The Continental Craft Cocktail Lab focuses on classic, Prohibition-era tipples that have stood the test of time. These cocktails combine simplicity and elegance, using a specific recipe model that include all the components of a balanced cocktail—spirit, citrus, sugar and bitter—resulting in an intriguing overall drinking experience.
Our Craft Cocktail menu pays tribute to these time-honored recipes while also reinventing and experimenting with different ingredients and proportions to create new and exciting cocktails.
We are pleased to present you our Craft Cocktail menu composed of modified Classics and Continental Originals; hand crafted with precision using fresh juices, house-made bitters, syrups and infusions. We invite you to explore the different flavors and let our staff guide you through a new cocktail experience.

- Ross Kupitz THE ALCHEMIST

**BLIND TIGER**  
Casamigos Reposado Tequila, Carpano Bianco, Rothman & Winter Peach, Lime, Angostura, Peach Bitters  
**BARRY L.**

**CONTINENTAL INNOVATION**  
Death’s Door Gin, Cocchi Americano Bianco, Carpano Bianco, Grapefruit Bitters  
**BARRY L.**

**Out of the Orb**  
15

**RD'S CAFÉ CAVALLI**  
St. George Dry Rye Gin, Campari, Vya, Continental Cranberry-Anise Bitters  
**ZACH M.**

**AN ITALIAN IN NYC**  
Bulleit Bourbon, Nonino Quintessentia, Cherry, Orange Bitters  
**BARRY L.**

**DETROIT IN THE 1920'S**  
St. Augustine Gin, Green Chartreuse, Maraschino, Lime  
**BARRY L.**

**Craft Cocktails**

**GIN**

**PS, IT’S A CHAMPAGNE COCKTAIL**  
Bloom Gin, Maraschino, Sparkling Rosé  
**BARRY L.**

**IT’S 11 AM SOMEWHERE**  
St. George Terroir Gin, Cocchi Americano Bianco, Triple Sec, Absinthe, Lemon  
**ZACH M.**

**CHAPTER VIII VOLUME I**  
Bloom Gin, Lavender-Citrus Infused Cocchi Americano Bianco, Banyan Reserve Vodka, Orange Bitters  
**ZACH M.**

**VODKA**

**FOLLOW THE WHITE RABBIT**  
Smirnoff Citrus Vodka, Triple Sec, Raspberry-Rosemary Shrub, Cranberry, Pickled Blackberry  
**BARRY L.**

**WANNA SHAKE YOUR TREE**  
Kozuba & Sons Vodka, Sparkling Wine, Peach, Basil  
**BARRY L.**

**MY BLUEBERRY BUCK**  
Blueberry-Sage Infused Banyan Reserve Vodka, Fever Tree Ginger Beer, Lime  
**BARRY L.**

**RUM**

**SPIRIT OF SANTA MARIA**  
Ron Matusalem Platino Rum, Ponche Caballero, Citrus, Egg White, Continental Cranberry-Anise Bitters  
**ZACH M.**

**HEMINGWAY ONCE SAID...**  
Ron Matusalem Clasico Rum, Maraschino, Grapefruit, Angostura Bitters  
**BARRY L.**

**BITTERSWEET VALENTINE**  
Old St. Pete Rum & Spice, Vya, Strawberry-Infused Aperol, Rhubarb Bitters  
**BARRY L.**

**NADA COLADA**  
Coconut-Infused Ron Matusalem Platino Rum, Pineapple-Vanilla Bean Shrub, Toasted Coconut  
**STEVE W.**

**BOURBON/WHISKEY**

**CARTHUSIAN LD SAZERAC**  
Old Overholt Rye Whiskey, Yellow Chartreuse, Absinthe, Peychaud’s Bitters  
**BARRY L.**

**HENRY COGSWELL’S WATER**  
Tin Cup Whiskey, Maraschino, Lime, Grapefruit Bitters  
**BARRY L.**

**THE CHURCH KEY**  
Four Roses Small Batch Bourbon, Blueberry-Sage Shrub, Lemon  
**CHAD B.**

**VELVET STINGER**  
Stranahan’s Whiskey, Velvet Falernum, Honey, Lemon  
**CHAD B.**

**AGAVE**

**SOMETIMES IT COMES EASY**  
Corralejo Blanco Tequila, Fernet Branca Menta, Lime, Cucumber  
**STEVE W.**

**SEARCH FOR YOUR SOL**  
Milagro Silver Tequila, Velvet Falernum, Citrus, Egg White, Orange Bitters  
**STEVE W.**
Dinner

**COLD STARTERS**
Chicken Liver Pâté, Haricots Verts and Wax Beans, Shallots, Crostini  
13
Yellow Tail Carpaccio, Tomato, Jalapeño, Shallots*  
14
Steak Tartare, Sauce Verte, Quail Egg*  
14
Shrimp Cocktail, Lemon Balm, Cucumber, Spicy Cocktail Sauce  
5 each
Oysters*  
3.75 each

**SALADS**
Continental Salad, Tomato, Cucumber, Ricotta Salata  
12
Escarole Caesar, Parmigiano, Brioche Croutons  
11
Watermelon Salad, Marinated Goat and Sheep’s Milk Feta, Tomato, Arugula, Mint  
12
Heirloom Tomato Carpaccio, Cucumber, House Ricotta, Pistou  
12
Baby Iceberg, Smoked Gouda Dressing, Apples, Currants, Bacon Breadcrumbs  
12

**POTATOES**
Pommes Frites  
10
Mashed Potatoes  
12
Gratin, Parmigiano, Serrano Ham  
14
Twice Baked, Accompaniments  
14
Poutine  
12
Poutine with Duck and Foie Gras Sausage  
16

**HOT STARTERS**
Grilled Octopus, Potato, Chorizo, Sofrito Crema  
18
Baked Oysters Joe Beef™  
15
Baked Ricotta, Tomato, Pine Nut Granola, Saba  
14
Grilled Asparagus, Serrano Ham, Poached Egg, Truffle Vinaigrette*  
13

**VEGETABLES**
Sautéd Spinach, Olive Oil, Garlic  
12
Roasted Organic Carrots, Thyme, Garlic, Honey  
12
Brussels Sprouts Gratin  
14
Creamed Corn, Chives  
12
Green and Wax Beans, Serrano Ham Butter, Almonds  
12

**NOT STEAK**
Cappellini, Gulf Shrimp, Tomato, Sweet Peppers, Watercress  
26
Ashley Farms Chicken Breast, Smokey Braised Kale, Tomato, Paprika  
26
Grilled Heritage Farms Kurobuta Pork Chop  
32
Meatloaf, Sherry, Mushrooms, Mashed Potatoes  
24
Continental Burger, Cheese, Bacon, Tomato, Mac Sauce, Pommes Frites*  
18
Steak

CREEKSTONE FARMS
American USDA Certified Prime, All-Natural Black Angus*
Flat Iron Steak 10oz  29
New York Strip 14oz  50
Rib Eye 16oz         46

CREEKSTONE FARMS
American USDA Natural Black Angus*
Filet Mignon 10oz    56
Petite Filet Mignon  6oz  36

PIEDMONTESI
Certified Italian Piedmontese Breed, All-Natural*
Filet Mignon 8oz      46
Hanger Steak 10oz     34
Skirt Steak 12oz      38
New York Strip 14oz   52
Tomahawk Rib Eye for two 42oz  98

DARLING DOWNS WAGYU #4
Australia’s Champion Wagyu Producer*
New York Strip 14oz   58
Filet Mignon 10oz     64
Petite Filet Mignon  6oz  40

DARLING DOWNS WAGYU #7
Australia’s Champion Wagyu Producer*
New York Strip 12oz   90
Filet Mignon 8oz      75

JAPANESE WAGYU A5
Japanese Wagyu, Miyazaki Prefecture*
New York Strip, Block Cut
MP / Minimum 6oz

SAUCES
Continental Sauce Verte  3 | Blue Cheese-Onion Butter  3 | Peppercorn Sauce  3 | Béarnaise  3 | Continental Steak Sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Creekstone Farms provide superior beef products to satisfy the most discerning of palates. Using their proprietary Black Angus cattle, Creekstone Farms are established as a superior producer of premium beef. Here at The Continental, we serve USDA Certified, Natural Prime Black Angus, meaning: no hormones added, no antibiotics, no growth promoting drugs, 100% vegetarian diet and humane animal handling practices, resulting in tender and flavorful meat.

Certified Piedmontese beef is unlike any other. An exceptional breed of naturally genetically superior cattle combined with a disciplined approach to animal care and husbandry, produces a consistent high quality product that is extraordinarily lean and incredibly tender. This double muscled cattle is never subjected to hormones, growth steroids or animal by-products. It is rich in protein and nutrients and very low in fat and calories. Fact: 3.5oz of Certified Piedmontese beef has half the amount of cholesterol and calories than 3.5oz of roasted chicken.

Darling Downs Wagyu proudly carries the reputation as being one of Australia’s most luxurious beef brands. Derived from the words “wa” meaning Japanese and “gyu” meaning ox, this highly sought after delicacy contains high levels of marbling, delivering a true melt in the mouth experience for diners. Similar to the other beef on our menu, Darling Downs Wagyu is free of growth hormones.

Japanese Wagyu A5 is the most highly marbled and most expensive beef produced in the world. This most prized Wagyu, is judged on four different criteria: marbling intensity, color of the fat, color of the muscle tissue, and shape of the muscle. A5’s smooth and velvety texture will linger on your palate and provide a one of a kind experience. Kobe or Wagyu? Kobe is actually a prefecture, or state, in Japan where Wagyu is produced.