



BAR4

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
21 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
23 glass 85 bottle

WINE



BAR4

STARTERS

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

Tomato Basil Soup 8.5/12
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

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

Blackened Shrimp Salad 28
romaine, tomatoes, marinated artichokes, cucumber,
roasted bell peppers, olives, feta cheese, chickpeas,
honey mustard 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

Hoisin Glazed Salmon Salad 30
cabbage, shredded carrots, taro chips, scallion, crispy wontons,
mandarin oranges, sesame sticks, edamame, passion fruit dressing

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

*These items are cooked to order. Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of food-borne illnesses.

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

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

Sandwich Mixer 20

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

Turkey Burger 21

toasted english muffin, pepper jack cheese,
shredded iceberg lettuce, pickles, buttermilk-herb aioli,
served with choice of mixed greens or house 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



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.