
BALLROOM BY BARBARY COAST
- THE BALLROOM BLIP



BY

◆ BARBARY COAST ◆

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BLIP

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**BALLROOM BY BARBARY COAST
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**THE
CULINARY
HITS**



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**BALLROOM BY BARBARY COAST
- THE BALLROOM BLIP****CHEESE & CHARCUTERIE**

Petite	\$58
Less Petite	\$112
La Grande Dame	\$210

PORK RILLETTES

Lemon, Sage, Tellicherry Pepper	\$20
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PÂTÉ GRAND-MÈRE

Prune, Cognac, Pistachios	\$24
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CURED MEAT PLATTER

Selection Of 3 House Cured Meats For The Day	\$28
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OYSTERS ROCKERFELLER

Fines De Claire, Spring Onion, Smoked Bacon	\$21
	3 pcs

TOMATO

Heirloom Tomato Tartare, Sauce Vierge, Mezcal	\$22
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GOAT'S CHEESE TOAST

Whipped Goat's Cheese, Manuka Honey, Za'atar	\$20
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LOBSTER MAC & CHEESE

Creamed Spätzle, Cheddar, Pastis	\$29
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BAKED FETA

Baba Ghanoush, Feta, Dukkah	\$26
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BEEF CARPACCIO

Parmigiano Reggiano, Black Truffle, Watercress	\$28
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MARSHMALLOW

Rice Puffs, Tonka	\$12
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BURNT CHEESECAKE

Réunion Island Vanilla, Smoked Manchego	\$14
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**THE
GREATEST
HITS**



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Los Arcos Tequila, Buerre Noisette, Clarified
Grapefruit, Clarified Lime, Rich Simple

BUTTERED \$23
PALOMA



**RASPBERRIES
& CREAM**

Beefeater Gin
Plantation Dark Rum
Red Raspberry Leaf
Raspberry
Clarified Cream
Citrus

\$24

Lustau Fino Sherry
Amontillado
Oloroso
Pedro Ximenez
Pineapple Husk
Berry Compote
Citrus

\$22

COBBLER



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EARL OF MONTROSE

Monkey Shoulder
Laphroaig
Port Charlotte
Cocchi di Torino
Chicha Morada
Molasses Bitters

\$28

OLIVE

Four Pillars Olive Leaf Gin
Beefeater Gin
Noilly Prat
Brine

\$24

LEAF

Green Coffee
Mace
Los Arcos Tequila
Mezcal Vida

NO SLEEPS COAST

Antica Formula
Campari
Fernet

\$25

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PEANESS

Perry's Tot Navy Strength Gin
Beefeater Gin
Lacto-fermented Apple
Green Pea Water
Lemon

—
\$24

Wild Turkey Rye
Lustau Amontillado
Tonka Bean
Champagne Syrup
Lemon
Champagne

BROW HIGH

LOW

—
\$25

TOMMY TOMATE

Del Meguey Mezcal Vida
Tomato
Kaffir
Agave
Lime

—
\$23



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Pisco Encanto, Fernet Hunter,
Madagascan Vanilla, Sage, Acid, Rhubarb Bitters

THREE GRACES

—
\$25

GETTING FIGGY WITH IT

—
\$23

Campari, Cocchi Di Torino, Rooibos, Fig Leaf Water

ONE —
\$23

lichiko Saiten, Dolin Bianco, Acid Blend,
Fermented White Peach, Peach Bitters
Rich Simple, Clarified Lychee

NEW
ONE

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**THE
QUAFFABLE
HITS**



**BALLROOM BY BARBARY COAST
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Billecart Salmon Brut Reserve	\$33 \$165
Billecart Salmon Brut Rosé	\$199
Billecart Salmon Sous Bois	\$223
Ruinart Blanc de Blancs	\$218
Krug Grande Cuvée Brut	\$420

MAGNUMS

Billecart Salmon Brut Reserve Magnum	\$288
Billecart Salmon Brut Rosé Magnum	\$402
Ruinart Blanc de Blancs Magnum	\$420

Vintage Expressions Available On Request



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WINE

Bodegas Volver Espeto Verdejo Rosca	\$20 \$90
Dry Creek Vineyard Dry Chenin Blanc	\$110
Domaine Philippe Colin Chassagne-Montrachet	\$225
Chateau Roubine La Vie En Rosé	\$24 \$102
Chateau Roubine La Vie En Rosé Magnum	\$155
Borgo Del Mandorlo Primitivo Di Manduria	\$24 \$105
Dry Creek Vineyard Cabernet Sauvignon	\$180
Domaine Sylvain Pataille Bourgogne Rouge	\$200
Domaine Philippe Colin Santenay	\$198
Zyme Kairos	\$330

BEER

Pilsner Urquell	\$14
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**THE
MOCKTAIL
HITS**



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SHAKEN

Fresh Green Apple
Basil
Saline
Lime
Egg White

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\$18

STIRRED

—
\$18

Lyre's American Malt
Maple
Bitter

STIR

Passionfruit
Honey Water
Orgeat
Orange
Lime
Soda

—
\$18

SWIZZLED

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