

# The Cocktail Lab

Welcome to D'Amico's The Continental American Provisions & Craft Bar.

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

## Out of the Orb

15

## RD'S CAFÉ CAVALLI

St. George Dry Rye Gin,  
Campari, Vya, Continental  
Cranberry-Anise Bitters

## AN ITALIAN IN NYC

Bulleit Bourbon,  
Nonino Quintessentia,  
Cherry,  
Orange Bitters

## DETROIT IN THE 1920'S

St. Augustine Gin,  
Green Chartreuse,  
Maraschino, Lime

## Craft Cocktails

14

### GIN

PS, IT'S A CHAMPAGNE COCKTAIL  
Tattersall Gin, Grapefruit Crema, Cassis, Sparkling Wine

ERIN N.

### 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

#### WANNA SHAKE YOUR TREE

Kozuba & Sons Vodka,  
Sparkling Wine, Peach, Basil

#### MY BLUEBERRY BUCK

Blueberry-Sage Infused Banyan  
Reserve Vodka, Ginger Beer, Lime

BARRY L.

### BOURBON / WHISKEY

CARTHUSIAN LD SAZERAC  
Overholt Rye Whiskey, Yellow Chartreuse,  
Absinthe, Peychaud's, Lemon

#### HENRY COGSWELL'S WATER

Tin Cup Whiskey, Maraschino,  
Lime, Grapefruit Bitters

#### THE CHURCH KEY

Four Roses Small Batch Bourbon,  
Blueberry-Sage Shrub, Lemon

#### VELVET STINGER

Stranahan's Colorado Whiskey,  
Velvet Falernum, Honey, Lemon

CHAD B.

### RUM

HEMINGWAY ONCE SAID...  
Ron Matusalem Clasico Rum,  
Maraschino, Grapefruit, Angostura

#### NADA COLADA

Coconut-Infused Ron Matusalem  
Platino Rum, Pineapple-Vanilla Bean  
Shrub, Toasted Coconut, Honey

STEVE W.

### AGAVE

#### TAKE HIM TO THE BEACH, AKA, THE JEFFREY

Pineapple-Vanilla Bean Infused  
Milagro Silver Tequila, Lime, Cucumber,  
Mint, Ginger Beer

JEFF F.

#### SEARCH FOR YOUR SOL

Milagro Silver Tequila, Velvet Falernum,  
Citrus, Egg White, Orange Bitters

## Prohibition Legal

NON-ALCOHOLIC

8

#### MEERBERG MULE

Pineapple, Cherry Syrup,  
Ginger Beer

#### MAINE HARVEST

Blueberry-Sage Syrup, Lemon,  
Cranberry, Egg White

#### COUNT PHILIPPE'S SODA

Grapefruit, Agave Nectar, Jalapeño,  
Blood Orange Soda, Salt Rim

#### SILK ROAD SMASH

Rhubarb Tea,  
Strawberry Purée, Lime

# Dinner

## COLD STARTERS

Chicken Liver Pâté, Haricots Verts and  
Wax Beans, Shallots, Crostini  
14

Yellow Tail Carpaccio, Tomato, Jalapeño, Shallots\*  
16

Steak Tartare, Sauce Verte, Quail Egg\*  
16

Shrimp Cocktail, Lemon Balm, Spicy Cocktail Sauce  
22

Oysters\*  
3.75 each

Chilled Watermelon-Tomato Gazpacho  
12

## SALADS

Continental Salad, Tomato, Cucumber, Ricotta Salata  
12

Escarole Caesar, Parmigiano, Brioche Croutons  
12

Heirloom Tomato Carpaccio, Cucumber, House Ricotta, Pistou  
12

Watermelon Salad, Goat Cheese, Cucumber, Tomato  
14

## POTATOES

Pommes Frites  
10

Mashed Potatoes  
12

Gratin, Parmigiano, Serrano Ham  
14

Twice Baked, Accompaniments  
14

Poutine  
14

Poutine with Duck and Foie Gras Sausage  
18

## HOT STARTERS

Baked Oysters Joe Beef™  
15

Baked Ricotta, Tomato, Pine Nut Granola, Saba  
16

Bay Scallop Bourguignon  
17

Grilled Octopus, Potato, Chorizo, Sofrito Crema  
24

## VEGETABLES

Sautéed Spinach, Olive Oil, Chile Flakes, Garlic  
12

Roasted Organic Carrots, Thyme, Garlic, Honey  
12

Brussels Sprouts Gratin  
13

Creamed Corn, Chives  
12

Baked Mushrooms, Garlic, Thyme  
12

Haricots Verts and Wax Beans, Serrano Ham Butter, Almonds  
12

## NOT STEAK

Spaghetti Alla Chitarra, Fresh Tomato and Olive Sauce  
20

Roast Chicken, Lemon, Parsley, Roasted Garlic  
28

Grilled Heritage Farms Kurobuta Pork Chop  
36

Meatloaf, Sherry, Mushrooms, Mashed Potatoes  
26

Continental Burger, Cheese, Bacon, Tomato,  
Caramelized Onions, Mac Sauce, Pommes Frites\*  
21

# Steak

## IOWA PREMIUM

American USDA Certified Prime\*

New York Strip 14oz

54

Rib Eye 16oz

49

## IOWA PREMIUM

American USDA Black Angus\*

Filet Mignon 10oz

59

Petite Filet Mignon 6oz

39

## PIEDMONTSE

Certified Italian Piedmontese Breed, All-Natural\*

Filet Mignon 8oz

50

Hanger Steak 10oz

38

Skirt Steak 12oz

40

New York Strip 14oz

52

Tomahawk Rib Eye for two 42oz

110

## SNAKE RIVER FARMS SILVER LABEL

America's Champion Wagyu Producer\*

Filet Mignon 8oz

62

New York Strip 14oz

68

## SNAKE RIVER FARMS GOLD LABEL

America's Champion Wagyu Producer\*

Filet Mignon 8oz

90

New York Strip 12oz

95

## JAPANESE WAGYU A5

Japanese Wagyu, Miyazaki Prefecture\*

New York Strip, Block Cut

MP / Minimum 6oz

## SAUCES

Continental Sauce Verte 3 | Peppercorn Sauce 3 | Béarnaise 3 | Continental Steak Sauce

\*If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw or under cooked meats or seafood, undercooked eggs, or raw oysters and should eat oysters fully cooked.

# The Beef



Iowa Premium Black Angus Beef provide superior beef products to satisfy the most discerning of palates. Family farmers strive to conserve and protect our natural resources while raising cattle with compassion, care and humanity. Here at The Continental, we serve USDA Certified Prime Black Angus sustainably and responsibly raised corn-fed beef, resulting in tender and flavorful meat. Iowa Premium cattle exhibit higher quality marbling the key indicator of beef's flavor, tenderness and juiciness.



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.



Rangers Valley is highly marbled Wagyu, dry aged by our 5th generation butcher. The dry aging process tenderizes the meat and delivers a true melt in the mouth experience with a increased taste profile for our diners. The cattle have a minimum 360 day white grain, straw, corn silage & molasses diet after being field raised on mother's milk. The Wagyu beef is free of antibiotics, growth enhancers, steroids, and hormones. Australian Marbling Score system means a well-established and benchmarked consistency that's independently assessed and mirrors the Japanese system.



Snake River Farms American Wagyu Beef combines the buttery marbling of Japanese Wagyu and the robust beef flavor that American beef is known for. Raised along the high plains of the Snake River in Eastern Idaho, Purebred Wagyu from renowned Japanese bloodlines are bred with traditional, high-quality beef animals forging a herd that is in a class by itself. Fed an all-natural, sustainable diet of local Northwest ingredients, including Idaho potatoes, soft white wheat, corn and alfalfa hay, Snake River Farms Beef offers superior beef with a reduced carbon footprint to the eco-conscious consumer.



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.