

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

Lunch

SMALL PLATES

Yellow Tail Carpaccio, Tomato, Jalapeño, Shallots*
16

Shrimp Cocktail, Lemon Balm, Spicy Cocktail Sauce
22

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

Baked Oysters Joe Beef™
15

Steak Tartare, Sauce Verte, Quail Egg*
16

Oysters*
3.75 each

SOUPS AND 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

Chilled Watermelon-Tomato Gazpacho
12

POTATOES

Pommes Frites
10

Gratin, Parmigiano, Serrano Ham
14

Poutine
14

Poutine with Duck and Foie Gras Sausage
18

VEGETABLES

Roasted Organic Carrots, Thyme, Garlic, Honey
12

Brussels Sprouts Gratin
13

Creamed Corn, Chives
12

BRUNCH

Eggs Benedict, Serrano Ham,
Hollandaise, Parmesan Foam*
16

ENTRÉE SALADS

Herb Roasted Salmon, Potatoes, Egg,
Roasted Onions, Mustard Vinaigrette, Watercress
18

Grilled Steak, Escarole Caesar*
20

Grilled Tuna, Fresh Tomato and Olive Sauce
21

SANDWICHES

Served with pommes frites or house made pickled cucumbers

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

Fried Grouper, Herb Tartar, Napa Cabbage Slaw
20

Meatloaf Sandwich, Aged Cheddar,
House Pickles, Horseradish Mayonnaise
16

Filet Mignon Sandwich, Caramelized Onion,
Tomato, Horseradish Aioli
21

Fried Chicken Sandwich, Buttermilk-Herb Aioli
16

Fresh Fish Market

DAILY SELECTIONS

MP

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.