

Melody's

PIANO BAR

Cocktails • Cocktails • Cocktails • Cocktails • Cocktails • Cocktails

SHAKEN

BLUEBERRY NIGHTS

Vodka, St. Germain, Blueberry Purée,
Served Over Crushed Ice \$20

BASIL COLLINS

Gin, Basil, Grapefruit, Club Soda
Served in a Highball \$20

BRASS AMBROSIA

Gin, Aperitivo Lucano, Ramazzotti Aperitivo
Rosato, Served up in a Coupe \$21

HAIL, CESAR!

Tequila, Fresh Jalapeño, Passion
Fruit, Served on the Rocks \$20

HER ROYAL HIGHNESS

Gin, Strawberry Purée, Prosecco,
Served up in a Coupe \$20

LET'S FUN!

Tequila, Mezcal, Blackberry Sage Syrup,
Egg White, Served in a Rocks Glass \$21

STIRRED

GOODNIGHT EVERYONE

Gin, Meletti Amaro,
Punt e Mes Sweet Vermouth,
Served on the Rocks \$22

GENTLEMAN'S AGREEMENT

Zacapa 23, Sweet Vermouth,
Grand Marnier, Laphroaig,
Served on the Rocks \$22

MEZCAL DREAMS

Mezcal, Cocchi Rossa,
Raspberry Liqueur, Sherry,
Served on the Rocks \$22

THANKS BE TO GUY

Rye, Dolin Blanc, Ramazzotti,
Luxardo Maraschino,
Served up in a Coupe \$22

...CHERRY MOON

Rye, Benedictine, Campari,
Cherry Herring, Served up in
a Nick and Nora \$22

FUN

DAVY IS STILL IN THE NAVY

Light and Dark Rums, Orgeat,
Pineapple, Passion Fruit,
Served in a Hurricane \$22

THE GRACE KELLY

Mezcal, Chocolate Bitters,
Raspberry, Cava Rose,
Rosemary, Served up in a
Coupe \$20

THE SUMMER OF LOVE

Gin, Crème de Cassis,
Egg White, Served up in
a Coupe \$20

MILKY WAY

Rum, Coconut Milk, Fresh
Lime, Sherry, Served Over
Crushed Ice \$20

GREEN WITH ENVY

Green Tea Vodka, Coconut
Cream, Pandan, Lemon, Thai
Basil, Served in a Collins
Glass \$21

NON-ALCOHOLIC

BEST LIFE

N/A Gin, Basil, Fresh Lemon, Club Soda,
Served Tall on the Rocks \$14

MELODY'S SPRITZ

N/A Sparkling Rose, Watermelon, Mint,
Served in a Wine Glass \$14

\$10/PERSON SUNDAY-TUESDAY • MUSIC CHARGE STARTING AT 7PM • \$15/PERSON WEDNESDAY-SATURDAY

RED & WHITE WINE

ROSÉ

Fleur
\$19 / \$90

MONTEPULCIANO

Coste Di Brenta
\$17 / \$85

CABERNET SAUVIGNON

Ravel & Stitch
\$19 / \$95

PINOT NOIR

Domaine de l'Echelette
\$22 / \$110

PINOT GRIGIO

Passi Di Luce
\$18 / \$90

CHARDONNAY

Chablis-Macon Cruzille
\$20 / \$100

SANCERRE

Daniel Reverdy
\$21 / \$105

SPARKLING WINE

BY THE GLASS

Chandon \$22

Rosé Blanc Brut Sanfeletto \$22

Moët & Chandon Imperial Brut \$35

BY THE BOTTLE

Moët Impérial \$170

Laurent-Perrier Rosé Brut \$300

2009 Dom Pérignon Brut \$900

Krug Grand Cuvée \$450

BEER

Hoegaarden, Belgium \$12

Asahi 'Super Dry', Japan \$12

Carlsberg, Denmark \$12

Sierra Nevada IPA, CA \$12

Heineken 00 \$12

SNACKS

SCOTTISH SALMON TARTAR

*Calamansi, Watermelon Radish,
Baguette* \$26

THE EAST POLE GRILLED CHEESE

White Cheddar, Branston Spread, Pickles \$18

BLACK ANGUS SLIDERS

Bacon Onion Jam, Toasted Brioche \$24

EDAMAME HUMMUS

Local Market Crudité \$19

ENGLISH SAUSAGE ROLLS

Mustard Seed Gribiche \$22

PROSCIUTTO & MOZZARELLA PANINO

Fig Jam & Fresh Basil \$23

SNACK TRIO

*Kettle Potato Chips, Brazilian Nuts,
Wasabi Peas* \$17

OYSTERS ON THE HALF SHELL

Champagne Mignonette \$26

CHEESE PLATE

Aged Gouda & Humbled Fog Cheeses \$26

GULF SHRIMP COCKTAIL

Beet Cocktail Sauce \$37

OSETRA CAVIAR & POTATO CHIPS

Crème Fraiche & Chives, 30g \$85 / 50g \$125

HAZELNUT & CHOCOLATE CAKE

Dolce de Leche Sauce \$19