

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

Lunch

SMALL PLATES

- Yellowtail Carpaccio, Tomato, Jalapeño, Shallots*
18
- Shrimp Cocktail, Yuzu Cocktail Sauce
22
- Baked Oysters Joe Beef™
15
- Steak Tartare, Sauce Verte, Quail Egg*
16
- Oysters*
4 each
- Chicken Liver Pate, Berry Conserva
16

SOUPS AND 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
- Onion Soup Gratin, Bone Marrow
16

POTATOES

- Pommes Frites
10
- Gratin, Parmigiano, Serrano Ham
14
- Poutine
14
- Poutine with Duck and Foie Gras Sausage
18

VEGETABLES

- Baby Carrots, Herb Cream Sauce
12
- Sauteed Spinach, Olive Oil, Chile Flakes, Garlic
12
- Creamed Corn, Chives
12

ENTREES

- Eggs Benedict, Serrano Ham,
Hollandaise, Parmesan Foam*
16
- Chicken and Leek Pie
20
- Grilled Octopus, Potato,
Chorizo, Sofrito Crema
24

ENTRÉE SALADS

- Herb Roasted Salmon, Potatoes, Egg,
Roasted Onions, Mustard Vinaigrette, Watercress
18
- Grilled Steak, Escarole Caesar*
20
- Club Salad, Avocado, Egg, Tomato, Bacon
18
- Lobster, Burrata, Tomato, Basil
28

SANDWICHES

Served with pommes frites or house made pickled cucumbers

- Continental Burger, Bacon, Cheese, Tomato,
Caramelized Onions, Mac Sauce*
22
- Fried Grouper, Herb Tartar, Napa Cabbage Slaw
20
- Meatloaf Sandwich, Aged Cheddar,
House Pickles, Horseradish Mayonnaise
16
- Fried Chicken Sandwich, Buttermilk-Herb Aioli
16
- Roast Beef Sandwich, Mustard Jus, Pickled Vegetables
17

Fresh Fish Market

DAILY SELECTIONS

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

PIEDMONTESE

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

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 A 5

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

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.