

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

Partida 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
Bloom Gin, Maraschino, Sparkling Rosé

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,
Fever Tree 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 Bitters

BITTERSWEET VALENTINE
Old St. Pete Rum & Spice, Vya,
Strawberry-Infused Aperol, Rhubarb Bitters
BARRY L.

NADA COLADA
Coconut-Infused Ron Matusalem Platino Rum,
Pineapple-Vanilla Bean Shrub, Toasted Coconut
STEVE W.

BOURBON/WHISKEY

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

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 Whiskey, Velvet
Falernum, Honey, Lemon
CHAD B.

TEQUILA

SOMETIMES IT COMES EASY
Corralejo Blanco Tequila,
Fernet Branca Menta, Lime, Cucumber

SEARCH FOR YOUR SOL
Milagro Silver Tequila,
Velvet Falernum, Citrus,
Egg White, Orange Bitters

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

SALADS

- Continental Salad, Tomato, Cucumber, Ricotta Salata
12
- Escarole Caesar, Parmigiano, Brioche Croutons
11
- Spinach, Frisée, Bacon, Poached Egg,
Warm Sherry Vinaigrette
14
- Heirloom Tomato Carpaccio, Cucumber, House Ricotta, Pistou
12
- Baby Iceberg, Smoked Gouda Dressing,
Apples, Currants, Bacon Breadcrumbs
12

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

- Grilled Octopus, Potato, Chorizo, Sofrito Crema
18
- Baked Oysters "Joe Beef"
15
- Baked Ricotta, Tomato, Pine Nut Granola, Saba
14
- Grilled Asparagus, Serrano Ham, Poached Egg, Truffle Vinaigrette
13
- Onion Soup Gratin, Bone Marrow
16
- Foie Gras, Apple Butter, Calvados Savarin, Foie Gras Caramel
20

VEGETABLES

- Sautéed Spinach, Olive Oil, Garlic
12
- Roasted Organic Carrots, Thyme, Garlic, Honey
12
- Brussels Sprouts Gratin
14
- Creamed Corn, Chives
12
- Green and Wax Beans, Serrano Ham Butter, Almonds
12
- Grilled Mushrooms, Soy-Ginger Vinaigrette
14

NOT STEAK

- Cappellini, Gulf Shrimp, Tomato, Sweet Peppers, Watercress
26
- Ashley Farms Chicken Breast, Roasted Root Vegetables, Jus
26
- Grilled Heritage Farms Kurobuta Pork Chop
32
- Meatloaf, Sherry, Mushrooms, Mashed Potatoes
24
- Continental Burger, Cheese, Bacon, Tomato,
Mac Sauce, Pommes Frites
18
- Warm Steamed Vegetables, Cannellini Bean Purée,
Champagne Lemon Vinaigrette
26

Steak

CREEKSTONE FARMS

American USDA Certified Prime, All-Natural Black Angus

Flat Iron Steak 10oz

29

New York Strip 14oz

50

Rib Eye 16oz

46

CREEKSTONE FARMS

American USDA Natural Black Angus

Filet Mignon 10oz

56

Petite Filet Mignon 6oz

36

PIEDMONTESE

Certified Italian Piedmontese Breed, All-Natural

Filet Mignon 8oz

46

Hanger Steak 10oz

34

Skirt Steak 12oz

38

New York Strip 14oz

52

Tomahawk Rib Eye for two 42oz

98

DARLING DOWNS WAGYU # 4

Australia's Champion Wagyu Producer

New York Strip 14oz

54

Filet Mignon 10oz

62

Petite Filet Mignon 6oz

38

DARLING DOWNS WAGYU # 7

Australia's Champion Wagyu Producer

New York Strip 12oz

90

Filet Mignon 8oz

75

JAPANESE WAGYU A 5

Japanese Wagyu, Miyazaki Prefecture

New York Strip, Block Cut

MP / Minimum 6oz

SAUCES

Continental Sauce Verte 3 | Blue Cheese-Onion Butter 3 | Peppercorn Sauce 3 | Béarnaise 3 | Continental Steak Sauce

The Beef



Creekstone Farms provide superior beef products to satisfy the most discerning of palates. Using their proprietary Black Angus cattle, Creekstone Farms are established as a superior producer of premium beef. Here at The Continental, we serve USDA Certified, Natural Prime Black Angus, meaning: no hormones added, no antibiotics, no growth promoting drugs, 100% vegetarian diet and humane animal handling practices, resulting in tender and flavorful meat.



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.



Darling Downs Wagyu proudly carries the reputation as being one of Australia's most luxurious beef brands. Derived from the words "wa" meaning Japanese and "gyu" meaning ox, this highly sought after delicacy contains high levels of marbling, delivering a true melt in the mouth experience for diners. Similar to the other beef on our menu, Darling Downs Wagyu is free of growth hormones.

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.