

THE LIBRARY BAR

COCKTAILS, WINES, TAPAS & SMALL PLATES

COCKTAILS

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

BY THE GLASS

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

CABERNET SAUVIGNON

BY THE BOTTLE

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

Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of foodborne illness. 18% gratuity added for parties of 8 or more.

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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, FREESTONE VINEYARDS	145

MERLOT

BY THE BOTTLE

JOSH	48
CHATEAU STE. MICHELLE, INDIAN WELLS	55

OTHER REDS

BY THE BOTTLE

TERRAZAS, MALBEC	48
BODEGA NUMANTHIA, "TERMES"	75
ROMBAUER, ZINFANDEL	90
THE PRISONER WINE COMPANY, 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 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

BLUEFIN TUNA TARTARE 24

Citrus soy | avocado | sesame | wonton

GULF SHRIMP COCKTAIL 26

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

JUMBO LUMP CRABTINI 28

Fresh jumbo lump Gulf crab meat | chilled | creole mustard remoulade | shredded lettuce | lemon | chilled martini glass

WARM TAPAS

LIBRARY FRIED CRAB CLAWS 28

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 CAKES 28

Golden-seared crab cakes | classic remoulade

STEAKHOUSE TAPAS

FILET MIGNON SLIDERS 24

Tender filet mignon medallions | grilled | brioche buns | caramelized onions | Swiss cheese | lettuce | tomato jam

PRIME BEEF SKEWERS 24

Glazed with soy sauce | roasted red peppers | scallions



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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

BAR FAVORITES

TRUFFLE PARMESAN FRIES 15

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

CHARCUTERIE BOARD 26

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

CRISPY BRUSSELS SPROUTS 14

Deep-fried | smoked bacon | hot honey glaze

SIGNATURE LUXURY TAPAS

WAGYU CARPACCIO 42

Thinly sliced wagyu beef | raw | truffle oil | parmesan | diced eggs | capers | add onions

FIG JAM CROSTINI 14

House-prepared fig jam | fresh figs | toasted brioche

STUFFED FRIED PEPPERONCINI 16

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



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