



Marcelino's
BOUTIQUE BAR

M E N U

MEZZE

Shanklish Stuffed Olives 9

Green olives stuffed with shanklish (Lebanese fermented cheese)

Mezze Trio 18

Lemon hummus, roasted red pepper dip & smoked tahini eggplant served with pita bread.

Labneh 14

Blend of labneh, feta cheese, garlic & fresh oregano topped with radish, parsley and mint, drizzled with a citrus lavender vinaigrette. Served with aromatic toasted bread.

Burrata 16

House made spicy tomato sauce topped with black olives & microgreens, drizzled with our house herbal Mediterranean oil.

Roasted Cauliflower 16

Marinated cauliflower florets topped with pickled red onion, sumac, parsley, drizzled with tartar tahini.

Charcuterie Board 26

Halloumi, castellano, brie, prosciutto, pepper Salami & cornichon, served with Zaatar brioche bread.

Armenian Flatbread 16

Armenian pastrami and a Feta-Gruyere cheese mix topped with roasted walnuts & baby arugula, drizzled with glazed balsamic.

Lamb Shawarma 18

Marinated lamb with house shawarma spices, pickled red onions, sumac, parsley, cornichons & cherry tomatoes, drizzled with tangy tahini sauce.

Chicken Baklava Rolls 17

Phyllo dough stuffed with chicken & potatoes, baked to perfection with a garlic cilantro sauce drizzle & microgreens.

DESSERTS

Chocolate Mouse Baklava 12

House made chocolate mousse, almonds, pistachio, sweet dukka in a crispy phyllo dough.

Halva Mille-feuille 13

Layers of phyllo dough filled with halva pastry cream, dusted with powdered sugar and topped with a chocolate carob molasses espresso sauce.



Vegan



Vegetarian



Spicy



Food with nuts

***** Please let us know if you have any food allergies *****

***** We can modify for vegan options *****



Marcelino's
BOUTIQUE BAR

COCKTAILS
SPIRITS
WINE

CURATED FUNDAMENTAL COCKTAILS

WATERMELON / RHUBARB | \$18



Gin, Aperol, Rhubarb, Watermelon, Lemon, Feta Cheese Foam.
FRUITY, REFRESHING, CREAMY

OREGANO / TOMATO | \$18



Gin, Dolin Blanc White Vermouth, Verjus, Oregano, Tomato Cordial, Salted White Balsamic.
SAVORY, UMAMI, SWEET & SOUR

CARDAMON / COFFEE | \$19



Vodka, Peach, Cardamon, Passion fruit, Citrus, Whey, Coffee Foam, Pistachio.
FRUITY, AROMATIC

ROSE / HIBISCUS | \$18



Lunazul Reposado Tequila, Cocchi Americano Rosa, Rose Petals, Cacao Butter, Hibiscus, Lime, Soda.
FLORAL, FRUITY, SLIGHTLY SWEET

QUINCE / CILANTRO | \$18



Lunazul Blanco Tequila, Del Megay Vida Mezcal, Cocchi Americano, Quince, Grapefruit, Cilantro, Lemon, Chili Tincture.
SMOKEY, HERBACEOUS, SPICY, REFRESHING

PARSLEY | \$17



Vodka, Yuzu Curacao, Chateau Aloe Vera, Parsley, Verjus, Citrus, Parsley Oil.
BRIGHT & REFRESHING

CURATED FUNDAMENTAL COCKTAILS

CELERY | \$17



Mescal, Celery Shrub, Zaatar, Soda.
BRIGHT, CRISP, EARTHY

BASIL | \$16



Planteray 3stars Rum, Green Chartreuse, Chateau Aloe Vera, Basil, Lemon, Green Oil.
HERBACEOUS, REFRESHING

BAKLAVA | \$17



Butter Fat-Washed Monkey Shoulder Blended Scotch Whiskey, Cocchi De Torino, House Baklava Spices, Orange Blossom, Honey.
SPIRIT FORWARD, SLIGHTLY SWEET

APPLE / ANISE | \$16



St.Remy Vsop Cognac, Calvados, House Apple Ferment, Honey, Lemon, Lebanese Arak, Prosecco.
SWEET, DRY, STRONG AND EASY

PALO SANTO / HONEY | \$18



Gin, Acid Adjusted Honey Wine, Palo Santo, Honey, Orange, Lemon, Whey.
SILKY, SWEET & SOUR, AROMATIC

CURATED NON-ALCOHOLIC COCKTAILS

NO - GRONI FRUITATO | \$16

Non-alcoholic Negroni Batch Infused with Strawberries, Dried Citrus, And Thyme.

ESPRESSO NO - TINI | \$16

Lyres Dark Cane, Lyres Coffee, Honey, Espresso, Tonic.

NON - AMERICANO | \$16

Lyres Aperitif Rosso, Lyres Italian Bitter, Ginger, Fever Tree Mediterranean Tonic.

BERRY / STRAWBERRY | \$16

Lyres London Dry, Strawberry, Berry Tea, Milk, Citrus.

APRICOT / HOPS | \$16

Lyres Aperitif Rosso, Lyres Italian Bitter, Qamar El Deen, Flower Mix, Hops, Citrus.

YOUNG CUBAN | \$16

Lyres Dark Cane, Fresh Mint, Lime, Ginger Ale.

SHARING COCKTAILS

Explore our diverse range of sharing cocktails.
Kindly inquire with your server for the current selection.

PITCHER, 3 PEOPLE+/6 SERVINGS. 90\$
GIANT, 6 PEOPLE+/12 SERVINGS. 160\$



**ALL TIME
FAVORITES**

THE STRAWBERRY | \$17

OLD FASHIONED | \$17

SAZERAC | \$18

VIEUX CARRE | \$18

NEGRONI | \$17

BOULEVARDIER | \$17

HOUSE MARTINI | \$17

VODKA OR GIN | ADD SHANKLEESH STUFFED OLIVES \$2

PASSION FRUIT MARTINI | \$17

ESPRESSO MARTINI | \$18

DARK WITH FRESH ESPRESSO

GIN BASIL SMASH | \$16

TITO'S MULE | \$16

SOUTH SIDE | \$16

DAIQUIRI | \$15

DON JULIO MARGARITA | \$20





Spirits Menu

VODKA

TITO'S | USA | \$14
KETEL ONE | *Netherland* | \$15
GREYGOOSE | *France* | \$16
BELVEDERE | *France* | \$16
CIROC | *France* | \$18

GIN

TANQUERAY | *England* | \$14
TANQUERAY TEN | *England* | \$16
HENDRICKS | *Scotland* | \$16
BEEFEATER | *England* | \$14
BULLY BOY MERCHANT | USA MA | \$14
MONKEY 47 | *Germany* | \$18
THE BOTANIST | *Scotland* | \$15
RUTTE CELERY | *Netherland* | \$14
CITADELLE | *France* | \$14
ST. GEORGE TERROIR | USA CA | \$16

RUM & CACHACA

CAPTAIN MORGAN SPICED | *Jamaica* | \$14
SMITH & CROSS | *Jamaica* | \$15
RON ZACAPA 23Y | *Guatemala* | \$20
RON ZACAPA XO | *Guatemala* | \$30
BACARDI 8 ANOS | *Puerto Rico* | \$15
PLANTERAY 3 STAR | *Barbados* | \$14
PLANTERAY 5Y | *BARBADOS* | \$15
RON SANTA TERESA 1796 SOLERA | *Venezuela* | \$16
APPLETON ESTATE SIGNATURE | *Jamaica* | \$15
LEBLON CACHACA | *Brazil* | \$14
BRUGAL 1888 | *Dominican Republic* | \$16

SCOTCH

Single Malt

AUCHENTOSHAN 12Y | *Lowland* | \$24
GLENKINCHIE 12Y | *LOWLAND* | \$21
DALWHINNIE 15Y | *Highland* | \$24
OBAN 14Y | *Highland* | \$24
MACALLAN 12Y | *Highland* | \$25
MACALLAN 18Y | *Highland* | \$51
TALISKER 10Y | *Island* | \$20
GLENFIDDICH 12Y | *Speyside* | \$17
GLENFIDDICH 15Y | *Speyside* | \$20
GLENFIDDICH 18Y | *Speyside* | \$28
GLENFIDDICH 21Y | *Speyside* | \$46
GLENLIVET 12Y | *Speyside* | \$19
LAPHROAIG 10Y | *Islay* | \$21
LAGAVULIN 16Y | *Islay* | \$26



SCOTCH

Blended

JOHNNIE WALKER BLACK | Scotland | \$16
JOHNNIE WALKER PLATINUM | Scotland | \$22
DEWARS WHITE LABEL | Scotland | \$15
DEWARS 12Y | Scotland | \$16
CHIVAS REGAL 18Y | Scotland | \$19
MONKEY SHOULDER | Scotland | \$15

JAPANESE

NIKKA FROM THE BARREL | Tokyo, Japan | \$24
NIKKA COFFEY MALT | Tokyo, Japan | \$21
NIKKA COFFEY GRAIN | Tokyo, Japan | \$20
SUNTORY TOKI | Osaka, Japan | \$16

AMERICAN

Bourbon & Tennessee

JIM BEAM BLACK | Kentucky | \$14
BASIL HAYDEN'S | Kentucky | \$17
BULLEIT | Kentucky | \$16
KNOB CREEK | Kentucky | \$15
MAKERS MARK | Kentucky | \$15
MICHTER'S | Kentucky | \$15
NOBLE OAK | OH | \$16
JACK DANIEL'S | Tennessee | \$14
WOODFORD RESERVE | Kentucky | \$16

Rye

BULLEIT | Kentucky | \$16
BASIL HAYDEN'S DARK | Kentucky | \$18
REDEMPTION | Kentucky | \$14
ELIJAH GRAIG | Kentucky | \$15
MICHTER'S | Kentucky | \$15

Irish

BUSHMILLS | Bushmills, N. Ireland | \$16
JAMESON | Dublin, Ireland | \$15

COGNAC

HENNESSY VS | Jarnac, Cognac. | \$16
HENNESSY VSOP | Jarnac, Cognac | \$21
HENNESSY XO | Jarnac, Cognac. | \$40
ST.REMY VSOP | Cognac. | \$14
CHRISTIAN DROUIN CALVADOS | Normand | \$14
BARSOL QUEBRANTA PISCO | Peru | \$15





TEQUILA & MEZCAL

LUNAZUL BLANCO | Jalisco | \$14
LUNAZUL REPOSADO | Jalisco | \$14
1800 SILVER | Jalisco | \$16
OCHO PLATA | Jalisco | \$16
OCHO REPOSADO | Jalisco | \$18
OCHO ANEJO | Jalisco | \$21
DON JULIO BLANCO | Jalisco | \$18
DON JULIO REPOSADO | Jalisco | \$19
DON JULIO ANEJO | Jalisco | \$21
DON JULIO 70 CRISTALINO | Jalisco | \$25
DON JULIO 1942 | Jalisco | \$41
CLASE AZUL PLATA | Jalisco | \$41
CLASE AZUL REPOSADO | Jalisco | \$46
CASAMIGOS BLANCO | Jalisco | \$17
CASAMIGOS REPOSADO | Jalisco | \$18
CASAMIGOS ANEJO | Jalisco | \$19
XICARU MEZCAL REPOSADO | Oaxaca | \$16
ILEGAL MEZCAL | Oaxaca | \$19
VIDA DEL Maguey MEZCAL | Oaxaca | \$15

BEER

PERONI NASTRO AZZURO | Italy | \$9
ALLAGASH, WHITE | Portland Maine | \$11
VOODOO RANGER IPA | Fort Collins, CO | \$11

CHAMPAGNE & SPARKLING

PROSECCO / ROSSINO | Italy | \$15 / \$60
LAURENT PERRIER LA CUVÉE BRUT | France | \$31 / \$150
VEUVE CLICQUOT YELLOW LABEL | France | \$200
VEUVE CLICQUOT ROSE | France | \$230

WINE

White

BRETECHES / CHATEAU KEFRAYA
Bekaa Valley, Lebanon | \$14-\$50

PINOT GRIGIO / ROSSINO
Delle Venezie, Italy | \$14-\$50

CHARDONNAY / KATHERINE'S VINEYARD
Santa Rosa, CA | \$14-\$50

Red

BRETECHE / CHATEAU KEFRAYA
Bekaa Valley, Lebanon | \$14-\$50

PINOT NOIR / AVERAEN
Willamette Valley, OR | \$15-\$60

CABERNET SAUVIGNON / SILVER PALM
North Coast, CA | \$14-\$50

Rose

ROSE / ROSSINO
Italy | \$14-\$50

