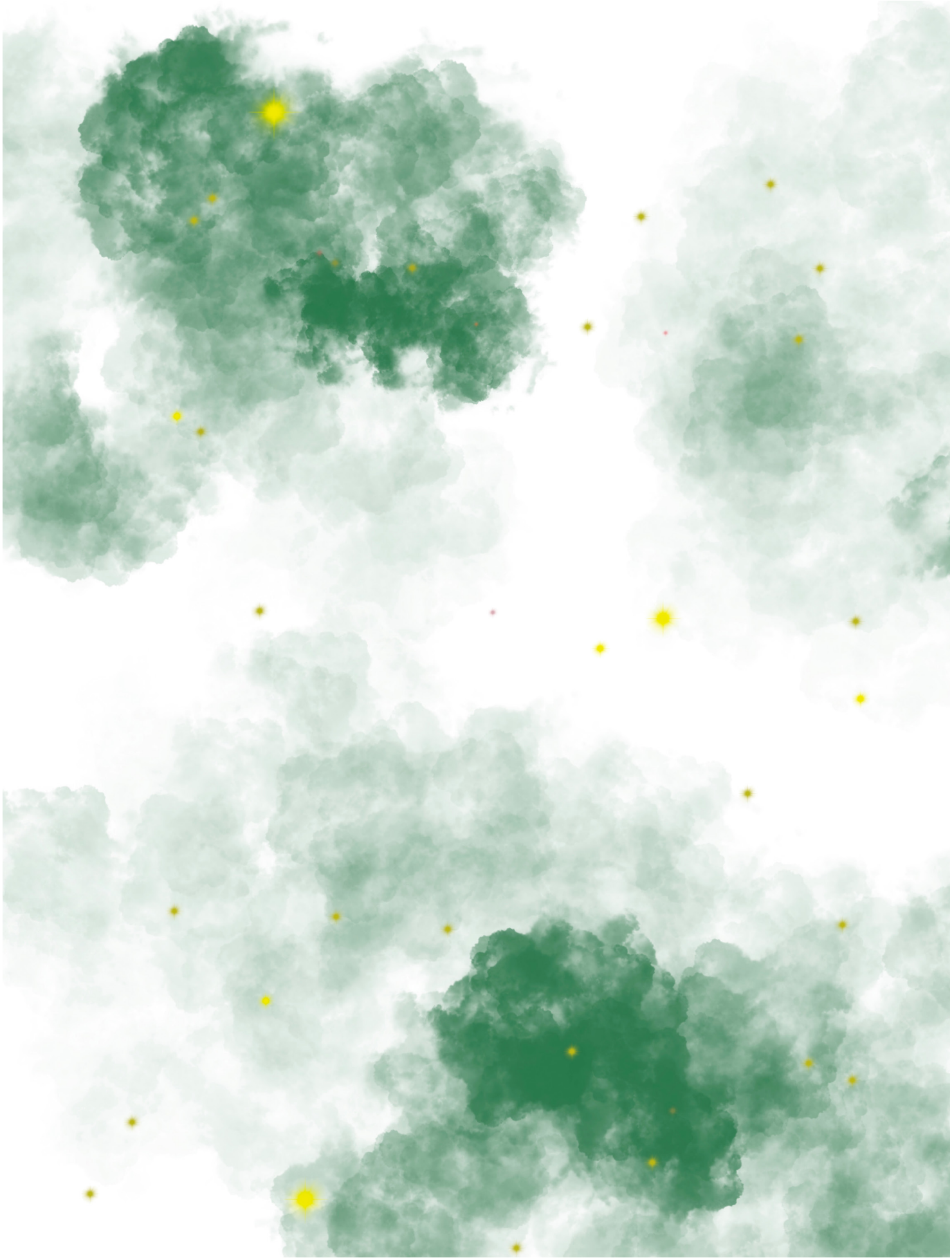
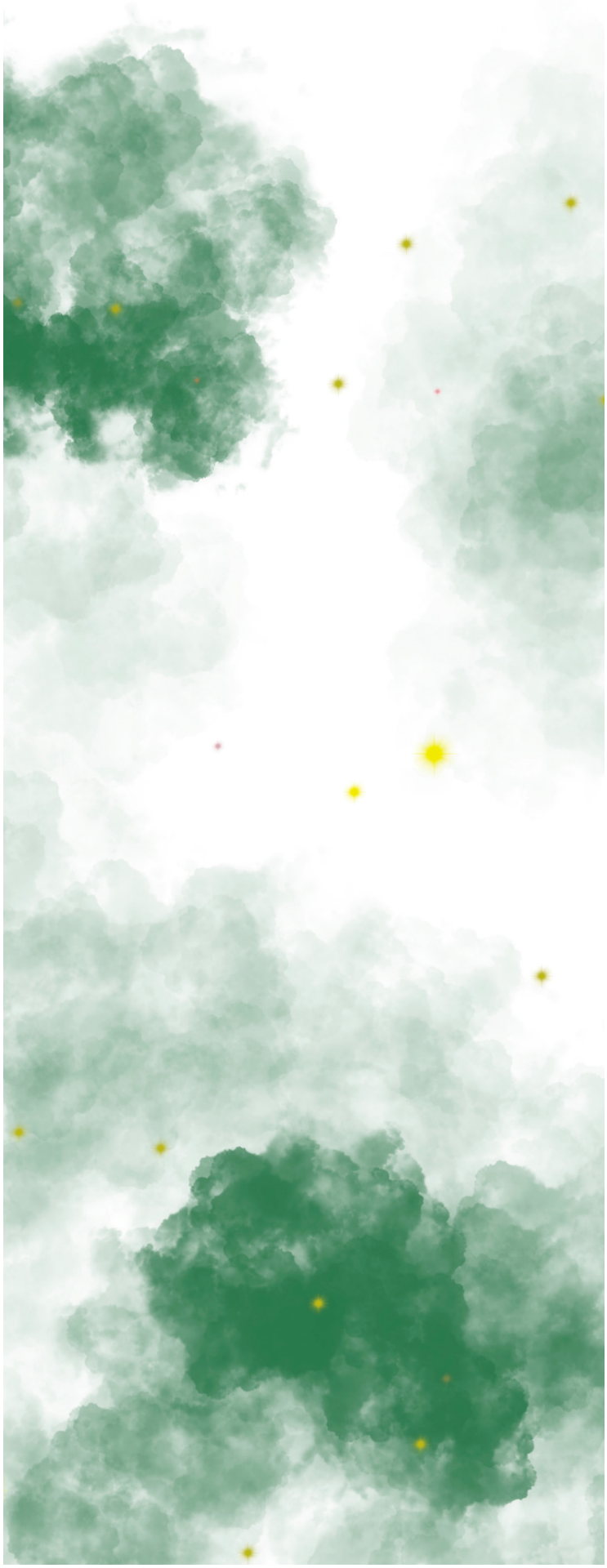
NUBELUZ





Cocktails

spirit-free

Emerald Coin 16
seedlip grove, honeydew, lemongrass, lime, celery

Niño Melón 16
lyre's american malt, honeydew, lime, honey

Firefly 16
gnista barreled oak, saffron, thai basil,
thai chille tincture, fever tree indian tonic

Squaring the Circle 16
kentucky 74, lyre's amaretti, maple, cumin tincture

signature

Apollo # 3 22
grey goose la poire vodka, blanc vermouth,
st. germain, lemon, ginger, club soda

Enriched Tom Collins 22
ransom old tom gin, maple, lemon, club soda,
chocolate bitters

Floral Cloud 26
fords gin, lemon, maraschino, crème de violette,
hibiscus-rose-orange blossom aromatic cloud

Salt Air Margarita 20
milagro blanco tequila, combier orange, lime, salt air

Taken for Granted 20
old forester bourbon, oloroso, orange,
passion fruit, cinnamon, citrus ashes

Polka Dotted Coleman 22
old duff genever, sweet vermouth, fernet,
amontillado, sesame

Foggy Hill 23
del maguey vida mezcal, yzaguirre *1884* gran reserva
vermouth, cynar, aperol, orange-thyme aromatic cloud

classics

Corpse Reviver #2 22
oxley gin, lilet blanc, triple sec, lime, absinthe rinse

Daiquiri Fragante 20
barbados, jamaica, guyana, trinidad & tobego, indonesia
rum, lime, sugar, peychaud's bitters

Airmail 23
bacardi 8 rum, honey, lime, cava

Continental Sour* 24
old forester rye, oloroso, lemon, tempranillo wine,
egg white* (optional)

Mezcal Last Word 24
el silencio mezcal, maraschino, green chartreuse, lime

Adonis 20
oloroso, sweet vermouth, orange bitters

Beer

Oxbow *Luppolo* lager | 5.0% | maine 10

Ommegang *Witte* wheat ale | 5.2% | new york 10

Southern Tier india pale ale | 7.0% | new york 10

Bottle Service

Vodka
Beluga *Noble* 350 - *1,000 ml*
Grey Goose 350 - *1,000 ml*
Tito's *Handmade* 250 - *1,000 ml*
Suntory *Haku* 300 - *1,000 ml*

Gin
Hendrick's 375 - *1,000 ml*
Gin Mare 300 - *750 ml*
Suntory *Roku* 250 - *750 ml*
Tanqueray *No. 10* 400 - *1,000 ml*

Whisk(e)y
Buffalo Trace Bourbon 375 - *750 ml*
Maker's Mark Bourbon 350 - *1,000 ml*
Old Forester Rye 250 - *1,000 ml*
Knob Creek Rye 350 - *1,000 ml*
J. Rieger's American 300 - *1,000 ml*
Glenlivet 12yr Double Oak Scotch 715 - *750 ml*
Johnnie Walker *Black* Scotch 500 - *750 ml*
Green Spot Irish 575 - *750 ml*
Suntory *Toki* Japanese 375 - *750 ml*

Rum
Bacardi 8yr 300 - *750 ml*
Banks 5 Island 250 - *750 ml*
El Dorado 15yr 450 - *750 ml*
Ron Zacapa *X.O.* 600 - *750 ml*

Agave
Altos Plata Tequila 400 - *1,000 ml*
Clase Azul Reposado Tequila 3,250 - *750 ml*
Espolòn Añejo Tequila 315 - *1,000 ml*
El Tesoro Extra Añejo Tequila 1,100 - *750 ml*
Del Maguey Tobala Mezcal 950 - *750 ml*

Brandy
Torres *Imperial* 15yr Brandy 275 - *750 ml*
Park VSOP Cognac 400 - *750 ml*
Pierre Ferrand *Sélection de Anges* Cognac 1,500 - *750 ml*
Remy Martin *Louis XIII* 9,000 - *750 ml*

*~Please be aware that consuming raw or undercooked food increases your risk of foodborne illness.

Wine

Sparkling

Sparkling Brut Rosé - Raventós i Blanc *De Nit,* Conca Riu Anoia, Spain 2020 — 20/96
Sparkling Brut - Raventós i Blanc *Manuel Raventós,* Conca Riu Anoia, Spain 2013 — 195
Champagne Brut Nature - Christophe Mignon *Pur Meunier Blanc* 2016 — 184
Champagne Extra Brut - Larmendier Bernier, *Vieille Vignes du Levant Cramant* 2012 — 350
Champagne Extra Brut - Jacquesson *755* nv — 210
Champagne Extra Brut - Pierre Paillard *Les Parcelles,* Grand Cru Bouzy nv — 140
Champagne Extra Brut - Robert Moncuit, Côte de Blancs 2013 — 200
Champagne Brut - Gaston Chiquet, 1er Cru nv — 33/160
Champagne Brut - Mouzon Leroux *Special Club Parcellaire* 'La Blanche Voie' 2013 — 275
Champagne Brut - Egly Ouriet *Grand Cru* nv — 380
Champagne Brut - Pierre Moncuit *Cuvée Nicole* 2006 — 260
Champagne Brut - Pierre Gimonet *Special Club* 2015 — 75/363
Champagne Brut - Charles Heidsieck *Mellenaires* 2007 — 600
Champagne Brut Rosé - Billecart-Salmon nv — 60/288
Champagne Brut Rosé - Billecart-Salmon nv — 575 (1.5L)

White

Albariño - Zárate, Rías Baixas, Spain 2021 — 20/96
Grüner Veltliner - Ryan William, Finger Lakes, New York 2018 — 17/80
Ribeiro - Emilio Rojo, Spain 2017 — 180
Riesling - Ökonomierat Rebholz, 'Ganz Horn Im Sonnenschein' G.G., Pfalz, Germany 2018 — 210
Pouilly Fumé - Marc Deschamps 'Les Porcheronnes', Loire Valley, France 2020 — 21/92
Verdejo - Belondrade y Lurton *Quinta Apolonia,* Vino de la Tierra Castilla y León, Spain 2020 — 80
Chablis 1er Cru - D. Dampt 'Côte de Léchet', France 2020 — 27/130
Chablis Grand Cru - Domaine Long Depaquit 'Moutonne' , France 2019 — 400
l'Étoile - Domaine Montbourgeau, Jura, France 2016 — 140

Rosé

Bandol Rosé - Château Pibarnon, South of France 2021 — 22/106

Red

Brouilly - Domaine Dubost *V.V.* Beaujolais, France 2020 — 18/82
Morey-St.-Denis 1er Cru - Georges Lignier 'Clos des Ormes', Burgundy France 2017 — 58/280
Rioja -López de Heredia *Viña Cubillo,* Spain 2013 — 25/122
Ribera del Duero - Vega Sicilia *Valbuena 5 Año,* Spain 2017 — 400
St. Julien - Château Leoville Barton, Bordeaux, France 2016 — 250
Listrac Medoc - Château Fourcas-Hosten, Bordeaux, France 2014 — 29/140

To Snack On

Nubeluz Oysters 6 each 32
Escabeche, pickled pear
Coconut, caviar, lemon air
Agua Chile, cucumber, cilantro

Nubeluz Snacks≥
Sumac-pimentón marcona almonds 6
Dates, foie ganache, lemon 7
Aceituna mantrimonio, boquerones, anchovies 7

Grilled Cheese 18
Thyme, honey mustard
Fresh black truffle +12

Bikini Sandwhich 18
Jamon York, Manchego
Fresh black truffle +12

Jamón Ibérico de Bellota Cinco Jotas 55
Hand-carved, free-range, 100% ibérico ham from the legendary pigs of Spain, airbread, tomate fresco

Smoked Salmon 18
Labneh, salmon roe, fresh hers,
José Andrés potato chips

Avgotaraho 18
Labneh, za'atar

Foie Gras Terrine 35
Membrillo

Caviar

Labneh Cone 25 each
Labneh, caviar, lemon

Bagel & Lox 18 each
Cream cheese, marinated salmon roe, black sesame

Caviar Service - José's Way
José's potato chips, whipped crème fraîche
50 grams Giaveri Ossetra 280
125 grams Giaveri Ossetra 650
125 grams Giaveri Beluga 950

Caviar Bump 18
3 grams Giaveri Ossetra

Sweet Cone

Sweet Cone 8 each
Mont Blanc, lemon, chamomile cream
Thai basil, white chocolate
Dulce de leche, luxardo cherry
Smores, toasted meringue