

Cocktails

RED BULL + ABSOLUT

Pick your Red Bull flavor:
Energy, SugarFree, Tropical,
Blueberry or Tangerine.

Pick your ABSOLUT vodka
flavor: Original, Citron,
Mandrin 8.50

MAI TAI

Captain Morgan Spiced rum,
Myers's Dark rum, orange
Curaçao, fresh lime & a hint
of almond 12.00

BLUEBERRY COSMO

ABSOLUT Citron vodka,
Aperol, cranberry, blueberry,
fresh citrus 12.50

SUMMER SANGRIA

Tito's Handmade vodka,
La Marca Prosecco, orange,
strawberries 11.00

MODERN MANHATTAN

Disaronno Amaretto Originale,
Maker's Mark bourbon, Martini
Bianco sweet vermouth,
Angostura bitters 13.00

FRENCH SIDECAR

Hennessy V.S cognac,
Belvedere vodka, fresh citrus,
ginger syrup, Angostura
bitters 16.75

NOT JUST A MULE

Tito's Handmade vodka,
Grand Marnier, pomegranate
juice, ginger beer 12.00

RED EYE TEXAS

BLOODY MARY

Tito's Handmade vodka,
celery salt 10.00

COOL CUCUMBER

Hendrick's gin, St-Germain
Elderflower, cucumber,
lemon 12.75

BULLEIT OLD FASHIONED

Bulleit bourbon, Angostura
bitters, simple syrup, orange,
splash of soda, cherry 12.75



Cocktails

COCONUT GINGER LEMONADE

Malibu Coconut rum,
ABSOLUT Citron vodka,
Domaine de Canton ginger
liqueur, lemon, splash of
Sprite 12.75

FORAGED COBBLER

The Botanist gin, Dry Sack
sherry, lemon, raspberries,
blackberries 14.00

ELDERFLOWER DAIQUIRI

Bacardí Superior & Limón
rums, St-Germain Elderflower
liqueur, lime 11.00

CUCUMBER DIP

Bacardí Superior rum, Pimm's
No. 1, citrus, cucumber, mint,
ginger beer 11.00

GOOD TIMES LEMONADE

Casamigos Blanco tequila,
blueberry, fresh citrus 12.00

NIGHT OWL

Maker's Mark bourbon,
Campari, POM pomegranate
juice, orange bitters 11.00

SCOFFLAW

Woodford Reserve bourbon,
Martini Bianco dry vermouth,
grenadine, lemon 12.75

Margaritas

PERFECT MARGARITA

Patrón Silver tequila, Cointreau,
agave nectar, lime

16.00

MANGO MARGARITA

Hornitos Reposado tequila,
Patrón Citrónge Mango liqueur,
agave nectar, lime

12.50

SUNBURNED STRAWBERRY

Camarena Reposado tequila,
strawberry purée, lime juice,
sliced jalapeño

11.00



Beers

American

BUD LIGHT	5.50
BUDWEISER	5.50
COORS LIGHT	5.50
MILLER LITE	5.50
MICHELOB ULTRA	5.50
SHINER BOCK	6.50
SAMUEL ADAMS BOSTON LAGER	6.50
BLUE MOON	6.50
MAGIC HAT #9	6.75

Imported

AMSTEL LIGHT	6.50
DOS EQUIS LAGER	6.50
GUINNESS DRAUGHT	6.50
STELLA ARTOIS	6.50
CORONA EXTRA / LIGHT	6.50
HEINEKEN LAGER	6.50

Beers on Draft

	14oz.	22oz.
ST. ARNOLD, AMBER ALE, HOUSTON, TX	6.75	10.50
KARBACH, WHEAT VS WEISSE, HEFEWEIZEN, HOUSTON, TX	6.75	10.50
KARBACH, HOPADILLO I.P.A., HOUSTON, TX	6.75	10.50
SEASONAL CRAFT SELECTION ASK WHAT'S ON TAP	6.75	10.50



Wine Selections

Sparkling

	6oz.	9oz.	btl
Sparkling, ÉTOILE ROSÉ, SPARKLING , Napa Valley, CA			71.00
Sparkling, CHANDON BRUT CLASSIC , Napa Valley, CA			71.00
Prosecco, MIONETTO BRUT , Treviso, IT			63.00
Prosecco, LA MARCA , D.O.C. Veneto, IT	12.50		48.00
Champagne, MOËT & CHANDON IMPERIAL , Epernay, FR			131.00
Champagne, VUEVE CLICQUOT YELLOW LABEL , Reims, FR			225.00

White

	6oz.	9oz.	btl
Moscato, LA PERLINA , Puglia, IT	10.50	15.25	51.00
Rosé, ELOUAN , OR			55.00
Rosé, CHAPOUTIER BELLERUCHE , Rhone, FR	10.00	15.00	46.00
Riesling, WENTE RIVER BANK , Arroyo Seco, CA	8.50	12.25	43.00
Sauvignon Blanc, NOBILO , Marlborough, NZ	9.50	14.00	45.00
Sauvignon Blanc, MATANZAS CREEK , Sonoma County, CA			55.00
Sauvignon Blanc, JOEL GOTT , CA			48.00
Sauvignon Blanc, WHITEHAVEN , Marlborough, NZ	12.75	19.00	54.00
Sauvignon Blanc, CLOUDY BAY , Marlborough, NZ			99.00
Pinot Grigio, ALTA LUNA , Trentino, IT	10.50	15.75	48.00
Pinot Grigio, TERLATO FAMILY VINEYARDS , Friuli, IT			67.00
White Blend, SOKOL-BLOSSER , EVOLUTION , OR	11.00	16.50	54.00
Chardonnay, STORYPOINT VINEYARDS , CA			49.00
Chardonnay, WENTE VINEYARDS , MORNING FOG , CA			46.00
Chardonnay, MER SOLEIL RESERVE , Santa Lucia, CA			62.00
Chardonnay, RODNEY STRONG CHALK HILL ESTATE , Chalk Hill, CA	15.75	23.00	58.00
Chardonnay, CHATEAU ST. JEAN , North Coast, CA	9.00	13.50	45.00
Chardonnay, SONOMA-CUTRER , Russian River, CA			67.00
Chardonnay, SCHUG , Carneros, CA			69.00
Chardonnay, STAG'S LEAP KARIA , Napa, CA			80.00
House Pour, CANYON ROAD , CA	8.25	12.00	34.00
Chardonnay, Sauvignon Blanc, Pinot Grigio, White Zinfandel			



Reds

	<i>6oz.</i>	<i>9oz.</i>	<i>btl</i>
Pinot Noir, MIRASSOU , CA	9.00	13.00	43.00
Pinot Noir, LOUIS LATOUR , Burgundy, FR	14.00	21.00	54.00
Pinot Noir, PARKER STATION , Central Coast, CA	12.50	18.00	50.00
Pinot Noir, MEIOMI , CA			51.00
Pinot Noir, FOUR GRACES , Willamette, OR			75.00
Merlot, SEVEN FALLS , Wahluke Slope, WA	10.50	15.75	49.00
Merlot, FERRARI-CARANO , Sonoma, CA			67.00
Malbec, BODEGA NORTON RESERVE , Mendoza, ARG			59.00
Malbec, TERRAZAS ALTOS DEL PLATA , Mendoza, ARG	11.00	16.50	43.00
Cabernet Sauvignon, STORYPOINT VINEYARDS , CA			51.00
Cabernet Sauvignon, COLUMBIA CREST H3 , Horse Heaven Hills, WA			50.00
Cabernet Sauvignon, HESS , Shirttail Ranch, CA			58.00
Cabernet Sauvignon, J. LOHR , Seven Oaks, Paso Robles, CA	10.50	15.75	48.00
Cabernet Sauvignon, SOUVERAIN , CA	10.00	15.00	48.00
Cabernet Sauvignon, LOUIS MARTINI , Sonoma, CA	15.75	23.00	55.00
Tempranillo, TORRES CELESTE CRIANZA , Ribera del Duero, SP			63.00
Cabernet Sauvignon, OBERON , Napa, CA			63.00
Cabernet Sauvignon, CONN CREEK , Napa, CA			81.00
Red Blend, CONUNDRUM , CA			57.00
Red Blend, ZACA MESA, Z CUVÉE , Santa Ynes, CA	16.75	25.00	67.00
Red Blend, TENUTA DELL ORNELLAIA , Tuscan, IT			82.00
House Pour, CANYON ROAD , CA Cabernet Sauvignon, Merlot	8.25	12.00	34.00

Single Malt

GLENFIDDICH 12 YR Bittersweet with notes of vanilla, honey, nutmeg	17.00
THE MACALLAN 12 YR Dried fruits, wood smoke and spice	24.50
THE MACALLAN 18 YR Dried figs, dates, toasted nuts and orange peel	73.00
GLENMORANGIE 10 YR Vanilla, hints of orange and peach	16.50
THE BALVENIE DOUBLEWOOD 12 YR Nutty, cinnamon spice, layer of sherry	17.50
THE GLENLIVET 15 YR Fruity, sweet almonds, hints of spice	20.00
LAPHROAIG QUARTER CASK Soft and creamy, wood smoke with some grassy notes	22.00
LAGAVULIN 16 YR Complex... oily, grassy, smoky, sweet and salty	37.00
OBAN 14 YR Autumn fruit, dried figs, honey-sweet spices	33.00
TYRCONNELL IRISH SINGLE MALT Honey, oranges, lemon	14.00
KNAPPOGUE IRISH MALT 12 YR Malty, grainy, breakfast cereal aromas	16.00
THE DALMORE 12 YR Citrus, chocolate, aromatic spices	22.50
THE DALMORE 18 YR Chocolate raisins, juicy citrus, old sherry and pepper	48.00

Regional Texas Spirits

HERMAN MARSHALL BOURBON, RYE OR BLEND, NORTH TEXAS
Dallas County's first whiskey distillery. Producing a whiskey that goes down smooth, but leaves a rich and flavorful aftertaste.

TITO'S HANDMADE VODKA, AUSTIN, TX
Produced at Texas' oldest legal distillery. Made in batches with the use of old-fashioned pot stills and every batch is taste tested.

TX BLENDED WHISKEY, FT. WORTH, TX
North Texas' premier whiskey distillery, Firestone & Robertson Distilling Co., winner of "Best American Craft Whiskey" award.

REBECCA CREEK WHISKEY, TEXAS HILL COUNTRY
Small town Texas whiskey, a blend of aged bourbons, corn-based spirits and limestone filtered water from the Trinity Aquifer.

DRIPPING SPRINGS GIN, TEXAS HILL COUNTRY
Made in small 40-gallon batches finished with pure, mineral rich Hill Country spring water. Producing a juniper forward, London dry gin, reinvented with southwest flavors.

Spirits

VODKA

Smirnoff
ABSOLUT
ABSOLUT Citron
ABSOLUT Mandrin
Ketel One
Ciroc
SKYY
Belvedere
Grey Goose
Stolichnaya Premium

GIN

New Amsterdam
Beefeater
Boodles
Tanqueray
Tanqueray #10
The Botanist
Hendrick's
Bombay Sapphire

RUM

Myers's Platinum
Myers's Original Dark
Pyrat Rum XO Reserve
Gosling's Black Seal
Bacardi Superior
Bacardi Limon
Bacardi Black
Malibu Coconut Rum
Captain Morgan Spiced
Mount Gay Eclipse

TEQUILA

Sauza 100% Blue Agave Silver
1800 Silver
1800 Reposado
Maestro Dobel
Camarena Reposado
Avion Silver
Don Julio Reposado
Patrón Silver
Patrón Reposado
Patrón Añejo
Casamigos Blanco

BOURBON

Jim Beam
Bulleit
Woodford Reserve
Maker's Mark
Knob Creek
Basil Hayden's

WHISKEY

Seagram's 7
Crown Royal
Crown Royal Apple
Bulleit Rye
Fireball Cinnamon
Canadian Club
Tin Cup
Jameson Irish
Jack Daniel's
Jack Daniel's Single Barrel
Wild Turkey
Wild Turkey 101

SCOTCH

Cutty Sark
Dewar's White Label
Chivas Regal 12
Johnnie Walker Black Label
Johnnie Walker Red Label
Johnnie Walker Platinum

COGNAC

Remy Martin VSOP
Courvoisier VS
Martell Cordon Bleu
Hennessy V.S.

CORDIALS/ LIQUEURS

Baileys Original Irish Cream
Chambord
Cointreau
Amaretto Disaronno
Drambuie
Grand Marnier
Kahlúa Coffee
Frangelico
Campari
Aperol
Southern Comfort
St-Germain Elderflower
Sambuca Romana
Jagermeister

Assorted Beverages

SOFT DRINKS

Coke, Diet Coke, Sprite, Coke Zero, Dr Pepper,
Diet Dr Pepper, Ginger Ale 3.75

ST. ARNOLD (LOCAL ROOT BEER) 4.00

DASANI BOTTLED WATER (.5 LITER) 3.75

SAN PELLEGRINO SPARKLING WATER (.5 LITER) 5.75

ACQUA PANNA MINERAL WATER (.5 LITER) 5.75

RED BULL ENERGY DRINK

SugarFree, Tropical, Blueberry or Tangerine 5.00



Starters

ARTISAN CHARCUTERIE & CHEESE

Pâté, marinated olives, artisan bread 17.50

TOMATO TORTILLA SOUP WITH ANCHO CHILI

Avocado, queso fresco, crispy corn tortillas 7.50

CRISPY WINGS

Choice of: mango-habanero, Buffalo, sweet chili or honey-sesame sauce, fries 11.00

GRILLED SHRIMP TACOS

Corn tortillas, pickled onions, avocado, chipotle crema, cabbage, house-made salsa 16.50

BBQ BRISKET CHEESE FRIES

Jalapeño queso, scallions, sour cream 9.50

CRAB MEAT "IMPERIAL" DIP

Lump blue crab, cheddar cheese, Old Bay, French bread croustade 16.50

Salads & Sandwiches

CAESAR SALAD

Romaine hearts, garlic croutons, shaved parmesan 8.50

Add to Your Salad:

Grilled Chicken add 8.00

Grilled Jumbo Prawns add 16.00

Flat Iron Steak add 16.00

Lump Blue Crab add 16.00

ARUGULA, ENDIVE & ORANGE SALAD

Frisee, toasted pecans, Lone Star goat cheese, pickled red onion, heirloom grape tomato, citrus vinaigrette 9.00

Add to Your Salad:

Grilled Chicken add 8.00

Grilled Jumbo Prawns add 16.00

Flat Iron Steak add 16.00

Lump Blue Crab add 16.00

STEAK HOUSE BURGER

Char-grilled Certified Angus beef 13.75

Upgrade: Select applewood smoked bacon or a fried egg add 2.00

BRITTANY BURGER

Certified Angus beef, sautéed onions, Nueske's bacon, Swiss cheese, mushrooms, Dijon mayo 16.50

HAND-CARVED ROASTED TURKEY ON FOCACCIA

Thick-cut pepper bacon, arugula, Granny Smith apple, Gouda, grain mustard 11.50

Pasta / Pizza

GARGANELLI PASTA WITH ASPARAGUS

Exotic mushrooms, heirloom cherry tomatoes,
Parmigiano cream 16.50

Add to Your Pasta:

Grilled Chicken add 8.00

Grilled Jumbo Prawns add 16.00

**Gluten free pasta available on request*

FOUR CHEESE PIZZA

Italian plum tomato sauce, fresh basil 13.00

PIZZA ESPAÑOLA

Spanish chorizo, Manchego, roasted red pepper, onion 15.00

PIZZA "SAN DANIELE"

Prosciutto di Parma, arugula, shaved Parmesan 16.00

ADD ONS:

Artisan salami, chicken breast, pepperoni, peppered bacon,
caramelized onions, heirloom tomatoes,
wild mushrooms add 1.50 each

**Gluten free crust available add 1.50*





From the Grill

FREE-RANGE CHICKEN BREAST	24.00
RIBEYE 14 OZ.	39.00
FLAT IRON STEAK	24.00
JUMBO PRAWNS	26.00
SALMON FILLET	25.00

CHOOSE YOUR SAUCE

Zinfandel and Shallot Sauce, Lemon-Garlic Butter,
Fresh Tomato Basil Vinaigrette or Chimichurri Sauce

Select Two (2) Sides

FIRE ROASTED VEGETABLES

Olive oil, sea salt

STEAMED BROCCOLINI

Lemon olive oil

GARLIC ROASTED MUSHROOMS

Oyster, shiitake and button

RICE & GRAINS PILAF

Caramelized onions, fine herbs

RED SKIN MASHED POTATOES

Scallions, sour cream

Dessert

COLOSSAL CHOCOLATE CAKE

Raspberry sauce

8.00

CRÈME BRÛLÉE CHEESECAKE

Berries, candied lemon peel

8.00

WARM CINNAMON BREAD PUDDING TOTS

Caramel, raspberry, crème Anglaise

7.00

HÄAGEN DAZS ICE CREAMS & SORBETS

Vanilla, chocolate, strawberry ice cream,
raspberry or mango sorbet

7.25



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MO M

Hilton Houston Post Oak
Brittany Bar Beverage Menu

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Cleveland Menu Printing, Inc.

1441 East 17th Street • Cleveland OH 44114

www.clevelandmenu.com

1-800-356-6368

216-241-5256

Fax 216-241-5696