

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

RUM

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,
Fever Tree Ginger Beer, Lime
BARRY L.

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

SOMETIMES IT COMES EASY
Corralejo Blanco Tequila,
Tattersall Fernet, Lime, Cucumber

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

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 & SOUPS

- Continental Salad, Tomato, Cucumber, Ricotta Salata
12
- Escarole Caesar, Parmigiano, Brioche Croutons
11
- Heirloom Tomato Carpaccio, Cucumber, House Ricotta, Pistou
12
- Onion Soup Gratin, Bone Marrow
16

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*
Hanger Steak 10oz
29
- 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

Grilled Asparagus, Serrano Ham,
Poached Egg, Truffle Vinaigrette*
13

Egg Salad Tartine, Smoked Salmon,
Fresh Herbs, Rye Bread
14

ENTRÉE SALADS

Warm Steamed Vegetables, Cannellini Bean Purée,
Champagne Lemon Vinaigrette
22

Frisée, Spinach, Bacon, Poached Egg, Warm Sherry Vinaigrette
14

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

Lobster Cobb Salad, Ranch Dressing
28

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

Lobster Roll, Pickled Onions
24

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.