

CRAFT BEER

SMALL (12oz.) 12

STONE, IPA, San Diego, CA

ABV 7.7%, This classic pale ale embodies the west coast style, brimming with hops

UNIBROUE, LA FIN DU MONDE, BELGIAN-STYLE TRIPEL, Chambly, Quebec

ABV 9.0%, Mildly yeasty with a complex palate of malt, fruit and spice with a smooth, dry finish

TRUMER, PILSNER, Berkeley, CA

ABV 4.9%, This European-style pilsner is dry & crisp, with well-integrated hops

LA CHOUFFE, BLOND ALE, Achouffe, Belgium

ABV 8.0%, Unfiltered blonde, re-fermented in the bottle. It is pleasantly fruity, spiced with coriander, and with a light hop taste

DUVEL, GOLDEN ALE, Belgium

ABV 8.5% medium to full intensity, with rich complexity

DELIRIUM TREMENS, BELGIAN ALE, Brouwerij Huyghe, Belgium

ABV 8.5%. The mouthfeel is light to medium bodied with a fine champagne-like carbonation.

LARGE

BEACHWOOD BLENDERY, "CHAOS IS A FRIEND OF MINE", Long Beach, CA **24**

ABV 6.5%, 17oz, sour beer, light intensity

ALLAGASH, CURIEUX, PORTLAND, ME **35**

ABV 10.4%, 25oz. Incredibly balanced with soft coconut and vanilla notes, and hints of bourbon.

CRAFT COCKTAILS 18

MOROCCAN MARTINI

Titos's vodka, Turmeric, Cilantro, Lemon.

OCULUS

Titos's vodka, St. Germain, Pineapple, Peach.

MAPLE OLD FASHIONED

Maker's Mark whiskey, Maple, Nutmeg.

HATTORI HANZO

Partida reposado tequila, Sake, Yuzu, Blood orange.

HAMNER'S MARTINI

Titos's vodka, Orange, Pomegranate, Ginger, Lemon, Jalapeno, finished with a sugar rim.

PATRÓN ESPRESSO MARTINI

Patrón XO cafe, Gaiña dark chocolate, Baileys, Espresso

WINES BY THE GLASS^(5oz.)

SPARKLING WINE

Gruet, Blanc de Noirs, Sparkling, New Mexico **19**

Tattinger, Brut, Champagne, France, NV **27**

WHITE WINE

Light Intensity

Hall, Sauvignon Blanc, Napa Valley, 2017 **17**

La Vizcaina, Viura, "La Del Vivo", Bierzo, Spain, 2016 **24**

La Barge, Albariño, Sta. Rita Hills, CA 2017 **25**

Medium Intensity

Mer Soleil Silver, Unoaked Chardonnay, Monterey, California, 2014 **18**

Crios, Torrontes, "Susana Balbo", Mendoza, Argentina, 2009 **13**

Alban Vineyards, Viognier, Central Coast, 2016 **18**

Full Intensity

Sandhi, Chardonnay, Sta. Rita Hills, 2017 **25**

Navaherreros, Abillo, Madrid, Spain, 2017 **18**

RED WINE

Light Intensity

Bernabeleva, Granacha, "Arroyo Del Tórtolas, San Martin, Spain, 2017 **25**

ZD, Pinot Noir, Carneros, Sonoma Coast, 2017 **24**

Medium Intensity

Seavey, Merlot, Napa Valley, 2004 **28**

Full Intensity

Castro Candaz, Mencia, Ribeira Sacra, Spain, 2017 **18**

Hourglass HGIII, Cabernet Sauvignon, Napa Valley, 2017 **25**

WINES BY THE GLASS

CORAVIN SELECTIONS^(3oz.)

FLIGHT 38

RED WINE

Caymus, Cabernet Sauvignon, "Special Select", Napa Valley, 2015 **25**

Viña Ardanza, "Rioja Alta", Reserva, Spain, 2009 **16**

Penfolds, Shiraz, "Koonunga Hill", South Australia, 2014 **17**

COLLECTOR SELECTIONS^(5oz.)

RED WINE

Caymus, Cabernet Sauvignon, "Special Select", Napa Valley, 2015 **58**

Vineyard 29, Zinfandel, "Aida Estate", Napa Valley, 2016 **39**

Opus One, Cabernet Sauvignon, Napa Valley, 2012 **149**

SPEND YOUR HOLIDAYS AT THE ROYCE

Join us for Thanksgiving dinner as Chef Dominique Shelton prepares a 3-course dinner menu. Served from 4:00 p.m. to 9:00 p.m. \$145 per person without wine, \$190 per person including wine; \$75 per child under 12.

A 20% service charge will apply to parties of 8 or more.