULIBIAC (gf) | 49**

Crispy Rice Shell | Mushroom Duxelles |  
Herb Butter | Peperonata Sauce

**TRUFFLE LASAGNA | 52**

House Made Pasta | Ricotta and Parmesan | Bechamel |  
Pork Sausage | Black Truffle

**CORN CAVATELLI | 32**

House Made Pasta | Sweet Corn Sauce | Bacon | Boursin Cheese

**PRIME RIB | 58**

Manhattan Cut | Short Rib and Horseradish Croquette |  
Potato Pavé | Pickled Cipollini Onion | Sauce au Poivre

**CELERIAC ROOT STEAK (v, gf) | 31**

Duo of Curried Lentils | Sous Vide Chili Marinade |  
Grilled Baby Leeks | Pickled Mustard Seed

**ROASTED DUCK BREAST ROULADE | 48**

Cous Cous Stuffing | Golden Raisins | Apricot | Fines Herbes |  
Luxardo Cherries | Citrus Sauce

## WINE LIST

### SPARKLING

|                                                                          |     |
|--------------------------------------------------------------------------|-----|
| <b>NA Blanc de Blancs;</b> PRIMA PAVÉ, Blanc de Blancs, IT NV            | 80  |
| <b>Extra Brut Cuvée;</b> BODEGA TAPIZ, Torrontés, Mendoza, AR NV         | 72  |
| <b>Brut Prosecco DOC;</b> SORGENTE, Friuli-Venezia Giulia, IT NV         | 80  |
| <b>Brut Sparkling Cuvée;</b> DOMAINE CARNEROS, Napa Valley, CA '22       | 100 |
| <b>Tête de Cuvée;</b> L'ERMITAGE by Roederer, Anderson Valley, CA '19    | 175 |
| <b>Brut Nature Champagne;</b> PASCAL MAZET, 1ER Cru, FR ('15 Base) NV    | 160 |
| <b>Cap Classique;</b> KLEIN CONSTANTIA, Estate BdB, Western Cape, ZA '19 | 120 |
| <b>Blanc de Blancs Champagne;</b> RUINART Brut, Reims, FR NV             | 212 |
| <b>Brut Champagne;</b> PHILIPPONNAT, 'Réserve Pépétuelle', Aÿ, FR NV     | 145 |
| <b>Brut Champagne;</b> KRUG, 170 <sup>TH</sup> Grand Cuvée, Reims, FR NV | 555 |
| <b>Brut Champagne;</b> DOM PÉRIGNON, Épernay, FR Millésimé '12           | 650 |
| <b>Brut Champagne;</b> CRISTAL, Louis Roederer, Reims, FR '12            | 777 |
| <b>Brut Blanc de Noirs;</b> SCHRAMSBERG, North Coast, CA '21             | 125 |
| <b>Crémant d'Alsace Rosé;</b> VOL ENCHANTE Brut, C. Ribeauville, FR NV   | 84  |
| <b>Champagne Rosé;</b> DEUTZ, Reims, FR NV                               | 144 |

### ROSÉ

|                                                               |     |
|---------------------------------------------------------------|-----|
| <b>Côtes de Provence AOC;</b> DOMAINES OTT, 'BY. Ott', FR '25 | 88  |
| <b>Sancerre;</b> FRANÇOIS CROCHET, Loire Valley, FR '23       | 100 |

### SWEET WINE (3OZ)

|                                                                   |    |
|-------------------------------------------------------------------|----|
| <b>Sherry Cream;</b> LUSTAU, East India Solera, Jerez, ES NV      | 22 |
| <b>Madeira;</b> BROADBENT, 10 YR SERCIAL Dry, PT                  | 25 |
| <b>Madeira;</b> BROADBENT, 10 YR BOAL Medium Sweet, PT            | 25 |
| <b>Vin de Constance;</b> KLEIN CONSTANTIA, Western Cape, ZA '11   | 50 |
| <b>Sauternes;</b> CHÂTEAU CLIMENS, 1ER Cru Classé, Barsac, FR '09 | 60 |
| <b>Porto;</b> SANDEMAN, 20 YR Tawny, Douro, PT                    | 35 |
| <b>Porto;</b> DOW'S, 1994 VINTAGE, Douro, PT                      | 75 |

## WHITE

|                                                                               |       |
|-------------------------------------------------------------------------------|-------|
| <b>Muscadet Sèvre-et-Maine;</b> A. DÉRAMÉ, ‘Les Roches’ VV, Loire, FR ’17     | 68    |
| <b>Sylvaner;</b> UNION SACRÉ, Santa Maria Valley, CA ’23                      | 72    |
| <b>Bouzeron;</b> JEAN-CLAUDE RAMONET, Côte Châlonnaise, FR ’19                | 110   |
| <b>Albariño;</b> PAZO BARRANTES, ‘Gran Vino’, Rías Baixas, ES ’21             | 125   |
| <b>Sancerre;</b> COMTE LAFOND, Grand Cuvée, Loire Valley, FR ’24              | 159   |
| <b>Pouilly-Fumé;</b> LADOUCETTE, ‘Baron de L’, Touraine, Loire, FR ’19        | 299   |
| <b>Sauvignon Blanc;</b> LIVIO FELLUGA, Colli del Orientali Friuli DOC, IT ’24 | 92    |
| <b>Riesling;</b> DOM. SCHLUMBERGER, Grand Cru Saering, Alsace, FR ’20         | 125   |
| <b>Gewürztraminer;</b> UNION SACRÉ, ‘Loma del Rio’, Central Coast, CA ’22     | 68    |
| <b>Marsanne;</b> E. GUIGAL, Ex Voto, Hermitage, Rhône, FR ’18                 | 530   |
| <b>Assyrtiko;</b> HATZIDAKIS, ‘Nykteri’ Old Vines, Santorini PDO, GR ’20      | 133   |
| <b>Vouvray,</b> MARC BRÉDIF, Classic, Touraine, Loire Valley, FR ’23          | 76    |
| <b>Savennières;</b> FAMILLE JOLY, Les Vieux Clos, Loire Valley, FR ’21        | 165   |
| <b>Viognier;</b> PRIDE MOUNTAIN, Sonoma-Napa, CA ’23                          | 125   |
| <b>Condrieu;</b> DOMAINE DE BOISSEYT, ‘Les Corbonnes’, Rhône, FR ’21          | 145   |
| <b>Chablis;</b> DOM. JEAN COLLET, 1ER Cru ‘Butteaux’, FR ’22                  | 149   |
| <b>Chablis;</b> DOM. LONG-DEPAQUIT, Grand Cru Les Vaudésirs, FR ’18           | 275   |
| <b>Chablis;</b> VINCENT DAUVISSAT, Grand Cru Les Clos, FR ’10                 | 1,500 |
| <b>Chardonnay;</b> WINDRACER, ‘Tidal Break’, West Sonoma Coast, CA ’22        | 88    |
| <b>Chardonnay;</b> OTRONIA, III & VI, Patagonia, AR ’19                       | 121   |
| <b>Chardonnay;</b> MOUNT EDEN, Santa Cruz Mountains, CA ’21                   | 135   |
| <b>Chardonnay;</b> SEA SMOKE, ‘Monopole Estate’, Santa Rita Hills, CA ’23     | 160   |
| <b>Vézelay;</b> DOMAINE SAINTE MADELEINE, Burgundy, FR ’22                    | 120   |
| <b>Burgundy;</b> ALBERT BICHOT, Meursault, FR ’18                             | 185   |
| <b>Burgundy;</b> M. NIELLON, Chassagne-Montrachet 1ER ‘Champgains’, FR ’19    | 375   |
| <b>Burgundy;</b> DOM. PRIEUR, Puligny-Montrachet 1ER ‘Combettes’, FR ’20      | 555   |

## RED

|                                                                                |       |
|--------------------------------------------------------------------------------|-------|
| <b>Pinot Noir</b> ; SINEGAL ESTATE, Sonoma Coast, CA '24                       | 88    |
| <b>Pinot Noir</b> ; PEREGRINE, Central Otago, NZ '18                           | 125   |
| <b>Pinot Noir</b> ; VAUGHN DUFFY, Russian River Valley, CA '24                 | 128   |
| <b>Pinot Noir</b> ; OUR LADY OF GUADALUPE, Santa Rita Hills, CA '23            | 155   |
| <b>Pinot Noir</b> ; DOMAINE SERENE, 'Evenstad Reserve', Willamette, OR '17     | 200   |
| <b>Burgundy</b> ; CH. CHAMIREY, Mercurey Monopole 1ER 'Ruelles', FR '18        | 149   |
| <b>Burgundy</b> ; M.D.PORCHERET, Monthélie 1ER Cru 'Meix Bataille' FR '20      | 195   |
| <b>Vosne-Romanée</b> ; MONGEARD-MUGNERET, Côte de Nuits, FR '23                | 360   |
| <b>Burgundy 1er Cru</b> ; GROFFIER, Chambolle Musigny 'Amoureuses', FR '14     | 1,445 |
| <b>Burgundy Grand Cru</b> ; MONGEARD-MUGNERET, Grands-Echezeaux, '17           | 1,001 |
| <b>Cabernet Franc</b> ; PALAZZO RESERVE, Napa Valley, CA '16                   | 255   |
| <b>Charbono</b> ; SHYPOKE ESTATE, 'Le Corbeau', Calistoga, Napa Valley, CA '21 | 88    |
| <b>GSM Blend</b> ; J. DUSI, Paper Street 'The Narrator', Paso Robles, CA '17   | 139   |
| <b>Grenache</b> ; CHIRON, 'Emergent Truth', Napa, CA '17                       | 152   |
| <b>Priorat DOCa</b> ; MAS D'EN GIL, 'Clos Fonta', Catalonia, ES '16            | 199   |
| <b>Châteauneuf-du-Pape</b> ; PIERRE USSEGLIO. 'Mon Aïeul', FR, '19             | 295   |
| <b>Merlot</b> ; MIRA, 'Hyde Vineyard', Carneros, CA '15                        | 165   |
| <b>Merlot</b> ; LA JOTA, 'W.S Keyes Vineyard', Howell Mountain, CA '18         | 474   |
| <b>Pomerol</b> ; CHÂTEAU LA CONSEILLANTE, Bordeaux, FR '16                     | 700   |
| <b>Tempranillo</b> ; NUMANTHIA, Toro DO, ES '19                                | 172   |
| <b>Barolo DOCG</b> ; MARCHESI DI BAROLO, Piedmont, IT '18                      | 155   |
| <b>Barolo DOCG</b> ; G. CONTERNO, 'Francia', Serralunga d'Alba, IT '16         | 1,199 |
| <b>Brunello di Montalcino DOCG</b> ; MASTROJANNI, Tuscany, IT '18              | 222   |
| <b>Brunello Riserva DOCG</b> ; CASTIGLION DEL BOSCO, 'Millecento', IT '16      | 515   |
| <b>Mondeuse</b> ; LAGIER MEREDITH, Mount Veeder, Napa Valley, CA '19           | 117   |
| <b>Douro DOC</b> ; CASA FERREIRINHA, Quinta da Leda, PT '20                    | 172   |

|                                                                                  |       |
|----------------------------------------------------------------------------------|-------|
| <b>Syrah</b> ; LISMORE ESTATE, Overberg, The Cape South Coast, ZA '17            | 140   |
| <b>Syrah</b> ; ADELAIDA ESTATE, 'Viking Vineyard', Paso Robles, CA '18           | 155   |
| <b>Petit Verdot</b> ; MIRA, Rutherford, Napa, CA '16                             | 165   |
| <b>Zinfandel</b> ; A. RAFANELLI, Dry Creek Valley, Sonoma, CA '23                | 140   |
| <b>Bordeaux</b> ; CH. DURFORT VIVENS, 2 <sup>nd</sup> GC Classé, Margaux, FR '15 | 318   |
| <b>Bordeaux Blend</b> ; DAOU, 'Soul of A Lion', Paso Robles, CA '19              | 355   |
| <b>Bordeaux Blend</b> ; PATRIMONY, 'Caves des Lions', Paso Robles, CA '19        | 600   |
| <b>Cabernet Sauvignon</b> ; SHYPOKE ESTATE, Calistoga, Napa Valley, CA '21       | 108   |
| <b>Cabernet Sauvignon</b> ; TURNBULL, Napa Valley, CA '23                        | 135   |
| <b>Cabernet Sauvignon</b> ; SINEGAL ESTATE, St. Helena, Napa, CA '21             | 140   |
| <b>Cabernet Sauvignon</b> ; IMMORTAL ESTATE SLOPE, Sonoma, CA '17                | 231   |
| <b>Cabernet Sauvignon</b> ; MT. BRAVE, Mt. Veeder, Napa, CA '19                  | 260   |
| <b>Cabernet Sauvignon</b> ; ADAMVS, 'Quintvs', Howell Mountain, CA '18           | 518   |
| <b>Cabernet Sauvignon</b> ; QUINTESSA, Rutherford, Napa, CA '21                  | 595   |
| <b>Cabernet Sauvignon</b> ; CARDINALE, Napa, CA '18                              | 732   |
| <b>Cabernet Sauvignon</b> ; LOKOYA, Diamond Mountain, Napa, CA '18               | 1,020 |

Corkage is 40 per bottle

## SCOTCH

|                     |     |
|---------------------|-----|
| Laphroaig 10 YR     | 20  |
| Macallan 12 YR      | 24  |
| Lagavulin 16 YR     | 34  |
| Highland Park 18 YR | 48  |
| Aberfeldy 21 YR     | 57  |
| Johnnie Walker Blue | 85  |
| Bladnoch 25 YR      | 220 |
| Balblair 25 YR      | 180 |

## BOURBON

|                                 |    |
|---------------------------------|----|
| Jefferson's Ocean-Aged-At-Sea   | 28 |
| Blanton's Single Barrel         | 72 |
| Saint Cloud 7 YR, Cask Strength | 55 |

## RYE

|                               |     |
|-------------------------------|-----|
| Whistle Pig 10 YR             | 25  |
| Angel's Envy, Rum Cask Finish | 28  |
| Lock Stock & Barrel 20 YR     | 68  |
| Thomas H. Handy Sazerac       | 145 |

## COGNAC/ARMAGNAC

|                          |     |
|--------------------------|-----|
| Delord Bas-Armagnac 25YR | 41  |
| D'Ussé VSOP              | 32  |
| D'Ussé Black XO          | 65  |
| Hennessy XO              | 85  |
| Hennessy Paradis         | 395 |

## JAPANESE WHISKY

|                |    |
|----------------|----|
| Shibui 18 YR   | 92 |
| Hibiki Harmony | 31 |

## RUM

|                           |    |
|---------------------------|----|
| Dictador 20 YR            | 25 |
| Rhum Cuvée Homère Clément | 32 |
| Flor de Caña 25 YR        | 55 |
| Diplomático Ambassador    | 68 |

## GIN

|                  |     |
|------------------|-----|
| Gray Whale       | 16  |
| No. 3 London Dry | 17  |
| Drumshanbo       | 18  |
| Hendrick's       | 18  |
| Nolet's Dry      | 18  |
| Monkey 47        | 20  |
| Nolet's Reserve  | 180 |

## VODKA

|                       |    |
|-----------------------|----|
| Chopin x Vera Wang    | 32 |
| Chopin Family Reserve | 55 |

## MEZCAL/TEQUILA

|                            |     |
|----------------------------|-----|
| Bozal Tobalá               | 38  |
| Del Maguey Chichicapa      | 25  |
| Clase Azul Cenzino         | 83  |
| Clase Azul Guerrero        | 83  |
| Clase Azul San Luis Potosi | 115 |
| Clase Azul Plata           | 48  |
| Clase Azul Reposado        | 65  |
| Clase Azul Añejo           | 155 |
| Clase Azul Gold            | 93  |
| Don Julio 1942             | 68  |
| Casa Dragones Joven        | 103 |
| Clase Azul Ultra Añejo     | 495 |