

# THE LIBRARY BAR

COCKTAILS, WINES, TAPAS & SMALL PLATES

## COCKTAILS

|                                                                                                                                                                                   |           |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>SILAS MARNER</b><br>Ketel Citroen Vodka   Grand Marnier   Lemon   Agave Nectar                                                                                                 | <b>12</b> |
| <b>MARSHALL AND FOX</b><br>Buffalo Trace Bourbon   Maple Syrup   Black Walnut Bitters   Orange                                                                                    | <b>13</b> |
| <b>THE OLD MAN AND THE SEA</b><br>Four Roses Bourbon   Carpano Antica   Bogart's Bitters   Blackberries<br>Four Roses Small Batch <b>15</b><br>Four Roses Single Barrel <b>17</b> | <b>13</b> |
| <b>THE CATCHER IN THE RYE</b><br>Sazerac Rye   Aperol   Amaro Nino   Lemon                                                                                                        | <b>16</b> |
| <b>PRIDE &amp; PREJUDICE</b><br>Wheatley Vodka   Elderflower   Pineapple   Cranberry   Lemon   Rose Water                                                                         | <b>16</b> |
| <b>TEQUILA MOCKINGBIRD</b><br>Casamigos Blanco   Lime   Agave   Mint   Cucumber   Jalapeño                                                                                        | <b>16</b> |
| <b>MIDNIGHT EDITION</b><br>Belvedere Dirty Brew Vodka   Fresh Espresso   Coffee Liqueur   Frangelico                                                                              | <b>16</b> |

## BY THE GLASS

|                                                  |                            |
|--------------------------------------------------|----------------------------|
| <b>CHANDON BRUT, SPARKLING WINE</b>              | <b>17 split</b>            |
| <b>LA MARCA, PROSECCO</b>                        | <b>16   30 half bottle</b> |
| <b>WHISPERING ANGEL, ROSÉ</b>                    | <b>16   30 half bottle</b> |
| <b>SANTA MARGHERITA, PINOT GRIGIO</b>            | <b>19</b>                  |
| <b>DARK HORSE, SAUVIGNON BLANC</b>               | <b>12</b>                  |
| <b>MARCO NEGRI, MOSCATO D'ASTI</b>               | <b>13</b>                  |
| <b>ALTOS DEL PLATA, CHARDONNAY</b>               | <b>12</b>                  |
| <b>KENDALL-JACKSON VINTNER'S RSV, CHARDONNAY</b> | <b>13</b>                  |
| <b>TERRAZAS, MALBEC</b>                          | <b>12</b>                  |
| <b>JOSH, MERLOT</b>                              | <b>11</b>                  |
| <b>DARK HORSE, PINOT NOIR</b>                    | <b>12</b>                  |
| <b>MEOIMI, PINOT NOIR</b>                        | <b>16</b>                  |
| <b>ALTOS DEL PLATA, CABERNET SAUVIGNON</b>       | <b>12</b>                  |
| <b>14 HANDS, CABERNET SAUVIGNON</b>              | <b>13</b>                  |
| <b>DAOU, CABERNET SAUVIGNON</b>                  | <b>18</b>                  |

## CABERNET SAUVIGNON

BY THE BOTTLE

|                                    |            |
|------------------------------------|------------|
| <b>JOSH</b>                        | <b>48</b>  |
| <b>LINE 39</b>                     | <b>48</b>  |
| <b>14 HANDS</b>                    | <b>52</b>  |
| <b>EDUCATED GUESS</b>              | <b>72</b>  |
| <b>DAOU</b>                        | <b>72</b>  |
| <b>JUSTIN</b>                      | <b>75</b>  |
| <b>FREEMARK ABBEY</b>              | <b>140</b> |
| <b>FAUST</b>                       | <b>140</b> |
| <b>SILVER OAK ALEXANDER VALLEY</b> | <b>180</b> |
| <b>CAYMUS</b>                      | <b>225</b> |

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## PINOT NOIR

BY THE BOTTLE

|                                       |     |
|---------------------------------------|-----|
| DARK HORSE                            | 48  |
| A TO Z                                | 60  |
| MEIOMI                                | 64  |
| BELLE GLOS CLARK & TELEPHONE          | 120 |
| JOSEPH PHELPS,<br>FREESTONE VINEYARDS | 145 |

## MERLOT

BY THE BOTTLE

|                                        |    |
|----------------------------------------|----|
| JOSH                                   | 48 |
| CHATEAU STE. MICHELLE,<br>INDIAN WELLS | 55 |

## OTHER REDS

BY THE BOTTLE

|                                            |     |
|--------------------------------------------|-----|
| TERRAZAS, MALBEC                           | 48  |
| BODEGA NUMANTHIA, "TERMES"                 | 75  |
| ROMBAUER, ZINFANDEL                        | 90  |
| THE PRISONER WINE COMPANY,<br>THE PRISONER | 115 |

## WHITE WINES

BY THE BOTTLE

|                                                  |    |
|--------------------------------------------------|----|
| LINE 39, CHARDONNAY                              | 48 |
| JOSH, CHARDONNAY                                 | 48 |
| WILLAMETTE VALLEY, RIESLING                      | 48 |
| MARCO NEGRI, MOSCATO D'ASTI                      | 52 |
| KENDALL-JACKSON VINTNER'S<br>RESERVE, CHARDONNAY | 52 |
| HONIG, SAUVIGNON BLANC                           | 54 |
| DAOU, SAUVIGNON BLANC                            | 58 |
| DUCKHORN, SAUVIGNON BLANC                        | 70 |
| DUCKHORN, CHARDONNAY                             | 90 |

## CHAMPAGNE & SPARKLING

BY THE BOTTLE

|                             |     |
|-----------------------------|-----|
| CHANDON, BRUT               | 64  |
| LA MARCA, PROSECCO          | 64  |
| CHANDON, BRUT ROSÉ          | 68  |
| ROEDERER                    | 95  |
| SCHRAMSBERG BLANC DE BLANCS | 100 |
| MOËT & CHANDON IMPÉRIAL     | 150 |
| VEUVE CLICQUOT YELLOW LABEL | 150 |
| DOM PÉRIGNON                | 425 |



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## CHILLED SELECTIONS

### BLACKENED AHI TUNA **28** BOARD

Seared tuna | pickled ginger | wasabi |  
Japanese soy sauce | seaweed chips | fried  
wonton chips

### GULF SHRIMP COCKTAIL **26**

Chilled jumbo Gulf shrimp | classic  
horseradish cocktail sauce |  
fresh lemon

## WARM TAPAS

### LIBRARY FRIED **28** CRAB CLAWS

Crisp fried Gulf crab claws | tossed in garlic  
herb butter | served with house remoulade

### STEAKHOUSE MEATBALLS **16**

House-made beef meatballs | slow-simmered  
in San Marzano tomato sauce | shaved  
parmesan

### JUMBO LUMP CRAB CAKE **28**

Golden-seared crab cakes | classic  
remoulade

## STEAKHOUSE TAPAS

### FILET MIGNON SLIDERS **24**

Tender filet mignon thinly sliced cuts | grilled  
| brioche buns | caramelized onions | Swiss  
cheese | lettuce | tomato jam

### PRIME BEEF SKEWERS **24**

Glazed with soy sauce | roasted red peppers |  
scallions

## BAR FAVORITES

### TRUFFLE PARMESAN FRIES **15**

Hand-cut fries | truffle oil | parmesan cheese  
| sea salt | roasted garlic aioli | sriracha  
ketchup

### CHARCUTERIE BOARD **26**

Chef's selection | cured meats | artisan  
cheeses | accompaniments

### CRISPY BRUSSELS SPROUTS **14**

Deep-fried | smoked bacon | hot honey glaze



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## SOUTHERN LUXURY TAPAS

### SHRIMP & GRITS BITES 18

Creamy smoked Gouda grits | sautéed Gulf shrimp | Tasso | creole cream sauce | peppers | onions

### FRIED GREEN TOMATOES 22

Crisp fried green tomatoes | jumbo lump crab | shrimp | Tasso | Cajun cream sauce

### CANDIED DEVEILED EGGS 16

Deep-fried deviled eggs | candied smoked bacon | chives

### TRUFFLE MAC & CHEESE CROQUETTES 16

Golden fried croquettes | truffle mac & cheese | chipotle sour cream | parmesan

## SIGNATURE LUXURY TAPAS

### STUFFED FRIED PEPPERONCINI 16

House-stuffed peppers | Boursin cream cheese | wrapped with applewood-smoked bacon | sweet chili glaze

### SESAME SEARED AHI TUNA TACOS 24

Mango Pico | Napa cabbage | Jalapeño | citrus sriracha mayo

### BRAISED SHORT RIB ON FOCACCIA BREAD 24

Slow braised beef short rib | demi-glace | Gruyere cheese | tomatoes | lettuce | roasted garlic aioli | parmesan truffle kettle chips



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