

# 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

## Circa 2014

14

### FOLLOW THE WHITE RABBIT

Citrus-Infused Wheatley Vodka,  
Triple Sec, Raspberry-Rosemary Shrub,  
Cranberry, Pickled Blackberry

### MY BLUEBERRY BUCK

Blueberry-Sage Infused  
Wheatley Vodka,  
Ginger Beer, Lime

### NADA COLADA

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

### TAKE HIM TO THE BEACH

AKA, THE JEFFREY  
Pineapple-Vanilla Bean Infused  
Corralejo Silver Tequila, Lime,  
Cucumber, Mint, Ginger Beer  
JEFF F.

### THE CHURCH KEY

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

## The Workshop

14

### VELVET STOCKINGS

Langley's Gin, Velvet Falernum, DTC Thai Tea Tonic  
ERIN N.

### FORGOTTEN CLASSIC

St. George Botanivore Gin, Crème de Violette, Vanilla  
Syrup, Lemon, Egg White, Cream, Peach Bitters  
KERRIGAN C.

### CARIBBEAN SOUTHPAW

DTC House Blend Rum, Mezcal, Lime,  
Pineapple-Vanilla Bean Shrub, Popcorn Syrup  
CHRIS W.

### MARGA'S WITCH DOCTOR

G4 Blanco Tequila, Mezcal, Lemon, Honey, DTC Vango  
CHRIS W.

### OAXACA SMOKE

Pelotón de la Muerte Mezcal, Luxardo Maraschino,  
Smoked Demerara Syrup, Lemon, Aztec Chocolate Bitters  
ERIN N.

### THE SLIPPED DISC

Eagle Rare Bourbon, Bruno Marino, Vanilla  
Bean Syrup, Maple-Pecan-Walnut Tincture  
DREW M.

### RED TIDE

Elijah Craig Bourbon, Campari, Passion Fruit,  
Lemon, Pineapple, Angostura  
KERRIGAN C.

### BARISTA NOLA

Knob Creek 100 Bourbon, St. George Nola,  
Borghetti Espresso, 5 Farms Irish Cream  
CHAD B.

## Out of the Orb

15

### DETROIT IN THE 1920'S

St. George Terroir Gin,  
Green Chartreuse,  
Luxardo Maraschino, Lime

### BON VIVANT

Hendrick's Orbium Gin,  
Pierre Ferrand Dry Curaçao,  
C.Comoz Blanc, Flamed Orange  
DREW M.

### THE RED WOLF

El Mayor Single Estate Blanco Tequila,  
Sage-Infused Dolin Blanc, Cointreau,  
Fresno Agave Syrup, Watermelon  
DREW M.

### AN ITALIAN IN NYC

1792 Bourbon,  
Nonino Quintessentia,  
Cherry, Orange Bitters

### DARK ANANAS

Basil Hayden's Dark Rye Whiskey,  
Carpano Antica Formula, Merlet Poire,  
Pineapple Guar Gum, Citric Acid  
DREW M.

## Prohibition Legal

NON-ALCOHOLIC

8

MEERBERG MULE  
Pineapple, Cherry Syrup,  
Ginger Beer

COUNT PHILIPPE'S SODA  
Grapefruit, Agave Nectar, Jalapeño,  
Blood Orange Soda, Salt Rim

SILK ROAD SMASH  
Rhubarb Tea,  
Strawberry Purée, Lime

# Dinner

## COLD STARTERS

- Yellowtail Carpaccio, Tomato, Jalapeño, Shallots\*  
18
- Steak Tartare, Sauce Verte, Quail Egg\*  
16
- Shrimp Cocktail, Yuzu Cocktail Sauce  
22
- Oysters\*  
4 each
- Chicken Liver Pate, Berry Conserva  
16

## HOT STARTERS

- Baked Oysters Joe Beef™  
15
- Grilled Octopus, Potato, Chorizo, Sofrito Crema  
24
- Bay Scallop Bourguignon  
18
- Onion Soup Gratin, Bone Marrow  
16
- Artichoke-Goat Cheese Souffle, Pickled Mushrooms  
18

## PLATES TO SHARE

SUSTAINABLE CAVIAR  
Duck Fat Fried Potatoes,  
Crème Fraîche, Chives  
MP

CAVIAR PAIRINGS 1.5oz  
Clix Vodka 60  
Beluga Gold Line Vodka 20  
Taiga Shtof Vodka 20

SEAFOOD TOWER  
Cold Water Lobster, Oysters,  
King Crab, Gulf Shrimp  
Small 125 Large 250

## SALADS

- Continental Salad, Tomato, Cucumber, Ricotta Salata  
12
- Escarole Caesar, Parmigiano, Brioche Croutons  
12
- Heirloom Tomato Carpaccio, Cucumber, House Ricotta, Pistou  
12
- Beet Salad, Bucheron, Mache, Grapefruit, Rye Tuile  
16

## 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

## VEGETABLES

- Sautéed Spinach, Olive Oil, Chile Flakes, Garlic  
12
- Baby Carrots, Herb Cream Sauce  
12
- Creamed Corn, Chives  
12
- Spice Roasted Root Vegetables, Shallots, Golden Raisins  
14
- Baked Mushrooms, Garlic, Thyme  
12
- Haricots Verts and Wax Beans, Serrano Ham Butter, Almonds  
14

## NOT STEAK

- Roasted Chicken Breast, Veloute, Celery, Truffle Mousse  
32
- Meatloaf, Sherry, Mushrooms, Mashed Potatoes  
26
- Continental Burger, Cheese, Bacon, Tomato,  
Caramelized Onions, Mac Sauce, Pommes Frites\*  
22
- Chicken and Leek Pie  
28
- Grilled Lobster Tail, Lemon Butter  
MP

# Steak

## IOWA PREMIUM

American USDA Certified Prime\*

New York Strip 14oz  
56

Rib Eye 16oz  
52

## IOWA PREMIUM

American USDA Black Angus\*

Filet Mignon 10oz  
62

Petite Filet Mignon 6oz  
40

## PIEDMONTSE

Certified Italian Piedmontese Breed, All-Natural\*

Filet Mignon 8oz  
52

Skirt Steak 12oz  
39

New York Strip 14oz  
55

Tomahawk Rib Eye for two 42oz  
115

## CONTINENTAL SPECIALTIES

FILET MIGNON ROSSINI  
Foie Gras Torchon,  
Black Truffle-Madiera Sauce  
68

BEEF WELLINGTON  
6 oz Filet Mignon, Truffle-Mushroom  
Duxelle, Mushroom Jus  
64

RANGERS VALLEY DRYAGED WAGYU  
Dry Aged 21-28 days  
Bone-In #4 Ribeye 24 oz  
95

## SNAKE RIVER FARMS GOLD LABEL

America's Champion Wagyu Producer\*

Filet Mignon 8oz  
95

New York Strip 12oz  
98

## SNAKE RIVER FARMS SILVER LABEL

America's Champion Wagyu Producer\*

Filet Mignon 8oz  
65

New York Strip 14oz  
69

## 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.