SOCIETY SWAN

AMERICAN BRASSERIE

HORS D'OEUVRES

French Onion Soup *aged gruyère, fines herbes crouton* 15

Truffled Brie Baguette *warm brie, roasted garlic, truffle honey* 16

Wagyu Pigs in a Blanket *mustard seed fancy sauce* 19

Tempura Green Beans & Zucchini *yuzu chile dip, shiso, toasted sesame* 14

Fresh Fig Tartlet *aged goat cheese, arugula, butter poached almond* 17

Crispy Chicken Potstickers *little gem leaf, mint, sweet & sour marmalade* 16

Classic Onion Dip *truffle salt kettle chips* add kaluga caviar* +25 13

SUSHI Rolls

Spicy Tuna Tataki* 21
charred snap pea, pickled daikon, yuzu onion, cilantro

Crab & Avocado 16
cucumber, thai basil, nikiri, umami crunch

Torched Hamachi* 20
shiso "papa sauce," green apple, jalapeño, creamy ponzu

Royal Rainbow Roll* 22
tuna, salmon, yellowtail, lump crab, avocado, cucumber, lemon oil

Rock Shrimp Tempura 24
avocado, cucumber, cilantro, spicy kewpie

Sushi & Sashimi Platter* 80
chef's selection

FRUITS DE MER

shellfish & seafood served with accoutrements—some raw, some reinvented

HALF DOZEN OYSTERS* 23

SNOW CRAB CLAWS Half LB 45

3-PIECE SHRIMP COCKTAIL 19

GRAND SEAFOOD TOWER* 85

Salads

ADD CHICKEN +7 ADD SALMON* +12 ADD SKIRT STEAK* +14

TEN VEGETABLE CHOPPED 16
avocado, grana padano cheese, champagne vinaigrette

CLEO'S KALE SALAD 17
clementine, bacon, aged cheddar, toasted almond, apple cider vinaigrette

GOLDEN ORCHARD 17
crispy squash, brussels, quinoa, apple, pomegranate, goat cheese, honey walnut vinaigrette

CRAB & AVOCADO LOUIS* 29
heart of palm, asparagus, heirloom tomato, soft egg, bread crumb

TARIFF-FREE CHINESE CHICKEN 21
napa cabbage, snap pea, crispy wonton, ginger peanut dressing

SANDWICHES

Fried Chicken *lettuce, tomato, sweet pickle ranch* 18

Roast Turkey Club *havarti, bacon & fried egg* 20

Steakhouse Cheeseburger* *double cheddar, beefsteak tomato, onion, dill pickle, dijonnaise* 22

Prime Rib Dip* *melted fontina, gruyère, horseradish aioli, garlic butter baguette* 27

Maine Lobster Roll *buttered brioche, old bay aioli, poached celery, dill* 34

ENTRÉES

Chicken Francese *broccolini, lemon, roasted chicken jus* add buttered parm spaghetti +5 27

Steak Frites* *wagyu skirt steak, arugula, black truffle maître d' butter* 41

Black Truffle Spaghetti *spicy sausage, beurre noisette, swiss chard, pine nut gremolata* 26

French Quarter Salmon* *baby artichokes, caramelized brussels sprouts, golden beet, beurre blanc* 36

Baked Paccheri Pasta *spicy vodka sauce, acqua pazza, ricotta, mozzarella, basil, arugula* 20

Fish & Chips *coleslaw, lemon caper mayonnaise* 22

LES ACCOMPAGNEMENTS 10 *Pomme Purée | Sautéed Spinach | Haricots Verts amandine | French Fries | Mac & Cheese*

** These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

"WORLD FAMOUS" MARTINIS

Dirty *17*
vodka or gin, house brine, cured olive

Pomodoro *15*
vodka, campari tomato, pink peppercorn, grana padano

International Affair *16*
vodka, junmai sake, lychee, japanese yuzu

D & P *16*
vodka, gourmet pickle, sea salt, dirty brine

Espresso *17*
vodka, italian espresso liqueur, burnt banana, salted cold foam

Southern Sophisticate *16*
gin, vodka, elderflower, ripe strawberry & mint

DECADENT DIRTY* | *25*
famous dirty martini, oyster, kaluga caviar

COCKTAILS

S.S. Skinny *16*
tequila reposado, lime, monk fruit

Fancy Cowboy Attire *17*
rye whiskey, cinnamon, peanut mole, burnt demerara

Negroni Sucia *16*
coconut washed gin, bitter orange, italian vermouth, drunken olive

Ciao Brooklyn *17*
straight rye whiskey, vermouth trio, toasted pecan, bitter cacao

The Debutante Academy *16*
london dry gin, french cucumber, wild mint, habanero bitter, lime

C.Z.'s Guest List *15*
vodka, dragon fruit tea, calamansi, chilled sparkling wine

Spritzes 13

VENETIAN
clarified italian apéritif, orange blossom, cold seltzer

HUGO
gin, elderflower, mint, lime

RIVIERA
floral french liqueur, crème de mûre, vermouth blanc

Wine

	6oz	9oz	BTL
SPARKLING			
CHAMPAGNE *nicolas feuillatte réserve exclusive brut,* chouilly, france	24	36	96
SPARKLING *bouvet signature brut,* loire valley, france	14	21	56
WHITE			
CHENIN BLANC *pascal biotteau, anjou,* loire valley, france	12	18	48
PINOT GRIGIO *attems,* friuli doc, italy	13	19	52
SAUVIGNON BLANC *craggy range te muna vineyard,* martinborough, new zealand	15	22	60
SAUVIGNON BLANC *domaine de la villaudière,* sancerre, france	24	36	96
CHARDONNAY *neyers 304,* sonoma, ca	17	25	68
CHARDONNAY *domaine passy le clou chablis,* burgundy, france	19	28	76
PINK			
ROSÉ *the language of yes, les fruits rouges,* central coast, ca	15	22	60
RED			
PINOT NOIR *fox block xv böen by belle glos, zabala vineyard,* monterey, ca	16	24	64
PINOT NOIR *domaine chanson,* burgundy, france	24	36	96
TROUSSEAU *arnot-roberts,* north coast, ca	22	33	88
CABERNET SAUVIGNON *treana,* paso robles, ca	14	21	56
CABERNET SAUVIGNON *grgich hills estate,* napa valley, ca	25	37	100
SYRAH BLEND *marietta cellars christo,* north coast, ca	16	24	64
CABERNET RESERVE BLEND *label story quilt + frc,* napa valley, ca	19	28	76

BEER

DRAUGHT 9

Society Blonde
Church Music IPA
Big Spill Pils
Tower Station IPA

PACKAGE 7

Modelo Especial
Coors Light
Michelob Ultra
Peroni
Best Day Brewing *(non-alc)*
kölsch | hazy ipa

NON-ALC 10

MODERN DRINKER
japanese yuzu, lychee, wild mint, strawberry

COMMON SAINTS
fluffy pineapple, dragon fruit, ginger, calamansi, mediterranean tonic

ESPRESS NO TINI
slow steeped coffee, madagascar vanilla, sea salt

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