



Small Plates

Elevated small plates to accompany your drinks

add caviar to any plate 15 -

Caviar Service blinis, chips, crème fraîche, chives		Caviar Flight caviar service of 1 ounce of each selection	350
Imperial Osetra buttery, notes of hazelnut, with a smooth, clean finish	150/oz	Caviar Bites two blinis with crème fraîche & chives	
Royal White Sturgeon creamy, rich, subtle almond notes	120/0Z	Imperial Osetra Royal White Sturgeon	60
Paddlefish fresh, with a delicate saline finish	85/oz	Paddlefish	40 20





You may order food until 9:15 pm v=vegetarian, vg=vegan, gf=gluten free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Small Plates Continued



42

35

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Shrimp Cocktail 15
mezcal cocktail sauce

Daily Features & Desserts ask about our off-menu features

Salmon Rillettes	18
smoked & poached salmon, crème fraîche, dill, toasts	

Hummus v	
lavash and seasonal vegetables	
Coupes Salad gf chicken breast, deviled eggs, bacon,	21
walnuts, shallot vinaigrette with salmon	25

Grilled Cheese	14
bacon tomato jam, trio of cheeses	

Fried Chicken & Caviar

chicken bites, trio of sauces

served with side salad or fries

Coupes Burger 20 double smash patty, cheese, onions, pickles, aioli served with side salad or fries

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