

GALLERY BAR & GRILL

Starters & Shared

CRISPY BRUSSEL SPROUTS / \$18

Tossed in Honey Sracha, Mini Sweet Pepper, Cilantro

SALMON FRITTERS / \$17

Beer-Battered Salmon Belly, Roasted Corn Salsa, Chipotle Remoulade

CHICKEN WINGS (10 PCS) / \$22

Tossed in Buffalo, BBQ, or Thai Chili Sauce. Served w/ Celery & Carrot Sticks

CARNE ASADA FRIES / \$25

Skirt Steak, Shredded Cheese Blend, Pico de Gallo, Sour Cream, Avocado Puree, Cilantro, Mini Sweet Pepper

CHEESE BOARD / \$29

Brie Cheese, Manchego, Goat Cheese, Cambozola, Assorted Nuts and Dried Fruits, Assortment of Bread and Crackers

SHRIMP COCKTAIL / \$27

Horseradish, Cocktail Sauce, Lemon

Tacos

SKIRT STEAK TACO / \$23

Grilled Skirt Steak, Flour Tortillas, Guacamole, Pico De Gallo

BLACKENED SWORDFISH TACOS / \$23

Grilled Blackened Swordfish, Flour Tortillas, Red Cabbage Slaw, Cilantro Crema

PORTOBELLO MUSHROOM TACOS / \$21

Grilled Portobello Mushroom, Flour Tortillas, Guacamole, Pico De Gallo

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Cocktail Specialties

FRENCH KISS / \$22

Vodka, Chambord, Peach, Cranberry, Pineapple

BLACK DAHLIA / \$22

Vodka, Chambord, Kahlua

CUCUMBER MANGO COSMO / \$22

Mango Vodka, Fresh Cucumber & Lime, Cranberry

BILTMORE 1923 / \$22

Gin, Cointreau, Lillet Blanc, Absinthe

MANHATTAN / \$22

Bourbon, Sweet Vermouth, Bitters, Bitters,
Luxardo Cherry, Orange Twist

TOM COLLINS / \$22

Gin, Lemon, Soda

WARM & COZY / \$22

Tequila Blanco, Ginger Liqueur, Honey,
Fresh Lemon Juice, Hot Water, Twist

*"A Southern California variation of a soothing
tequila cocktail that warms the soul & spirit with a real sense
of Los Angeles"*

RICH & NOSTALGIC / \$22

Vanilla Vodka, Almond Liqueur, Pineapple
Cranberry Juice

*"In honor of the iconic Biltmore Angel; savor a truly delicious
flavor profile that is reminiscent of Grandma's angel food
cake."*

TIMELESS & TOASTY / \$22

Bourbon, Lemon, Honey, Hot Water, Cinnamon Stick

*"A time-honored tradition that evokes comfort, conjuring
seasons past and present, spent with family or friends"*

Beer

DRAFT / \$10

Angel City IPA, Blue Moon White Ale, Stella Artois Pilsner,
Dos Equis Lager

IMPORTED / \$11

Corona, Modelo, Heineken, Guinness, Stella Artois

DOMESTIC / \$10

Budweiser, Bud Light, Coors Light

Champagne & Sparkling

MIONETTO PROSECCO / \$18 | 65

Italy

FAIRE LA FÊTE / \$20 | 75

Crémant de Limoux, France

NICOLAS FEUILLATTE ROSÉ / \$125

Champagne

MUMM "CORDON ROUGE" / \$120

Champagne

MOËT & CHANDON / \$120

Champagne

MOËT & CHANDON ICE IMPERIAL / \$240

Champagne

VEUVE CLICQUOT YELLOW / \$220

Champagne

White & Rosé

RIESLING / \$16 | 44

Chateau St. Michelle, WA

PINOT GRIGIO / \$17 | 75

Seaglass, CA

SAUVIGNON BLANC / \$17 | 47

Firestone, CA

ROSÉ / \$20 | 75

Hampton Water, Languedoc, FR

ALBARINO / \$20 | 75

Vionta, Rias Baixas, ESP

ROSÉ OF PINOT NOIR / \$18 | 70

Sanford, CA

CHARDONNAY / \$18 | 65

Joel Gott, CA

CHARDONNAY / \$150

Newton, "Unfiltered", CA

CHARDONNAY / \$22 | 80

Jordan, CA

Red

ZINFANDEL / \$17 | 65

Cline, "Ancient Vines", CA

SYRAH / \$18 | 70

Qupé, CA

PINOT NOIR / \$18 | 70

Weather, CA

MALBEC / \$17 | 65

Antigal, "Uno", AG

CABERNET SAUVIGNON / \$20 | 75

Inception, CA

RED BLEND / \$15 | 60

Mondavi Private Select, CA

Leng's Collection

SYRAH / \$835

Jean-Louis Chave, Hermitage, FR

CABERNET SAUVIGNON / \$190

Stag's Leap, CA

RED BLEND / \$700

Opus One, CA

RED BLEND / \$375

Overture", CA

CHAMPAGNE / \$800

Dom Pérignon, 2008

CHAMPAGNE / \$950

Dom Pérignon, Rosé, 2003

WARNING: CONSUMPTION OF DISTILLED SPIRITS, BEER, WINE AND OTHER ALCOHOLIC BEVERAGE MAY INCREASE CANCER RISK, AND DURING PREGNANCY CAN CAUSE BIRTH DEFECTS.

20% GRATUITY IS INCLUDED ON THE CHECK