

# 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

# Lunch

## SMALL PLATES

Caviar Parfait, Egg Salad, Crème Fraîche, Brioche  
19

Yellow Tail Carpaccio, Tomato, Jalapeño, Shallots\*  
14

Shrimp Cocktail, Lemon Balm, Cucumber, Spicy Cocktail Sauce  
5 each

Chicken Liver Pâté, Haricots Verts and Wax Beans, Shallots, Crostini  
13

Baked Oysters Joe Beef™  
15

Steak Tartare, Sauce Verte, Quail Egg\*  
14

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

Gratin, Parmigiano, Serrano Ham  
14

Poutine  
12

Poutine with Duck and Foie Gras Sausage  
16

## VEGETABLES

Roasted Organic Carrots, Thyme, Garlic, Honey  
12

Brussels Sprouts Gratin  
13

Creamed Corn, Chives  
12

Green and Wax Beans, Serrano Ham Butter, Almonds  
12

## Steaks

### IOWA PREMIUM

American USDA Certified Prime\*  
New York Strip 14oz  
52

### IOWA PREMIUM

American USDA Black Angus\*  
Petite Filet Mignon 6oz  
38

### PIEDMONTESE

Certified Italian Piedmontese Breed, All-Natural\*

Filet Mignon 8oz  
48

Hanger Steak 10oz  
36

Skirt Steak 12oz  
38

### SNAKE RIVER FARMS SILVER LABEL

America's Champion Wagyu Producer\*

Filet Mignon 8oz  
58

### JAPANESE WAGYU A5

Japanese Wagyu, Miyazaki Prefecture\*

New York Strip, Block Cut  
MP / Minimum 6oz

## Fresh Fish Market

### DAILY SELECTIONS

MP

# Lunch

## BRUNCH

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

14

Egg Salad Tartine, Smoked Salmon,  
Fresh Herbs, Rye Bread

14

French Toast, Strawberry-Rhubarb Compote,  
Chantilly, Vanilla Cream, Granola

14

## ENTRÉE SALADS

Warm Steamed Vegetables, Cannellini Bean Purée,  
Champagne Lemon Vinaigrette

22

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

18

Grilled Chicken Breast, Arugula, Almonds, Seasonal Fruit

18

Grilled Steak, Escarole Caesar\*

18

Grilled Ahi Tuna Niçoise, Stone Ground Mustard Vinaigrette\*

20

## SANDWICHES

Served with pommes frites or house made pickled cucumbers

Continental Burger, Bacon, Cheese, Tomato, Mac Sauce\*

19

Pastrami, Caramelized Onion, Gruyère

15

Fried Grouper, Herb Tartar, Napa Cabbage Slaw

18

Meatloaf Sandwich, Aged Cheddar,  
House Pickles, Horseradish Mayonnaise

14

Filet Mignon Sandwich, Caramelized Onion, Tomato, Horseradish Aioli

17

# 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.