

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

GIN

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

ERIN N.

IT'S 11 AM SOMEWHERE
St. George Terroir Gin, Cocchi Americano
Bianco, Triple Sec, Absinthe, Lemon

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.

RUM

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

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

BITTERSWEET VALENTINE
Old St.Pete Rum & Spice, Vya,
Strawberry-Infused Bitter Orange,
Rhubarb Bitters

BARRY L.

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

STEVE W.

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.

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

- Caviar Parfait, Egg Salad, Crème Fraîche, Brioche
19
- 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
- Oysters Russe, Crème Fraîche, Caviar*
7.50 each

SALADS

- Continental Salad, Tomato, Cucumber, Ricotta Salata
12
- Escarole Caesar, Parmigiano, Brioche Croutons
11
- 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
12
- Poutine with Duck and Foie Gras Sausage
16

HOT STARTERS

- Baked Oysters Joe Beef™
15
- Baked Ricotta, Tomato, Pine Nut Granola, Saba
14
- Sweet Corn Flan, Morel Mushrooms, Leeks
14
- Grilled Octopus, Potato, Chorizo, Sofrito Crema
22

VEGETABLES

- Sautéed Spinach, Olive Oil, Garlic
12
- Roasted Organic Carrots, Thyme, Garlic, Honey
12
- Brussels Sprouts Gratin
13
- Creamed Corn, Chives
12
- Green and Wax Beans, Serrano Ham Butter, Almonds
12
- Baked Mushrooms, Garlic, Thyme
12

NOT STEAK

- Bucatini all'Amatriciana, Guanciale, Heirloom Tomatoes, Pecorino
22
- Joyce Farms Chicken, Lemon, Parsley, Roasted Garlic
26
- Grilled Heritage Farms Kurobuta Pork Chop
32
- Meatloaf, Sherry, Mushrooms, Mashed Potatoes
24
- Continental Burger, Cheese, Bacon, Tomato,
Mac Sauce, Pommes Frites*
19
- Warm Steamed Vegetables, Cannellini Bean Purée,
Champagne Lemon Vinaigrette
26
- Grilled Lobster Tail, Lemon Butter
MP

Steak

IOWA PREMIUM

American USDA Certified Prime*

New York Strip 14oz

52

Rib Eye 16oz

48

IOWA PREMIUM

American USDA Black Angus*

Filet Mignon 10oz

58

Petite Filet Mignon 6oz

38

PIEDMONTSE

Certified Italian Piedmontese Breed, All-Natural*

Filet Mignon 8oz

48

Hanger Steak 10oz

36

Skirt Steak 12oz

38

New York Strip 14oz

52

Tomahawk Rib Eye for two 42oz

98

SNAKE RIVER FARMS SILVER LABEL

America's Champion Wagyu Producer*

Filet Mignon 8oz

58

New York Strip 14oz

65

SNAKE RIVER FARMS GOLD LABEL

America's Champion Wagyu Producer*

Filet Mignon 8oz

85

New York Strip 12oz

92

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.



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.

和牛

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.