

WINE BY THE GLASS

Sparkling & Champagne:

Prosecco, DOCG Canella (Veneto, Italy)	10
Brut Cuvee NV Chandon (Napa)	12
Rose Demi Sec NV Domaine de la Dentelle Savoy (France)	13

White & Rosé :

glass | bottle

*White Zinfandel Beringer Estate (California) <i>Light and fruity</i>	7.5	26
Chardonnay Belcreme de Lys (Lake County) <i>Juicy pineapple and green apple with pinch of vanilla</i>	9	34
Chardonnay Simply Naked (California) <i>Apple, melon & pear, touch of honey</i>	9	34
*Pinot Grigio Cielo delle Venezia (Italy) <i>Light to medium body, soft citrus notes, spicy finish</i>	9	34
Pinot Grigio Canaletto (Friuli-Venezia, Italy) <i>Refreshing with hints of blossom and honey</i>	10	38
Sauvignon Blanc Nobilo (New Zealand) <i>Citrus and passion fruit flavors with a crisp finish</i>	10	38
Riesling Dr. Loosen (Germany) <i>Refreshing and fruity, with a fine mineral edge</i>	9	34
Moscato Bartenura (Italy) <i>Crisp, semi-sweet, pear, tangerine and melon flavors</i>	10	38
Rosato Toscana "Meshi" Terra di Seta (Tuscany, Italy) <i>Intense flavor of small red berry fruits, mineral finish</i>	10	38

Red:

Red-Raspberry Moscato Tomasello (New Jersey) <i>Fruity raspberry notes, pleasing on the palate</i>	9	34
Sweet Red Stein 1 (Germany) <i>Fruit forward, rich cherry and raspberry fruit, soft</i>	9	34
Malbec TintoNegro (Mendoza, Argentina) <i>Juicy ripe fruit flavors with a smooth finish</i>	9	34
*Merlot Cupcake (California) <i>Full-bodied yet smooth, red cherries, cocoa, spice and espresso</i>	9	34
Pinot Noir Block Nine (California) <i>Rich in ripe cherry and berry flavors, silky</i>	9	34
Shiraz Yalumba (South Australia) <i>Round and supple, displaying spicy flavors of berries and plums</i>	9	34
Cabernet Sauvignon Gilgal (Israel) <i>Ripe raspberry, cherry and plum, hints of herb & spice</i>	10	38
Red Blend Ménage a Trois (California) <i>Ripe jam-like fruit, forward and spicy</i>	10	38

Specialty Martinis & Cocktails:

Enhance your cocktail to a Premium Liquor for an additional charge

*Martinis with * offered during Happy Hour*

Served with House Vodka only-no substitutions

- Alize Tropic-tini - Alize Red Passion Liqueur & Malibu Rum
- Almond Joy - Smirnoff Vanilla, Hazelnut Liqueur, White Crème de Cacao & coconut
- Aloha-tini *- Vodka, pineapple juice, Apricot Brandy, pineapple wedge
- Apple-tini *- Absolut Citron, Sour Apple Liqueur, Triple Sec
- Banana Bomb - Vodka, Crème de Banana Liqueur, Kahlua, cream
- Bellini *- Stoli Peach, peach puree, lime
- Berry-tini * - Absolut Raspberry, Raspberry Liqueur
- Blood Orange Cosmo - Solerno Blood Orange, cranberry, lime juice, Triple Sec
- Blushing Lady - Purity Vodka, Pama Pomegranate, red grapefruit, sugar rim \$11
- Blue Moon * - Vodka, Cointreau, Blue Curacao, fresh lemon & lime, orange juice
- Butterfly Martini - Figenza Vodka, St Germain, pomegranate juice, Champagne \$11
- Carrot Cake - Goldschlager, Irish Cream, Butterscotch Schnapps & Smirnoff Vanilla
- Chocolate-tini - Mozart Chocolate, Smirnoff Vanilla, Amaretto, half & half \$11
- Classic Martini * - Vodka or Gin of choice, served with olives or lemon \$10
- Coconut-tini - Myer's and Malibu Rum, coconut, our special ingredients- \$10
- Cosmopolitan * - Absolut Citron, Triple Sec, lime juice, splash of cranberry
- Cucumber Gin Martini - Hendricks's Gin, muddled cucumber, St Germain \$12
- Down & Dirty Martini * - classic martini made with olive brine & plump olives
- Electric Lemonade - Absolut Citron, Blue Curacao, Sweet & Sour, 7up
- El Nino * - Vodka, Peach Schnapps, Blue Curacao, pineapple juice, orange
- Espresso Martini - Patron XO Café, Smirnoff Vanilla, Kahlua, Baileys, espresso \$11
- French-tini - Grey Goose, Chambord and Champagne \$11
- French Kiss - Grey Goose, Chambord, splash of pineapple juice \$11
- Godfather - Hennessy, Amaretto, and a splash of sour mix \$12
- Gold Rush - Four Rose's SB Bourbon, Canton Ginger Liqueur, lemon juice \$11
- Hpnotiqtini - Hpnotiqt, Vodka, with a splash of lemon \$10
- Iced-tini – Deep Eddy Sweet Tea Vodka, Sprite and sweet & sour
- Jolly Rancher * - Smirnoff Grape blended with Dekuyper Pucker Liqueurs
- Kamikazi Cosmo * - Absolut Citron, Triple Sec, cranberry juice, Peach Schnapps
- Keylime Martini - Liq 43, Smir Vanilla, lime juice, half & half, gram cracker rim \$10

20% Gratuity will be added to Lounge Service

Specialty Martinis & Cocktails:

Lemon-tini * - Absolut Citron, sugar, lemon and Sprite

Lychee Martini - Grey Goose Vodka, Peach Schnapps, white cranberry, lychee \$11

Mangopolitan * - Vodka, mango puree, cranberry & lime juice

Mango Colada - Ciroc Coconut, mango puree, pineapple juice, coconut \$11

Mango-Passion Cosmo - Belvedere Mango-Passion, Canton, lime, cranberry \$11

Mercedes Martini - Smirnoff Vanilla, Godiva Chocolate Liqueur & Irish Crème \$11

Passion-tini - Alize Red Passion liqueur, Vodka, cranberry juice

Peach Cosmo - Stoli Peach, Triple Sec, cranberry and lime juice \$11

Peach Mango-tini * - Stoli Peach, mango & peach puree, sweet & sour, cranberry

Pear-tini - Grey Goose Pear, fresh pear juice, splash of sweet & sour \$11

Pomegranate * - Absolut Raspberry, Cointreau, pomegranate, cranberry juice \$11

Side Car - Hennessy, Cointreau, sweet & sour, sugar rim & lemon garnished \$12

Snowball Martini - Smirnoff Vanilla, Malibu Rum, Coconut, Blue Curacao \$9

Unfaithful - OR-G Liqueur, Remy V, agave nectar, lemon juice \$13

Vegas Cosmo - Ciroc Peach, Grand Marnier, lime juice, pomegranate purée \$12

Watermelon-tini * - Smirnoff Watermelon, Watermelon Liqueur, 7-up

Who wants to be a Millionaire - Ultimate Vodka & Grand Mariner \$13

Signature Cocktails: \$12 - \$14

Papillon 25 Mojito - Traditional or flavor of your choice

Caipirinha - A taste of Brazil... Cachaca, lime & sugar

East Coast Iced Tea - Vodka, Gin, Malibu Rum, Crème de Banana, passion fruit

Tropical Paradise - Sailor Jerry & Meyer's Rum, passion fruit, orange & pineapple

The Goddess - Absolut Citron, Peach Schnapps, Yanick's Special Ice Tea

Mediterranean Mule - Figenza Vodka, lime juice, ginger beer

Apple Mule – Ciroc Apple, lime juice, ginger beer

Melon Mule - Grey Goose Melon, lime juice, ginger beer

City Mule – Bulleit Rye, Sweet Vermouth, lime juice, ginger beer, orange & cherry

Papillon Uptown – Jim Beam Honey, lemonade, Yanick's Special Ice Tea

House made Sangria:

White or Red Wine Sangria

glass | pitcher

12 30

Ginger- Guavaberry Sangria – Red wine, Guavaberry liqueur

Apricot & Blackberry brandy, ginger beer, pineapple juice

14 35

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Vodka :

Absolut ELYX (Sweden) 11
Belvedere (Poland) 10
Chopin Potato gluten-free (Poland) 10
Ciroc (France) 11
Ciroc 10 (France) 32
Double Cross (Slovakia) 10
Figenza (Germany) 9
Grey Goose (France) 10
Grey Goose V X (France) 14
Ketel One (Netherlands) 9
Purity (Sweden) 10
Stolichnaya Elit (Russia) 14
Tito's gluten-free (USA) 8
Ultimat (Poland) 12

Bourbon | Rye :

Angel's Envy Bourbon 12
Basil Hayden 8 year 14
Bulleit Bourbon 11
Baker's 7 year 12
Blanton's Single Barrel 14
Buffalo Trace 8
Eagle Rare 10 year 10
Four Rose's Single Barrel 11
Gentleman Jack 10
Hudson Baby Bourbon 14
High West 10

Tequila | Mezcal :

Patron XO Café 9
Patron Silver 11
Patron Reposado 12
Patron Añejo 13
Don Julio Blanco 11
Don Julio Reposado 12
Don Julio 1942 28
Grand Centenario Añejo 12
Creyente Joven Mezcal 11

Gin :

Bombay Sapphire 10
Beefeater 8
Brockman's 10
Citadelle 9
Death's Door organic 10

Rum | Cachaca | Pisco :

Appleton 21 year (Jamaica) 18
Barbancourt 5 Star (Haïti) 8
Captain Morgan Private Stock (P Rico) 9
Kraken Black Spiced (USA) 9
Mount Gay Eclipse Dark (Barbados) 8
Plantation XO (Barbados) 13
Prichard's (TN) 10
Pyrat XO Reserve (Anguilla) 9
Ron Zacapa Solera 23(Guatemala) 10
Sailor Jerry spiced (Virgin Island) 7
Six Saints (Grenada) 9
Leblon Cachaca (Brazil) 11
Pisco Porton (Peru) 11

Jim Beam Devil's Cut 9
Jim Beam Honey 8
Jim Beam Apple 8
Jack Daniel's Honey 9
Knob Creek 9 year 12
Maker's Mark 10
Maker's 46 12
Widow Jane 14
Woodford Reserve 12
Bulleit Rye 11
Templeton Rye 10

Herradura Silver 10
Herradura Reposado 11
Jose Cuervo Gold 9
1800 Silver 9
1800 Coconut 10
Alacràn Blanco 10
Avion Silver 10
Avion 44 Res Añejo 28

Tanqueray 9
Tanqueray Ten 10
Hendrick's 11
The Botanist 10

BAR MENU

Happy Hour 3pm –7pm daily

Assorted Martinis - \$ 5.00

Cocktails listed with a * are served with our House Vodka only

No substitutions

All Beers \$1.00 Off - * House Wine \$5.00

Bar Menu :

Fried Zucchini Strips	8
Grilled Rosemary Chicken Brochettes	8
Spicy Chicken Tenderloin	8
Thai Chicken Satay	8
Chicken & Vegetable Dumplings (<i>Steamed or Fried</i>)	9
Chicken Wings (<i>Choice of Buffalo, BBQ or Fried</i>)	10
Jerk Chicken Wings	12
Jerk Menage à Trois – Shrimp, Chicken, Scallops	14.95
Fried Clams with Wasabi Aioli	9
Fresh Petite Fruit Platter	10
Fried Calamari	11
Cajun Calamari	12
Shrimp Wonton, Pineapple Salsa	14
Sashimi Tuna, Wasabi & Ginger	12
Pepper Rubbed Rib Eye, Horseradish Sauce	12
BBQ Chicken Sliders	10
Beef Sliders	10
Lamb Sliders	14
Catfish Nuggets	13
Jumbo Shrimp Cocktail	13
Buffalo Fried Shrimp	13
Coconut Shrimp, Apricot Marmalade Sauce	13
French Fries or Sweet Potato Fries	5

Blended Whiskey | Single Malt Scotch :

Balvenie 14 year Rum Cask 14
Dewars White Label 9
Dewars 12 year 10
Chivas Regal 12 year 11
Chivas Regal 18 year 18
Cutty Sark Prohibition 9
Glenfiddich 12 year 13
Glenfiddich 18 year 27
Glenlivet 12 year 13
Glenlivet 18 year 24
Glenmorangie 10 year 11
Jameson Irish 10

Jameson Black Barrel 11
Jameson 18 year 28
Johnnie Walker Double Blk 12
Johnnie Walker Platinum 25
Johnnie Walker Blue 40
Macallan 12 year 15
Macallan 18 year 40
Macallan Rare 49
Monkey Shoulder 10
Nikka Pure Taketsura 15
Crown Royal XO 14

Cognac :

Courvoisier VSOP 13
Hennessy VS 11
Hennessy Black 14
Hennessy VSOP 18
Hennessy XO 30
D'Usse VSOP 13
D'Usse XO 33

Remy Martin VSOP 14
Remy Martin 1738 19
Remy V 13
Remy Martin XO 26
Martell Cordón Bleu 25
Martell XO Supreme 27

Brandy :

Coquerel Fine Calvados (France) 9
Excellentia Slivovitz Plum (Serbia) 9
Grand Duque d'Alba XO (Spain) 20

Metaxa 7 Star (Greece) 9
Ararrat 10 year (Armenia) 12
Copper & Kings Butchertown (US) 9

Cordials :

Alize Red Passion 8
Bailey's 8
Campari 9
Chambord 9
Cointreau 9
Disaronno 9
Frangelico 8
Goldschlager 8
Grand Marnier 10
Grand Marnier 100 Year 25
Harvey's Bristol Cream 7
Jägermeister 8

Kahlua 8
Lillet Blanc 8
Licor 43 Cuarenta Y Tres 8
Manderiane Neopléon 9
Manderiane XO 38
Mozart Chocolate Crème 9
Old Man Guavaberry 9
Romana Sambuca 8
Romana Black 8
Southern Comfort 8
St Germain 9
Tia Maria 8

BEER & CIDER

Cider | Fruit Beer :

Angry Orchard Cider (OH)
St John's Mango Pale Ale (V Islands)
Stella Artois Cidre (Belgium)
Blue Point Blueberry Ale (NY)

Crabbie's Ginger Beer (Scotland)
Lindeman's Pêche-peach (Belgium)
Samuel Smith Chocolate Stout (UK)
Samuel Adams Cherry Wheat (MA)
Well's Banana Bread (UK)

Domestic Beer :

Bud Light Lager (MI)
Coors Light Lager (CO)
Michelob Ultra Lager (MI)

Sam Adams Lager (MA)
Sam Adams Light (MA)
Yuengling Lager (PA)

Craft Beer :

Alltech Kentucky Bourbon Barrel (KI) 8.9%
Blue Moon Belgium Pale (CO)
Boulevard Tank 7 Farmhouse Ale (MO)
Brother Thelonious Brown Ale (CA)
Dogfish Head 90 Minute IPA (DE)
Flying Fish Exit 4 Trippel (NJ)
Founder's All Day IPA (MI) 4.7%
Left Hand Nitro Milk Stout (CO)
New Belgium Fat Tire (CO) 5.2%

N J Beer Co LBIPA (NJ)
N J Beer Co Hudson Pale Ale (NJ)
Ommegang Seasonal (NY)
Sierra Nevada Pale Ale (CA)
Uinta Baba organic Black Lager (Utah)
Uinta Hop Noch Tangerine IPA (Utah)
Unibroue Blanche du Chambly (Canada)
Unibroue La Fin du Monde (Canada)

Imported Beer :

Becks Pilsner (Germany)
Corona Lager (Mexico City)
Corona Light Lager (Mexico City)
Guinness Stout (Ireland)
Heineken Lager (Netherlands)
Heineken Light Lager (Netherlands)

Modelo Especial Lager (Mexico)
Modelo Negro Lager (Mexico)
Birra Peroni Lager (Roma, Italy)
Prestige Lager (Haiti)
Red Stripe Lager (Jamaica)
Stella Artois Lager (Belgium)

Non – Alcoholic :

Kaliber (Ireland)
Clausthaler (Germany)

Wine by the Bottle

Sparkling & Champagne:

Veuve Clicquot NV Champagne	half btl	48
Moet & Chandon Imperial NV (Champagne)	half btl	49
Luc Belaire Rosé NV (France)		60
Moet & Chandon Imperial NV (Champagne)		97
Veuve Clicquot Brut N V (Champagne)		98
Veuve Clicquot Rose Brut NV (Champagne)		112
Moet & Chandon Nectar Imperial Rosé NV (Champagne)		127
Dom Perignon 2003 (Champagne)		240

White Wine:

Late Harvest Riesling Hogue Cellars (Washington ST)		26
Sauvignon Blanc Cupcake (New Zealand)		25
Sauvignon Blanc Groth Estate (Napa)		38
Pinot Grigio "Lumina" Ruffino (Italy)		24
Pinot Grigio Santa Margherita (Alto Adige)		48
Chardonnay Chateau St. Michelle (Washington State)		27
Chardonnay Vintner Reserve Kendall Jackson (California)		34

Red Wine:

Merlot Ferrari-Carano (Sonoma)		51
Merlot Stags Leap Winery (Napa)		68
Pinot Noir Francis Coppola (California)		43
Zinfandel Vintner's Cuvee Rosenblum Cellars (California)		27
Cabernet Sauvignon Rodney Strong (Sonoma)		43
Cabernet Sauvignon Simi Winery (Sonoma)		50
Cabernet Sauvignon Stag's Leap Winery (Napa)		103
Cabernet Sauvignon Joseph Phelps (Napa)		147

Red Wine from Around the World:

Malbec (<i>organic</i>) Santa Julia (Argentina)		25
Shiraz – Cabernet Koonunga Hills Penfold's (Australia)		27
Red Blend Mount Hermon Yarden (Israel)		28
Chianti Classico Castello Banfi (Tuscany)		34
Crozes-Hermitage Cuvée Papillon (Rhône Valley)		40
Merlot-Bordeaux Château Pierrefitte (Lalande de Pomerol)		36
Merlot Yarden (Israel)		52

Half Bottle:

White

Chardonnay Coppola Diamond Collection (California)		18
Sauvignon Blanc Kenwood Winery (Sonoma)		18
Pouilly Fuisse Louis Jadot (Burgundy)		26

Red

Merlot Coppola Diamond Collection (California)		18
Cabernet Sauvignon Starmont (Napa)		28
Pinot Noir Saintsbury Estate (Carneros)		28
Chianti DOC Ruffino (Tuscany)		14
Rioja Crianza Marques de Caceres (Spain)		16

LAST CHANCE - END OF BIN WINES

WHITE	regular	sale
Pouilly Fuisse Louis Latour (Burgundy)	39	22
Malvasia (<i>organic</i>) Amastuola (Puglia, Italy)	25	13
Pecorino Barone di Valforte (Abruzzo, Italy)	25	13

RED WINE

Cabernet Blend Steltzner Vineyard (Napa)	36	20
Pinot Noir Firesteed (Oregon)	32	16
Primativo (<i>organic</i>) Amastuola (Puglia, Italy)	25	13
Montepulciano d'Abruzzo Villa Ambrosia (Abruzzo, Italy)	22	12
Cabernet-Sangiovese Toscana Acanto (Maremma, Italy)	34	18
Chianti Classico Reserva Ducale Ruffino (Tuscany)	52	26

Most of these wines are very limited; we apologize if your choice is not available