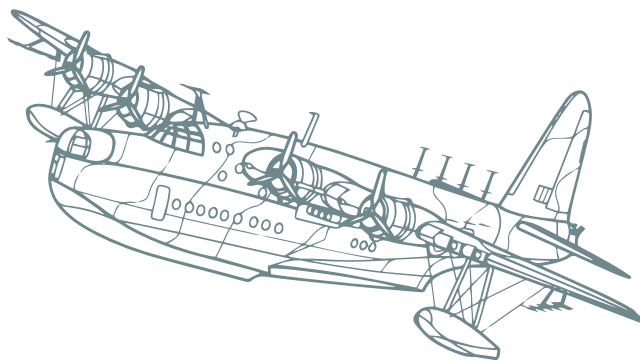


# Empire

LOUNGE  
ROSE BAY



## FOOD MENU

# BREAKFAST

8:30AM — 11:00AM

TOAST & CONDIMENTS 10  
CHOICE OF CONDIMENTS: HONEY/VEGEMITE/  
JAM/PEANUT BUTTER

EMPIRE WALNUT BANANA BREAD (N) (2 EACH) 14  
LEMON, WHIPPED RICOTTA (LEMON ZEST), HONEY,  
BERRY COMPOTE, ICING SUGAR, POMEGRANATE,  
FLOWERS, HERBS

EMPIRE PROTEIN PANCAKES (3 EACH) 19  
SEASONAL FRUIT, WHITE CHOCOLATE SHAVINGS,  
PISTACHIO ICE CREAM, CHOCOLATE TOPPING,  
100% CANADIAN MAPLE SYRUP, ASSORTED FLOWERS  
ADD ON: BACON 2 EACH (4)

WAFFLES (2 EACH) 18  
SEASONAL FRUIT, PEPE SAYA BUTTER,  
100% CANADIAN MAPLE SYRUP, LEMON BALM,  
ASSORTED FLOWERS  
OPTION: HONEY MASCARPONE, PISTACHIO CRUMBLE  
ADD ON: BACON 2 EACH (4)

SMASHED AVO 23  
SOURDOUGH, SMASHED AVOCADO, POACHED EGGS,  
OX HEART TOMATOES, POMEGRANATE, HAZELNUT,  
DUKKHA, BASIL OIL, RED RADISH, BABY SORREL  
ADD ON: CHOICE OF BURRATA CHEESE OR HOUSE  
CURED SALMON (4)

BIRCHER MUESLI (VG) 17  
GREEN APPLE, APPLE JUICE, LEMON BALM,  
CHOPPED DATES, COCONUT YOGHURT,  
SEASONAL FRUIT DICED, CHIA, CRUMBLE,  
RHUBARB COMPOTE, SEASONAL BERRIES

CORN FRITTERS 22  
CORN PUREE, TOMATO SALSA, BEETROOT RELISH,  
POACHED EGG, SUMAC, HERBS  
ADD ON: BACON 2 EACH (4)

EGGS YOUR WAY 18  
SOURDOUGH, EGGS YOUR STYLE,  
PEPE SAYA BUTTER, HERBS

CRAB OMELETTE 28  
SPANNER CRAB, CORN, GARLIC, CHIVES,  
CHOPPED CHILLI, SESAME SOY DRESSING, COCONUT,  
HERBS, SOURDOUGH TOASTED

BACON & EGG ROLL 15  
BRIOCHE BUN, CRISPY BACON, TWO FRIED EGGS,  
BABY SPINACH, HOUSE-MADE TOMATO RELISH,  
AIOLI, CARAMELISED ONION, SALAD

SIR EGG BENNY 24  
SOURDOUGH, WILTED SPINACH, SMOKED HAM,  
HOLLANDAISE, POACHED EGGS, CHIVES,  
CRESS, CORIANDER HERBS  
SUBSTITUTE: CITRUS SMOKED SALMON/BACON (4)

BIG BREAKFAST 29  
CHICKEN & CHEESE SAUSAGE, BACON,  
TOMATO, HASH BROWN, SMASHED AVOCADO,  
MUSHROOM, SOURDOUGH, EGGS YOUR WAY

## SIDES

EGGS YOUR WAY 5  
HASH BROWNS 4  
BACON 6  
SALMON 8  
MUSHROOM 6  
1/2 AVOCADO 5  
ROASTED TOMATOES 4  
SAUSAGES 7  
SHOESTRING FRIES 10  
SOURDOUGH 4.5  
HALLOUMI 6

## KIDS MENU

SCRAMBLED EGGS (BRIOCHE BREAD) 10  
BACON & EGG ROLL (1 EGG) 10  
PANCAKES 14  
(ICE CREAM, DICED FRUIT, MAPLE SYRUP) (2 SMALL)

\*PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS  
VEGETARIAN (V) VEGAN (VG) GLUTEN FREE (GF) DAIRY FREE (DF)

# DRINKS

BLOODY MARY 18

MIMOSA 16

MILKSHAKES 10

YOUR CHOICE OF  
BANANA / CHOCOLATE  
STRAWBERRY / CARAMEL / VANILLA

ICED COFFEE 7

ICED CHOCOLATE 7

ICED MOCHA 7

ICED LATTE 7

ICED CHAI 7

FRESH JUICE 11

CARROT / ORANGE / GINGER / APPLE

## COFFEE

CAPPUCCINO 5/6

LATTE 5/6

FLAT WHITE 5/6

MOCHA 5/6

HOT CHOCOLATE 5/6

LONG BLACK 5/6

MACCHIATO 4

PICCOLO 4

ESPRESSO 3.5

CHAI LATTE 6

BABYCHINO 2

## TEA

MASALA CHAI 5

CHAMOMILE 5

EARL GREY 5

ENGLISH BREAKFAST 5

LEMON GRASS & GINGER 5

PEPPERMINT 5

GREEN TEA 5

## ADDS

MILK CHOICE  
ALMOND, OAT, SOY,  
LACTOSE FREE 0.5

EXTRA SHOT 0.5

MALT 0.5

## ENTREES

|                                                                                          |    |
|------------------------------------------------------------------------------------------|----|
| OLIVES (VG/GF)                                                                           | 8  |
| HOUSE MARINATED YOUNG OLIVES, LEMON OIL                                                  |    |
| GARLIC BREAD                                                                             | 12 |
| HERB BUTTER, PECORINO, GARLIC                                                            |    |
| SZECHUAN CALAMARI                                                                        | 25 |
| PICKLES, LEMON, NAM JIM SAUCE, CORIANDER CRESS                                           |    |
| BURRATA                                                                                  | 25 |
| FIGS, OXHEART TOMATO, TOASTED WALNUT,<br>POMEGRANATE MOLASSES, BASIL, FLOWERS            |    |
| SCALLOP TOAST                                                                            | 25 |
| PRAWN & SCALLOPS MOUSSELINE ON SOURDOUGH,<br>SPRING ONION. SESAME, FERMENTED CHILI AIOLI |    |
| HALOUMI (VG/GF)                                                                          | 24 |
| HONEY GLAZE, STONE FRUIT, THYME                                                          |    |
| TRUFFLE ARANCINI (2 EACH)                                                                | 16 |
| MUSHROOM, RICE, TRUFFLE, AIOLI, HERBS                                                    |    |

## MAINS

|                                                                                                                                  |       |
|----------------------------------------------------------------------------------------------------------------------------------|-------|
| EMPIRE FISH & CHIPS                                                                                                              | 35    |
| HUNTER VALLEY BEER BATTER, FLATHEAD FISH,<br>CHIPS, HOUSE MADE TARTARE SAUCE, LEMON, DILL                                        |       |
| BIG, JUICY HAMBURGERS                                                                                                            | 28    |
| BEEF, MILK BUN, LETTUCE, CARAMELIZED ONION,<br>SWISS CHEESE, PERI PERI MAYO, TOMATO SLICES,<br>CORIANDER, RELISH, PICKLES, CHIPS |       |
| FISH CURRY (GF) (V AVAILABLE)                                                                                                    | 36    |
| THAI COCONUT CURRY, BARRAMUNDI, JASMINE RICE,<br>SAMBAL PICKLES                                                                  |       |
| MARKET FISH 200 GM                                                                                                               | 48    |
| PAN ROASTED SNAPPER, SAGE BEURRE NOISETTE,<br>FENNEL, SAUCE GRIBICHE, HERB OIL, PEAS PUREE,<br>CHARRED LEMON, HERBS (GF)         |       |
| PASTA (GF, DF OPTIONS AVAILABLE)                                                                                                 | 38    |
| SPAGHETTI, HOMEMADE TOM YUM PASTE,<br>CALAMARI, PRAWNS, MUSSELS (GF + 4)                                                         |       |
| STRIPLOIN MB 7+ 250 GM                                                                                                           | 45    |
| CHARRED SEASONAL VEG/MASH, HERB BUTTER,<br>REDWINE JUS, MIZUNA RED, CHICKWEED                                                    |       |
| LAMB SHOULDER (2-3 PEOPLE)                                                                                                       | 88    |
| MINT SALSA, RED WINE JUS, ROCKET LEAVES,<br>CHARRED SEASONAL VEGES                                                               |       |
| CHICKEN                                                                                                                          | 35/48 |
| (HALF/WHOLE) (2-3 PEOPLE)                                                                                                        |       |
| ROSEMARY, CHIMICHURRI, CHAT POTATOES/CHIPS,<br>CHARRED SEASONAL GREENS, CHARRED LEMON, JUS,<br>MIZUNA GREEN                      |       |

## SIDES

|                                                                                                                                  |    |
|----------------------------------------------------------------------------------------------------------------------------------|----|
| BUTTERCUP LETTUCE SALAD (VG/GF)                                                                                                  | 12 |
| BEETROOT, RADISH, VERJUICE DRESSING                                                                                              |    |
| SHOESTRING CHIPS                                                                                                                 | 12 |
| SWEET CHILI, SOUR CREAM/KETCHUP OR<br>ADD ON: TRUFFLE, PARMESAN (2)                                                              |    |
| SEASONAL GREENS (VG/GF)                                                                                                          | 15 |
| HONEY LEMON DRESSING, TOASTED SUNFLOWER SEED                                                                                     |    |
| MASHED POTATO                                                                                                                    | 14 |
| BUTTER CREAM, SEASONING, CHIVES, OLIVE OIL                                                                                       |    |
| GREEN PEAS SALAD (VG/GF)                                                                                                         | 16 |
| RED RADISH, CHOPPED DRY APRICOTS, BABY COS,<br>BALSAMIC VINAIGRETTE, RADICCHIO, MINT, FETA,<br>BEETROOT, PODDED PEAS, PEAS SHOOT |    |

## EMPIRE SALADS

|                                                                                                                                                                   |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| THAI STYLE SALAD                                                                                                                                                  | 34 |
| BABY COS, GREEN PAPAYA, RADICCHIO, RED CABBAGE,<br>THAI DRESSING, ASSORTED HERBS, BEAN SPROUTS,<br>TOASTED PUMPKIN SEEDS, EDIBLE FLOWERS                          |    |
| MANGO & AVOCADO SALAD                                                                                                                                             | 34 |
| MANGO, AVOCADO, BUTTER LETTUCE, CRANBERRY,<br>HONEY DRESSING, DILL/CARROT SHOOTS                                                                                  |    |
| SERVED WITH CHOICE OF:<br>CHICKEN BREAST SOUS VIDE • YELLOWFIN TUNA • COLD PRAWNS •<br>CRISPY BARRAMUND • TOFU & CHARRED GREENS (VG)                              |    |
| POKE BOWL                                                                                                                                                         | 22 |
| SASHIMI GRADE TASMANIAN SALMON/TUNA,<br>GINGER DRESSING, BROWN RICE, EDAMAME,<br>PICKLED CAULIFLOWER, SEAWEED SALAD,<br>AVOCADO, PICKLED GINGER, DAIKON, FURIKAKE |    |

## KIDS MENU

|                                                           |    |
|-----------------------------------------------------------|----|
| TO START                                                  | 10 |
| POTATO CROQUETTE                                          |    |
| MAINS                                                     | 18 |
| • CHICKEN SCHNITZEL, PARMESAN, CHIPS                      |    |
| • FISH FINGER & CHIPS                                     |    |
| • GRILLED STEAK, VEG, MASH/SALAD                          |    |
| • SPAGHETTI, TOMATO SAUCE, PARMESAN (V)<br>(GF AVAILABLE) |    |
| DESSERT                                                   | 11 |
| BANANA SPLIT, ICE CREAM, TOPPINGS                         |    |

\*PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS  
VEGETARIAN (V) VEGAN (VG) GLUTEN FREE (GF) DAIRY FREE (DF)

# TACOS

10 EACH

## PRAWNS

COCONUT, TOMATO SALSA, PICKLED ONION, CHERVIL

## TROPICAL LAMB

GRILLED PINEAPPLE SALSA, CORIANDER

## ZUCCHINI FLOWER

GUACAMOLE, TOMATO RELISH

# COLD BAR

## APPELLATION OYSTERS

SINGLE/HALF/DOZEN

APPLE MIGNONETTE GRANITA, FINGER LIME, CHIVES, LEMON

8/45/85

## YELLOWFIN TUNA TARTARE

PONZU DRESSING, AVOCADO, HONEY CURED YOLK,  
PRAWN CRACKER, MICRO RED SHISO

28

## KINGFISH CRUDO

ORANGE, PINK PEPPER MANDARIN DRESSING,  
BABY PURPLE SHISO/NASTURTIUM, LIME ZEST, CHIVES

28

## SASHIMI (3 SLICES EACH)

TUNA • KINGFISH • SALMON

WITH SHISO, WASABI, SEAWEED SALAD,  
PICKLED GINGER, DAIKON SHRED, SOY, LEMON

32

## TIGER PRAWN (5 PCS)

FERMENTED CHILLY MAYO, LEMON, CRESS (DF, GF)

34

## SEAFOOD PLATTER

CHEFS SELECTION OF HOT & COLD SEAFOOD

160

\*PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS  
VEGETARIAN (V) VEGAN (VG) GLUTEN FREE (GF) DAIRY FREE (DF)

# DESSERTS

## SORBET/ICE CREAM (V/GF)

SELECTION OF COCONUT/PISTACHIO/VANILLA SORBET

9

## APPLE RHUBARB CRUMBLE

CINNAMON, APPLE, RHUBARB COMPOTE, SWEET TART,  
BUTTER CRUMBLE, FRUITS, FLOWER (V), ICE CREAM

16

## EMPIRE CHEESECAKE

HOMEMADE BURNT CHEESECAKE, BISCOFF,  
BERRIES (V/GF AVAILABLE)

16

## RASPBERRY CHOCOLATE FONDANT

PISTACHIO ICE CREAM, BERRY COULIS,  
CHOCOLATE CRUMB, ICING, FRUITS

16

## CRÊPE SUZETTE

CLASSIC CRÊPES IN A BUTTERY ORANGE SAUCE,  
FLAMBÉE WITH GRAND MARNIER

18

## AFFOGATO

ESPRESSO, ICE CREAM ALCOHOLIC TWIST/  
CHOCOLATE LOVERS/NUTTY FLAVOUR

16

## CHEESE OF THE DAY (V)

PINOT PASTE, MUSCATEL, LAVOSH

17

\*PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS  
VEGETARIAN (V) VEGAN (VG) GLUTEN FREE (GF) DAIRY FREE (DF)

# Empire

LOUNGE  
ROSE BAY

## TO START

### GARLIC BREAD

HERB BUTTER, PECORINO, GARLIC

### APPELLATION OYSTERS

APPLE MIGNONETTE GRANITA,  
FINGER LIME, CHIVES, LEMON

### SCALLOP TOAST

PRAWN & SCALLOPS MOUSSELINE  
ON SOURDOUGH, SPRING ONION,  
SESAME, FERMENTED CHILI AIOLI

### KINGFISH CRUDO

MANDARIN, PINK PEPPER DRESSING,  
BABY PURPLE SHISO, LEMON ZEST,  
CHIVES

### ARANCINI

MUSHROOM & TRUFFLE ARANCINI,  
AIOLI, PECORINO, HERBS

### BURRATA

FIGS, OXHEART TOMATO, TOASTED  
WALNUT, BASIL, POMEGRANATE  
MOLASSES, FLOWERS

## BANQUET A

125 PER PERSON

## MAINS & SIDES

### MARKET FISH (GF)

PAN ROASTED SNAPPER FENNEL,  
SAGE BEURRE NOISETTE, HERB OIL,  
SAUCE GRIBICHE, PEAS PUREE,  
CHARRED LEMON, HERBS

### LAMB SHOULDER

MINT RELISH, RED WINE JUS,  
CHARRED SEASONAL VEGES,  
ROCKET LEAVES

### CHICKEN

ROSEMARY, CHIMICHURRI, JUS,  
CHAT POTATOES, CHARRED  
SEASONAL GREENS, OR CHIPS,  
CHARRED LEMON, MIZUNA GREEN

## SERVED WITH 2 SIDES

### SEASONAL GREENS (VG/GF)

HONEY LEMON DRESSING,  
TOASTED PUMPKIN SEED

### SHOESTRING CHIPS

TRUFFLE, PARMESAN

## DESSERT

CHEF'S SELECTION OF 2 DESSERTS  
OF THE DAY

BANQUET REQUIRED FOR GROUPS  
OF 10 & MORE

20% SURCHARGE ON PUBLIC HOLIDAYS  
10% SURCHARGE ON SUNDAYS

\*PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS  
VEGETARIAN (V) VEGAN (VG) GLUTEN FREE (GF) DAIRY FREE (DF)

### TO START

#### GARLIC BREAD

HERB BUTTER, PECORINO, GARLIC

#### APPELLATION OYSTERS

APPLE MIGNONETTE GRANITA,  
FINGER LIME, CHIVES, LEMON

#### SCALLOP TOAST

PRAWN & SCALLOPS MOUSSELINE  
ON SOURDOUGH, SPRING ONION,  
SESAME, FERMENTED CHILI AIOLI

#### KINGFISH CRUDO

MANDARIN, PINK PEPPER DRESSING,  
BABY PURPLE SHISO, LEMON ZEST,  
CHIVES

#### ARANCINI

MUSHROOM & TRUFFLE ARANCINI,  
AIOLI, PECORINO, HERBS

### MAINS & SIDES

#### PASTA (GF AVAILABLE)

SPAGHETTI, HOMEMADE TOM YUM  
PASTE, CALAMARI, PRAWNS, MUSSELS

#### LAMB SHOULDER

MINT RELISH, RED WINE JUS,  
CHARRED SEASONAL VEGES,  
ROCKET LEAVES

### SERVED WITH 2 SIDES

#### SEASONAL GREENS (VG/GF)

HONEY LEMON DRESSING,  
TOASTED PUMPKIN SEEDS

#### SHOESTRING CHIPS

TRUFFLE, PARMESAN

### DESSERT

CHEF'S SELECTION OF 2 DESSERTS  
OF THE DAY

BANQUET REQUIRED FOR GROUPS  
OF 10 & MORE

20% SURCHARGE ON PUBLIC HOLIDAYS  
10% SURCHARGE ON SUNDAYS

\*PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS  
VEGETARIAN (V) VEGAN (VG) GLUTEN FREE (GF) DAIRY FREE (DF)

# Empire

LOUNGE  
ROSE BAY

## BANQUET C

90 PER PERSON

### TO START

#### GARLIC BREAD

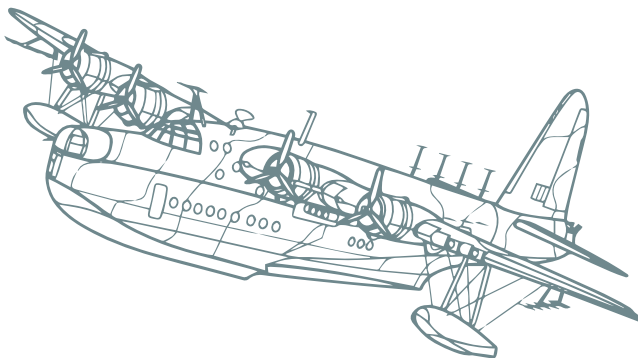
HERB BUTTER, PECORINO, GARLIC

#### APPELLATION OYSTERS

APPLE MIGNONETTE GRANITA,  
FINGER LIME, CHIVES, LEMON

#### SCALLOP TOAST

PRAWN & SCALLOPS MOUSSELINE  
ON SOURDOUGH, SPRING ONION,  
SESAME, FERMENTED CHILI AIOLI



BANQUET REQUIRED FOR GROUPS  
OF 10 & MORE

20% SURCHARGE ON PUBLIC HOLIDAYS  
10% SURCHARGE ON SUNDAYS

### MAINS & SIDES

#### STRIPLOIN MB 7+ 250 GM

CHARRED SEASONAL VEGES/CHIPS,  
HERB BUTTER, RED WINE JUS, BLACK  
GARLIC, ONION PUREE CHICKWEED/  
ROCKET

#### CHICKEN

ROSEMARY, CHIMICHURRI, CHAT  
POTATOES/CHIPS, CHARRED  
SEASONAL GREENS, JUS, CHARRED  
LEMON, MIZUNA GREEN

### SERVED WITH 2 SIDES

#### SEASONAL GREENS (VG/GF)

HONEY LEMON DRESSING,  
TOASTED PUMPKIN SEED

#### SHOESTRING CHIPS

TRUFFLE, PARMESAN

### DESSERT

CHEF'S SELECTION OF 2 DESSERTS  
OF THE DAY

\*PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS  
VEGETARIAN (V) VEGAN (VG) GLUTEN FREE (GF) DAIRY FREE (DF)



# DRINKS

# MENU



@EMPIRELOUNGESYDNEY

20% surcharge on public holidays  
10% surcharge on Sundays

# Special

**\$69** One Dozen Oysters  
and a Glass of NV  
Louis Roederer Brut

## BEER & CIDER

### ON TAP

|                       |    |
|-----------------------|----|
| Peroni                | 12 |
| Sydney Pilsner        | 11 |
| Sydney East Coast IPA | 11 |
| 4 Pines Pale Ale      | 12 |

### BOTTLE

|                          |   |
|--------------------------|---|
| Corona                   | 9 |
| Stone & Wood Pacific Ale | 9 |
| Balter XPA               | 9 |
| James Boag's Light       | 9 |
| Sydney Cider             | 9 |

## JUICE & SODA

|                               |   |
|-------------------------------|---|
| Orange Juice                  | 7 |
| Apple Juice                   | 7 |
| Pineapple                     | 7 |
| Moda Sparkling Water (glass)  | 4 |
| Moda Sparkling Water (bottle) | 9 |
| Lemonade                      | 5 |
| Ginger Beer • Ginger Ale      | 5 |
| Coca Cola • Coke Zero         | 5 |

## WHITE WINE

|                                                 |    |     |
|-------------------------------------------------|----|-----|
| <b>Snake+Herring, Riesling</b>                  | 15 | 74  |
| Western Australia                               |    |     |
| <b>Catalina Sounds, Pinot Gris</b>              | 16 | 78  |
| Marlborough                                     |    |     |
| <b>Shaw+Smith, Sauvignon Blanc</b>              | 18 | 90  |
| Adelaide Hill                                   |    |     |
| <b>In Dreams, Chardonnay</b>                    | 15 | 74  |
| Victoria                                        |    |     |
| <b>Hiedler, Grüner Veltliner</b>                |    | 70  |
| Austria                                         |    |     |
| <b>Polperro, Pinot Gris</b>                     |    | 110 |
| Mornington Peninsula                            |    |     |
| <b>Shaw+Smith, Chardonnay</b>                   |    | 125 |
| Adelaide Hill                                   |    |     |
| <b>Tyrell's Vat 1, Semillon</b>                 |    | 170 |
| Hunter Valley                                   |    |     |
| <b>Daniel Chotard, Sancerre Blanc</b>           |    | 135 |
| France                                          |    |     |
| <b>Giant Steps, Chardonnay</b>                  |    | 152 |
| Wombat Creek                                    |    |     |
| <b>Le Domaine d'Henri, Saint Pierre Chablis</b> |    | 166 |
| France                                          |    |     |

## RED WINE

|                                |    |     |
|--------------------------------|----|-----|
| <b>Te Mata, Cabernet Blend</b> | 15 | 74  |
| New Zealand                    |    |     |
| <b>Nanny Goat, Pinot Noir</b>  | 18 | 91  |
| New Zealand                    |    |     |
| <b>Aphelion, Grenache</b>      | 17 | 89  |
| McLaren Vale                   |    |     |
| <b>Two Hands, Shiraz</b>       | 16 | 80  |
| Barossa Valley                 |    |     |
| <b>Vinden, Tempranillo</b>     |    | 104 |
| Hunter Valley                  |    |     |
| <b>Inkwell, Shiraz</b>         |    | 107 |
| McLaren Vale                   |    |     |
| <b>Polperro, Pinot Noir</b>    |    | 135 |
| Victoria                       |    |     |
| <b>Henschke, Shiraz Blend</b>  |    | 144 |
| Barossa Valley                 |    |     |
| <b>Grosset, Cabernet Blend</b> |    | 172 |
| Clare Valley                   |    |     |
| <b>Felton Road, Pinot Noir</b> |    | 191 |
| New Zealand                    |    |     |

## CHAMPAGNE

NV Louis Roederer Brut, Reims  
29 • 175

2014 Louis Roederer Rosé, Reims  
295

2013 Louis Roederer Cristal, Reims  
795

## MAGNUMS

NV Louis Roederer Brut, Epernay  
420

AIX Rose, Cotes De Provence, France  
170

## SPARKLING

Dal Zotto, Prosecco, King Valley  
16 • 79

Arras Blanc de Blancs NV Tasmania  
85

## ROSÉ

Rameau, Côtes de Provence Rosé  
16 • 80

AIX Rosé, Côtes de Provence  
19 • 95

Domaine Ott, Clos Mireille Bandol  
139

## EMPIRE SIGNATURE

Empire Highball  
16

Aperol, Lillet Blanc,  
Cynar & Elderflower

Tropicano Sour  
16

Aperol, Lillet Blanc, Cynar  
& Mango Cordial

East Side  
18

Gin, Cucumber, Mint, Citrus

Skyline Swizzle  
18

Rum, Cranberry, Strawberry,  
Fresh Lime & Bitters

Lounge Martini  
18

Vodka, Pomegranate,  
Passionfruit & Egg White

Tommy's Sunrise  
20

Tequila, Kaffir Lime, Guava,  
Orange Liqueur

Globetrotter  
22

Aperol, Vodka, Passionfruit Cordial,  
Pineapple & Prosecco

Lychee Granita  
23

Tequila, Lychee Liqueur, Red Sake,  
Rose Syrup, Lime

Crodino Mocktail  
16

## SPIRITS

### VODKA

|             |    |
|-------------|----|
| Vodka One   | 12 |
| Belvedere   | 14 |
| Archie Rose | 14 |
| Beluga      | 14 |
| Grey Goose  | 14 |

### GIN

|                     |    |
|---------------------|----|
| Beefeater           | 12 |
| Aviation            | 14 |
| Archie Rose         | 14 |
| Four Pillars        | 14 |
| Four Pillars Shiraz | 15 |
| Tanqueray           | 12 |
| Tanqueray 10        | 15 |
| Hendricks           | 14 |

### RUM

|                      |    |
|----------------------|----|
| Appleton 12yr        | 16 |
| Bundaberg            | 12 |
| Germana Cachaca      | 14 |
| Havana 3yr           | 12 |
| Havana 7yr           | 14 |
| Plantation Pineapple | 15 |
| Plantation Dark      | 14 |
| Plantation OFTD      | 15 |
| Sailor Jerry         | 12 |
| Ron Zacapa 23yr      | 16 |

### TEQUILA

|                     |    |
|---------------------|----|
| Clase Azul Reposado | 30 |
| Don Julio Blanco    | 13 |
| Don Julio Reposado  | 15 |
| Don Julio 1942      | 28 |
| Olmecca Blanco      | 12 |
| Olmecca Reposado    | 12 |
| Patron Anejo        | 20 |

### COGNAC

|                  |    |
|------------------|----|
| Drouet XO        | 19 |
| Hennessy VS      | 13 |
| Hennessy VSOP    | 14 |
| Remy Martin VSOP | 16 |

## WHISKEY

|                             |    |
|-----------------------------|----|
| Ardbeg 10yr                 | 16 |
| Canadian Club               | 12 |
| Chivas                      | 12 |
| Cragganmore 12yr            | 14 |
| Jack Daniel's               | 12 |
| Jack Daniel's Single Barrel | 14 |
| Gentleman Jack              | 14 |
| Glenfiddich Original        | 13 |
| Glenmorangie 15yr           | 17 |
| Glenmorangie                | 14 |
| Glenmorangie Ruban          | 15 |
| Glenmorangie Nectar         | 18 |
| Glenmorangie 18yr           | 22 |
| Jameson                     | 12 |
| Johnnie Walker Black        | 12 |
| Johnnie Walker Double Black | 14 |
| Johnnie Walker Blue         | 26 |
| Lagavulin 16yr              | 18 |
| Makers Mark                 | 12 |
| Monkey Shoulder             | 12 |
| Oban 14yr                   | 15 |
| Sexton Single Malt          | 14 |
| Woodford Rye                | 14 |
| Talisker 10yr               | 14 |

## LIQUEURS

|               |    |
|---------------|----|
| Aperol        | 11 |
| Campari       | 10 |
| Chartreuse    | 10 |
| Cointreau     | 10 |
| Frangelico    | 10 |
| Grand Marnier | 10 |
| Kahlúa        | 10 |
| Limoncello    | 12 |
| Malibu        | 12 |
| Pernod        | 12 |

DRINK WELL &  
TRAVEL OFTEN

