



### **Champagne/Sparkling**

Nicolas Feuillatte Brut Rosé nv 25 quarter bottle

Krug Grande Cuvée nv 129 half bottle

Santa Margherita Prosecco nv 15 glass 59 bottle

Étoile Rosé nv 17 glass 65 bottle

Veuve Clicquot Brut "Yellow Label" nv  
25 glass 50 half bottle 100 bottle

Bollinger Special Cuvée nv 113 bottle

Dom Pérignon 2004 350 bottle

### **Whites**

Neiman Marcus Chardonnay 2014 15 glass 59 bottle

Château Miraval Rosé 2013 15 glass 59 bottle

Terlato Family Vineyards Pinot Grigio 2012 17 glass 65 bottle

Gallo "Signature Series" Chardonnay 2012 17 glass 65 bottle

Cakebread Cellars Sauvignon Blanc 2012 17 glass 65 bottle

Chateau Montelena "Winemaker's Selection" Chardonnay 2011  
25 glass 77 bottle

### **Reds**

Rutherford Hill Merlot 16 glass 61 bottle

William Hill Estate Cabernet Sauvignon 2010 17 glass 65 bottle

Sonoma-Cutrer Pinot Noir 2012 18 glass 81 bottle

Chateau Montelena "Calistoga Cuvée" Cabernet Sauvignon  
21 glass 85 bottle

## **WINE**



## STARTERS

**Petrossian Royal Ossetra Caviar** 150  
30 grams classic garnish, brioche toast points

**Tomato Basil Soup** 8.5  
with pesto

**Housemade Guacamole** 12  
chips, salsa

**Jumbo Shrimp Cocktail** 21  
fennel slaw, classic cocktail sauce

**Turkey Chili** 12.5  
black beans, onion, sour cream, cheddar

## SALADS

**Italian Tuna Chopped** 28  
radicchio, iceberg, garbanzo, provolone, pickled peppers,  
sunflower seeds, tomatoes, nicoise olives, red onion,  
marinated artichokes, oregano vinaigrette

**Free Range Chicken Salad** 26  
chicken breast, mixed greens, grilled asparagus, beets,  
snow peas, candied pecans, point Reyes blue cheese,  
avocado, blood orange vinaigrette

**St. Croix** 20  
scoop of tuna salad, shredded lettuce, fresh fruit

**Lobster Salad** 38  
maple smoked bacon, haricot verts, feta cheese, scallions,  
tomatoes, hard-boiled egg, and avocado

**Spanish Shrimp Salad** 28  
manchego cheese, baby spinach, mandarin orange segments,  
pomegranate seeds, marcona almonds, dried figs,  
salsa verde vinaigrette

**Baja Chicken Salad** 22  
grilled chicken, avocado, tomatoes, roasted corn, cucumbers,  
napa cabbage, tortilla strips, tequila-lime dressing

**Waldorf Salad & Curry Chicken** 22  
mixed greens, honey dijon dressing, walnuts, apples, grapes,  
scoop nm curry chicken salad

## STARTERS / SALADS



BAR4

**Lobster Club 30**

smoked bacon, avocado, hard-boiled egg,  
tomato, toasted country white

**Spicy Tuna Tartare Wrap 22**

avocado, daikon sprouts, green onions,  
orange chile dressing, tobiko caviar

**Braised Short Rib Banh Mi 20**

served open face on french baguette with  
charred onion-jalapeno spread,  
pickled vegetables and cilantro

**Blackened Campbell River Salmon Tacos 22**

ricotta salata, smoked paprika aioli,  
salsa verde, napa cabbage

**Shanghai 20**

tuna salad, sprouts, marbled rye toast,  
mango chutney, fruit

**California Roll 20**

poached chicken or tuna salad, jack cheese, avocado, carrots,  
cucumber, sprouts, cream cheese spread,  
flour tortilla, honey mustard dip

**Cheese Quesadilla 18**

salsa, sour cream, guacamole  
with chicken 20 | with shrimp 22

**Sandwich Mixer 20**

your choice half sandwich tuna salad, chicken salad, egg salad,  
cup of soup or small green salad & fruit, chips

**Petrossian Royal Ossetra Caviar and  
Egg Salad Sandwich 45**

toasted brioche, traditional garnish

**SANDWICHES**



BAR4

## BAR ON 4 TO TRY

### Man-Mosa 15

deep eddy orange vodka, solerno, stella artois,  
fresh oj, gloria ferrer private cuvée brut

### Cucumber Mojito 15

don q cristal rum, cucumber and lime, mint, soda

### Sweet Smoky Heat 18

mezcal amarás, watermelon, jalapeño-lime

### Mule to Measure 18

absolut elyx, elderflower, berries and ginger,  
fresh mint, copper coupe service

### Sparkling Negroni 18

ford's gin, aperol, santa margherita prosecco

### Kentucky Smash Punch 15

buffalo trace bourbon, luxardo maraschino liqueur, lemon sour,  
pineapple, fresh orange, luxardo cherry garnish

## CLASSIC BAR ON 4

### Bar 4 Cosmo 15

hangar one mandarin vodka, cointreau, lime, splash of cranberry

### Gorgeous Mary 15

absolut peppar vodka, house-seasoned tomato juice,  
slender carrot pickle

### French Martini 18

absolut vanil, chambord, pineapple, splash of sparkle

### Lemon Drop 15

ketel one citroen, house lemonade, sugar rim

### The Vittoria Espresso Martini 15/18

vittoria espresso shot, absolut elyx, godiva liqueur,  
coffee bean garnish

### Key Lime Martini 18

van gogh vanilla, pineapple, cointreau, bubbles, orange,  
splash of cream

### Frosé All Day 18

belvedere peach nectar, stone fruits, cointreau, agave nectar,  
blended with ice and miraval rosé

### Neiman Marcus Margarita 18

nm double barrel herradura reposado tequila, cointreau,  
blood orange, fresh lime and citrus sour, agave nectar

### Chambord Sangria (glass/pitcher) 15/83

chambord, brown sugar, seasonal fruits, red wine and prosecco

### Mr. John Martini 18

bombay sapphire, chilled, up, 2 olives

## DRINKS



BAR4

### **Dessert Selections**

Scone of the Day 4

Sweet Lady Jane Daily Cake Selection 8

Neiman Marcus Chocolate Chip Cookie 4

### **Vittoria Coffee Definitions**

**Espresso** 4 / 5.5

Espresso is the basis for every type of coffee beverage.  
This is the godfather of all espresso based drinks.

**Ristretto** 4 / 5.5

An Espresso shot which is extracted with the same amount of coffee but in half the amount of time. This is the type of coffee for those that like to get straight to the point.

**Americano** 4 / 5.5

An espresso shot extracted over hot water leaving a rich golden crema on top. Like a traditional drip coffee but made with espresso.

**Caffe Latte** 5 / 6.5

A Caffé Latte, or "Latte" for short, is an espresso based drink with steamed milk and micro-foam.  
This coffee is much sweeter compared to a Piccolo Latte due to the amount of steamed milk.

**Cappuccino** 5 / 6.5

A Cappuccino is similar to a Latte however the key difference is less overall milk, more foam and traditionally chocolate powder sprinkled on top (if so desired).

**Flat White** 5 / 6.5

Similar to a Cappuccino except it has a higher proportion of steamed milk and without the foam or chocolate on top.  
An Australian favorite in the coffee world especially among the team at Vittoria.

**Piccolo Latte** 4.5 / 6

Italian for little, a Piccolo Latte is an espresso shot with textured milk on top in a small latte glass. It has a very strong but smooth espresso taste thanks to the steamed milk and micro foam within it.

**Mocha** 5 / 6.5

A Mocha is a mix between a Cappuccino and a Hot Chocolate. It is made by mixing chocolate powder with an espresso shot and then adding steamed milk and micro-foam into the beverage to create a rich velvety texture.