APPETIZERS

**Aztec Cocktail Prawns**  
Crispy Plantains 20

**Ahi Tuna Tartare**  
Yellowfin tuna | Avocado | Scallions | Yuzu | Pane Carasau 28

**IN Spire-D Wings - Dozen**  
Traditional Buffalo | Citrus Tajin 25

**Mediterranean Platter**  
Roasted Garlic hummus | Grilled eggplant | Grilled halloumi | Country olives | Artichoke hearts | Blistered cherry tomato | Zaatar Spicy pita 25

**Crispy Brussel Sprouts**  
Zaatar | Smoked bacon aioli 18

**Punjabi Samosas**  
Curry potato | Green pea | Mint chutney 22

**Truffle Parmesan Fries**  
Truffle essence 18

**Black California Kale Caesar**  
Truffle essence parmesan crostini | Hardboiled egg 12

**L.A. Galbi**  
Cross-cut bone-in beef short ribs | Soy ginger Asian pear marinate | Shishito peppers | kimchee 25

SOUP

**Summer Green Lentil Soup**  
Spinach | Chard | Coriander Crumbs | Lemon oil 12

Food Service: 5:30 pm - 10:30 pm

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods & mercury in fish, which are known to the state of California to cause cancer & birth defects, or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

Food & Beverage Minimum Spend $60 per person Required
**ENTRÉES**

**Char-Grilled Filet Mignon**  
California tart cherry port Wine demi-glace | Wild mushroom mashed potatoes | Sautéed baby carrot  **75**

**Australian Wagyu Blade Steak**  
Tarragon chimichurri | Blister cherry tomatoes | Parmesan fries  **70**

**Grilled Branzino**  
Tuscan kale | Artichoke hearts | Heirloom tomatoes | Rubino vinegar | Extra Virgin Olive Oil  **55**

**Skin Seared Alaskan Salmon**  **GF**  
Spring pea puree | Braised Cipollini onions | Haricots verts  **35**

**Honey Garlic Shrimp**  
Soya scented rice | Sesame seed aioli | Pickled radish salad  **38**

**Herb Roasted “Rocky’s Chicken”**  
Duck fat fingerling potato | Seasonal vegetables | Valdivia tomato vinaigrette  **30**

**Spire Burger**  
Wagyu beef patty | Aged cheddar | Smoked bacon slaw | Red pickle relish | Salt & pepper brioche bun | Fries  **26**

**Grilled Japanese Eggplant**  **GF**  
Smoked paprika labneh | Green chutney | Steamed white rice

**DESSERTS**

**Chocolate Caramel Flan**  **Y**  **15**

**California Strawberry Cheese Cake**  **Y**  **15**

**Chocolate Truffle Cake**  **Y**  **15**

**Tiramisu**  **Y**  **15**

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MIXOLOGIST INSPIRED

HOTEL INTERCONTINENTAL  22
Bacardi | Apricot Brandy | Passion fruit | Simple Syrup | Lime

AIRMAIL AT 1,100 FT  22
Malibu Rum | Creme de almond | Sparkling Wine | Honey | Lime

EARL OLD COLLINS  22
Gin | Earl Grey Syrup | Lemon | Sparkling Water

LITTLE TOKI-YO FASHIONED  22
Suntory Toki whisky | Drambui | Orange bitters

EL ‘DIABLO  22
Tequila | Ginger | Lime | Cassis | Soda water

SPARKLING PALOMA  22
Tequila | Grapefruit | Lime | Agave | salt | Sparkling wine

GREEN THUMB  22
Vodka | Lime | Agave nectar | Cucumber | Mint

CITY-VIEW  22
Vodka | Lemon | Cassis | Raspberry | Sparkling wine

BLACKBERRY SIDE CAR  22
Branston VSOP cognac | Grand Marnier | Blackberries | Agave | Fresh lime juice

FRENCH OLD FASHIONED  22
Branston VSOP cognac | Agave | Bitters | Orange peel

21 QUESTIONS  22
Branston VSOP cognac | Elderflower liquor | Lime juice | Simple syrup

WORLDLY CLASSICS

HONG KONG MULE  22
Tito’s Vodka | Ginger Ale | Ginger Beer | Fresh Lemon Juice | Angostura Bitters

BRITISH BELLRINGER  22
Hendrick’s Gin | Dry Vermouth | Apricot Brandy

INDONESIAN NU FASHIONED  22
Woodford Reserve | Crème De Cacao | Angostura Bitters

draught beers

HEINEKEN (NL)  12
MODELO (MX)  12
LAGUNITAS (LOCAL)  12
SCULPIN IPA (SAN DIEGO)  12

STELLA (BE)  12
SAPPORO (JP)  12
STONE-IPA (LOCAL)  12
HOEGAARDEN WHITE (BE)  12

Beverage Service: 5:30 pm - 11:30 pm
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# BOTTLED BEERS

<table>
<thead>
<tr>
<th>Brand</th>
<th>Type</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>AMSTEL LIGHT</strong></td>
<td>Holland lager</td>
<td>3.5%</td>
<td>10</td>
</tr>
<tr>
<td><strong>SAMUEL ADAMS BOSTON LAGER</strong></td>
<td>Vienna lager 5.0%</td>
<td></td>
<td>10</td>
</tr>
<tr>
<td><strong>SAPPORO</strong></td>
<td>Japanese lager</td>
<td>4.9%</td>
<td>10</td>
</tr>
<tr>
<td><strong>LEFFE</strong></td>
<td>Belgian pale ale</td>
<td>6.6%</td>
<td>10</td>
</tr>
<tr>
<td><strong>KLOUD</strong></td>
<td>Korean pilsner</td>
<td>5.0%</td>
<td>10</td>
</tr>
<tr>
<td><strong>SINGHA</strong></td>
<td>Thai lager</td>
<td>5.0%</td>
<td>10</td>
</tr>
<tr>
<td><strong>CORONA EXTRA</strong></td>
<td>Mexico pale lager</td>
<td>4.5%</td>
<td>10</td>
</tr>
<tr>
<td><strong>BUCKLER</strong></td>
<td>Holland (non-alcoholic)</td>
<td></td>
<td>9</td>
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</table>

## BUBBLY

<table>
<thead>
<tr>
<th>Brand</th>
<th>Type</th>
<th>Origin</th>
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<tbody>
<tr>
<td><strong>TAITTINGER BRUT LA FRANÇAISE</strong></td>
<td>750ml</td>
<td>Champagne, France</td>
<td>GLS 30</td>
</tr>
<tr>
<td><strong>PIPER-HEIDSIECK BRUT 1785 cuvee</strong></td>
<td></td>
<td>Champagne, France</td>
<td>BTL 100</td>
</tr>
<tr>
<td><strong>Luc Belaire Gold BRUT</strong></td>
<td>Rare Luxe (demi sec)</td>
<td>Burgundy, France</td>
<td>GLS 17</td>
</tr>
<tr>
<td><strong>PIPER SONOMA BRUT</strong></td>
<td></td>
<td>Sonoma, California</td>
<td>GLS 15</td>
</tr>
<tr>
<td><strong>NV VALDO “Cuvee 1926” VALDOBBIADEN</strong></td>
<td></td>
<td>Prosecco Superiore DOCG, Italy</td>
<td>BTL 65</td>
</tr>
<tr>
<td><strong>FRATELLIEXTRA PROSECCO BRUT/ROSE</strong></td>
<td>GLS 15</td>
<td>BTL 55</td>
<td></td>
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<tr>
<td><strong>BOUVET-LADUBAY CREMANT DE LOIRE ROSE</strong></td>
<td></td>
<td>GLS 16</td>
<td>BTL 65</td>
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## ROSÉ

<table>
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<th>Brand</th>
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<th>Origin</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>CAHTEAU DESCLANS WHISPERING ANGEL</strong></td>
<td></td>
<td>Provence, France</td>
<td>GLS 22</td>
</tr>
</tbody>
</table>

## WHITE WINE

<table>
<thead>
<tr>
<th>Brand</th>
<th>Type</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>STARMONT CHARDONNAY</strong></td>
<td></td>
<td>Carneros, Napa Valley</td>
<td>GLS 15</td>
</tr>
<tr>
<td><strong>HARTFORD COURT CHARDONNAY</strong></td>
<td></td>
<td>Russian river valley, Sonoma</td>
<td>10</td>
</tr>
<tr>
<td><strong>CLOUDY BAY SAUVIGNON BLANC</strong></td>
<td>GLS 25</td>
<td>BTL 85</td>
<td></td>
</tr>
<tr>
<td><strong>LANGLOIS CHATEAU SANCERRE SAUVIGNON BLANC</strong></td>
<td></td>
<td>France</td>
<td>GLS 25</td>
</tr>
<tr>
<td><strong>PIERRE SPARR RIESLING</strong></td>
<td>GLS 25</td>
<td>BTL 60</td>
<td></td>
</tr>
<tr>
<td><strong>TRIMBACH RIESLING</strong></td>
<td></td>
<td>Alsace, France</td>
<td>BTL 70</td>
</tr>
</tbody>
</table>

Beverage Service: 5:30 pm - 11:30 pm

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RED WINE

**MERRY EDWARDS PINOT NOIR**  BTL 110  
Sonoma County, California

**BELLE GLOS BALADE PINOT NOIR**  GLS 25 | BTL 85  
Santa Barbara County, California

**CAMBRIA PINOT NOIR JULIA’S VINEYARD**  GLS 20 | BTL 75  
Santa Maria Valley, California

**FOLEY CABERNET SAUVIGNON**  BTL 90  
Napa Valley, California

**JUSTIN CABERNET SAUVIGNON**  GLS 20 | BTL 75  
Paso Robles, California

**STARMONT CABERNET SAUVIGNON**  GLS 18 | BTL 60  
American Canyon, California

**CASTELLO DI MONSENTO CHIANTI RISERVA**  GLS 25 | BTL 95  
Toscana, Italy

**CASTELLO BANFI MAGNA CUM LAUDE - BLEND**  BTL 110  
Toscana, Italy

**LUIGI BOSCA MALBEC**  GLS 15 | BTL 60  
Mendoza, Argentina

**CH PUY BLANQUET ST EMILION**  BTL 85  
Bordeaux, France

DESSERT WINE

**PIO CESARE MOSCATO D’ASTI**  GLS 15 | BTL 95  
Piedmont, Italy

**TAYLOR FLADGATE 20 YR TAWNY PORT**  GLS 20  
Porto, Portugal

**SMITH WOODHOUSE LODGE RESERVE**  GLS 10  
Porto, Portugal

NON-ALCOHOLIC

**MOCKTAIL** - any virgin cocktail  12

**JUICE**  8  
Cranberry Pineapple | Apple | Grapefruit | Orange

**SODA**  6  
Coca-cola | Diet coke | Coke zero | Sprite | Ginger ale

**WATER** - small  7  
Still / Sparkling

**WATER** - large  12  
Still / Sparkling

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# Beverages

**BUBBLY**
- **DOM PÉRIGNON** 600
  - Champagne Brut, France
- **DOM PÉRIGNON** 900
  - Champagne Brut Rose, France
- **VEUVE CLICQUOT** 170
  - Champagne Brut Yellow Label, France
- **VEUVE CLICQUOT** 250
  - Champagne Brut Rosé, France
- **MOËT & CHANDON** 170
  - Champagne Brut Impérial, France
- **MOËT & CHANDON** 250
  - Champagne Brut Rosé Impérial, France

**VODKA**
- Includes 6 Bottles of Mixers, large ice cubes, and garnish
- **GREY GOOSE** 450
- **TITO'S HANDMADE** 400
- **BELVEDERE** 400
- **ABSOLUT** 375
- **KETEL ONE** 375

**GIN**
- Includes 6 Bottles of Mixers, large ice cubes, and garnish
- **TANQUERAY Nº TEN** 400
- **BOMBAY SAPPHIRE** 375
- **HENDRICK'S** 350

**TEQUILA**
- Includes 6 Bottles of Mixers, large ice cubes, and garnish
- **DON JULIO 1942** 700
- **DON JULIO BLANCO** 350
- **PATRON SILVER** 350
- **PATRON RESERVA** 400
- **HARRADURA SILVER** 350
- **CASA DEL SOL BLANCO** 275
- **CASA DEL SOL REPOSADO** 325
- **CASA DEL SOL ANEJO** 400

**RUM**
- Includes 6 Bottles of Mixers, large ice cubes, and garnish
- **BACARDI** 375
- **CAPTAIN MORGAN** 375
- **MALIBU** 375

**COGNAC**
- Includes 6 Bottles of Mixers, large ice cubes, and garnish
- **HENNESSY XO** 1050
- **HENNESSY VSOP** 400
- **REMY MARTIN XO** 900
- **HINE RARE VSOP** 375
- **BRANSON COGNAC XO** 825
- **BRANSON COGNAC GRAND CHAMP VSOP** 275
- **BRANSON COGNAC ROYAL VSOP** 275
- **BRANSON COGNAC PHANTOM VS** 200

**WHISKEY / WHISKY**
- Includes 6 Bottles of Mixers, large ice cubes, and garnish
- **WOODFORD RESERVE** 400
- **MAKER'S MARK** 375
- **JAMESON** 350
- **JACK DANIEL'S** 300
- **TEMPLETON RYE** 300
- **SUNTORY TOKI** 350
- **MONKEY SHOULDER** 250

**SCOTCH**
- **JOHNNIE WALKER BLUE** 1100
- **JOHNNIE WALKER BLACK** 350
- **THE MACALLAN 18** 1100
- **THE MACALLAN 12** 425
- **OBAN** 600

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