L'Horizon

HERMANN

BUNGALOWS

10.20.26

BEER

RADLER GRAPEFRUIT; Stiegl, Austria | **12**

MEXICAN-STYLE LAGER; Bad Hombre; Boomtown Brewery, CA | **9**

SUPER-DRY LAGER; Skyduster, LA | **10**

ITALIAN PILSNER; Skyduster, LA | **10**

GOLDBRÄU LAGER; Stiegl, Austria | **12**

BELGIAN-STYLE WHEAT; Allagash; Portland, Maine | **11**

MALT & WHEAT ESTRELLA; Damm Inedit, Spain | **12**

GOLDEN ALE; PranQster; North Coast, CA, | **11**

IPA; Pacific Magic; North Coast, Fort Bragg | **11**

BLOND ALE; Chimay Cent Cinquante, Belgium | **20**

NON-ALCOHOLIC MALT; Bitburger, Germany | **9**

WINE, BY THE GLASS

NON-ALCOHOLIC; PRIMA PAVÉ, Blanc de Blancs, IT NV | **20**

BRUT CUVÉE; DOMAINE CARNEROS by Taittinger, Carneros, CA '22 | **26**

ROSÉ; DOMAINES OTT**,** 'BY. Ott', Côtes de Provence AOC, FR '25 | **22**

CRÉMANT D'ALSACE ROSÉ; VOL ENCHANTE Brut, C. Ribeauville, FR NV | **22**

SAUVIGNON BLANC; LIVIO FELLUGA, Colli del Orientali Friuli DOC, IT '24 | **23**

CHARDONNAY; WINDRACER, 'Tidal Break Vineyard, West Sonoma Coast, CA '22 | **23**

PINOT NOIR; SINEGAL ESTATE, Sonoma Coast, CA '24 | **23**

CABERNET SAUVIGNON; SHYPOKE ESTATE, Calistoga, Napa Valley, CA '21 | **27**

Bottle List, Forward

COCKTAILS

BLACK & GOLD MARGARITA | 20
Tequila | Lime | Lemon | Tamarindo |
Crème de Banana

DESERT STORM | 16
Aged Dark Rum | Licor 43 | Yuzuri |
Mr. Black | Orange |

PINK RIBBON | 18
Waterloo Prickly Pear Gin | Lemon |
Rosemary & Prickly Syrup | Egg White

FORBIDDEN FRUIT | 18
Zucca Amaro | Lemon | Crème a la Fraise |
Honey Syrup | Egg White

INFINITY PALOMA | 18
Mezcal | Serrano Simple | Lime Juice | Grapefruit Bitters |
Sparkling Grapefruit

THE EQUATION | 18
Islay Scotch | D.O.M Benedictine | Crème de Noyaux |
Cranberry | Orange Bitters

THE PERFECT GENTLEMAN | 18
Bourbon | Amaro dell' Etna | Crème de Abricot | Coconut |
Apple Spice | Grapefruit

THE ROULETTE | 16
Vodka | Lime | Honey Syrup |
Dealers' Choice of Fruit Liqueur

VIEUX CARRÉ | 18
Rye | Cognac | D. O.M Benedictine | Sweet Vermouth |
Angostura & Peychaud's Bitters

*Please NO SUBSTITUIONS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, EGGS, or sous-vide prepared items may increase your risk of foodborne illness. Our food and beverage are carefully prepared in a kitchen that contains nuts, dairy, shellfish, soy and wheat.

1ST COURSES

REGIIS OVA CAVIAR SERVICE (gf) | 250
Royal Ossetra | Egg | Shallot | Chive | House Made Crème Fraîche | Buckwheat Blinis

STEAK TARTARE CIGARS | 29
Shallots | Chives | Dijon Mustard | Chino Valley Egg Yolk | Feuille de Brick | Bacon Ash

DEAN MARTIN MEATBALLS | 26
Wagyu Beef | Fresh Marinara | Shaved Black Truffle | Parmigiano Reggiano | Mint

BEET TARTARE (v, gf) | 22
Spicy Horseradish | EVOO | Chives | Stone Ground Mustard | Shallot | Carrot Yolk

FRENCH ONION SO·PA | 23
Gruyere and Provolone | Onion Trio | Brioche Crostini | Duck Liver Essence

MIXED GREENS SALAD (gf) | 25
63-Degree Egg | Pickled Baby Ramps | Caramelized Pecans | Avocado Mousse | Fiddle Head Fern | Shaved Aged Gouda | Warm Bacon Vinaigrette

OCTOPUS NICOISE (gf) | 32
Charred Moroccan | Confit Fingerling Potatoes | Olive Tapenade | Tomato | Haricot Vert | Hard-Boiled Egg | Orange Segments

FOIE GRAS TORCHON | 38
Bananas Foster French Toast | House Made Pear Mustarda | Huckleberry Compote

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MAIN COURSES

BEEF STROGANOFF | 45
Braised Wagyu Beef Cheeks | Roasted Maitake Mushrooms |
House Made Egg Noodles

SALMON COULIBIAC (gf) | 49
Crispy Rice Shell | Mushroom Duxelles |
Herb Butter | Peperonata Sauce

TRUFFLE LASAGNA| 52
House Made Pasta | Ricotta and Parmesan | Bechamel |
Pork Sausage | Black Truffle

CORN CAVATELLI | 32
House Made Pasta | Sweet Corn Sauce | Bacon | Boursin Cheese

PRIME RIB | 58
Manhattan Cut | Short Rib and Horseradish Croquette |
Potato Pavé | Pickled Cipollini Onion | Sauce au Poivre

CELERIAC ROOT STEAK (v, gf) | 31
Duo of Curried Lentils | Sous Vide Chili Marinade |
Grilled Baby Leeks | Pickled Mustard Seed

ROASTED DUCK BREAST ROULADE | 48
Cous Cous Stuffing | Golden Raisins | Apricot | Fines Herbes |
Luxardo Cherries | Citrus Sauce

WINE LIST

SPARKLING

NA Blanc de Blancs; PRIMA PAVÉ, Blanc de Blancs, IT NV	80
Extra Brut Cuvée; BODEGA TAPIZ, Torrontés, Mendoza, AR NV	72
Brut Prosecco DOC; SORGENTE, Friuli-Venezia Giulia, IT NV	80
Brut Sparkling Cuvée; DOMAINE CARNEROS, Napa Valley, CA '22	100
Tête de Cuvée; L'ERMITAGE by Roederer, Anderson Valley, CA '19	175
Brut Nature Champagne; PASCAL MAZET, 1ER Cru, FR ('15 Base) NV	160
Cap Classique; KLEIN CONSTANTIA, Estate BdB, Western Cape, ZA '19	120
Blanc de Blancs Champagne; RUINART Brut, Reims, FR NV	212
Brut Champagne; PHILIPPONNAT, 'Réserve Pérpetuelle', Aÿ, FR NV	145
Brut Champagne; KRUG, 170TH Grand Cuvée, Reims, FR NV	555
Brut Champagne; DOM PÉRIGNON, Épernay, FR Millésimé '12	650
Brut Champagne; CRISTAL, Louis Roederer, Reims, FR '12	777
Brut Blanc de Noirs; SCHRAMSBERG, North Coast, CA '21	125
Crémant d'Alsace Rosé; VOL ENCHANTE Brut, C. Ribeauville, FR NV	84
Champagne Rosé; DEUTZ, Reims, FR NV	144

ROSÉ

Côtes de Provence AOC; DOMAINES OTT**,** 'BY. Ott', FR '25	88
Sancerre; FRANÇOIS CROCHET, Loire Valley, FR '23	100

SWEET WINE (3OZ)

Sherry Cream; LUSTAU, East India Solera, Jerez, ES NV	22
Madeira; BROADBENT, 10 YR SERCIAL Dry, PT	25
Madeira; BROADBENT, 10 YR BOAL Medium Sweet, PT	25
Vin de Constance; KLEIN CONSTANTIA, Western Cape, ZA '11	50
Sauternes; CHÂTEAU CLIMENS, 1ER Cru Classé, Barsac, FR '09	60
Porto; SANDEMAN, 20 YR Tawny, Douro, PT	35
Porto; DOW'S, 1994 VINTAGE, Douro, PT	75

WHITE

Muscadet Sèvre-et-Maine; A. DÉRAMÉ, 'Les Roches' VV, Loire, FR '17	68
Sylvaner; UNION SACRÉ, Santa Maria Valley, CA '23	72
Bouzeron; JEAN-CLAUDE RAMONET, Côte Châlonnaise, FR '19	110
Albariño; PAZO BARRANTES, 'Gran Vino', Rías Baixas, ES '21	125
Sancerre; COMTE LAFOND, Grand Cuvée, Loire Valley, FR '24	159
Pouilly-Fumé; LADOUCETTE, 'Baron de L', Touraine, Loire, FR '19	299
Sauvignon Blanc; LIVIO FELLUGA, Colli del Orientali Friuli DOC, IT '24	92
Riesling; DOM. SCHLUMBERGER, Grand Cru Saering, Alsace, FR '20	125
Gewürztraminer; UNION SACRÉ, 'Loma del Rio', Central Coast, CA '22	68
Marsanne; E. GUIGAL, Ex Voto, Hermitage, Rhône, FR '18	530
Assyrtiko; HATZIDAKIS, 'Nykteri' Old Vines, Santorini PDO, GR '20	133
Vouvray, MARC BRÉDIF, Classic, Touraine, Loire Valley, FR '23	76
Savennières; FAMILLE JOLY, Les Vieux Clos, Loire Valley, FR '21	165
Viognier; PRIDE MOUNTAIN, Sonoma-Napa, CA '23	125
Condrieu; DOMAINE DE BOISSEYT, 'Les Corbonnes', Rhône, FR '21	145
Chablis; DOM. JEAN COLLET, 1ER Cru 'Butteaux', FR '22	149
Chablis; DOM. LONG-DEPAQUIT, Grand Cru Les Vaudésirs, FR '18	275
Chablis; VINCENT DAUVISSAT, Grand Cru Les Clos, FR '10	1,500
Chardonnay; WINDRACER, 'Tidal Break', West Sonoma Coast, CA '22	88
Chardonnay; OTRONIA, III & VI, Patagonia, AR '19	121
Chardonnay; MOUNT EDEN, Santa Cruz Mountains, CA '21	135
Chardonnay; SEA SMOKE, 'Monopole Estate', Santa Rita Hills, CA '23	160
Vézelay; DOMAINE SAINTE MADELEINE, Burgundy, FR '22	120
Burgundy; ALBERT BICHOT, Meursault, FR '18	185
Burgundy; M. NIELLON, Chassagne-Montrachet 1ER 'Champgains', FR '19	375
Burgundy; DOM. PRIEUR, Puligny-Montrachet 1ER 'Combettes', FR '20	555

RED

Pinot Noir; SINEGAL ESTATE, Sonoma Coast, CA ’24	88
Pinot Noir; PEREGRINE, Central Otago, NZ ’18	125
Pinot Noir; VAUGHN DUFFY, Russian River Valley, CA ’24	128
Pinot Noir; OUR LADY OF GUADALUPE, Santa Rita Hills, CA ’23	155
Pinot Noir; DOMAINE SERENE, ‘Evenstad Reserve’, Willamette, OR ’17	200
Burgundy; CH. CHAMIREY, Mercurey Monopole 1ER ‘Ruelles‘, FR ’18	149
Burgundy; M.D.PORCHERET, Monthélie 1ER Cru ‘Meix Bataille’ FR ’20	195
Vosne-Romanée; MONGEARD-MUGNERET, Côte de Nuits,’ FR ’23	360
Burgundy 1er Cru; GROFFIER, Chambolle Musigny ‘Amoureuses’, FR’ 14	1,445
Burgundy Grand Cru; MONGEARD-MUGNERET, Grands-Echezeaux, ‘17	1,001
Cabernet Franc; PALAZZO RESERVE, Napa Valley, CA ’16	255
Charbono; SHYPOKE ESTATE, ‘Le Corbeau’, Calistoga, Napa Valley, CA ’21	88
GSM Blend; J. DUSI, Paper Street ‘The Narrator’, Paso Robles, CA ’17	139
Grenache; CHIRON, 'Emergent Truth’, Napa, CA '17	152
Priorat DOCa; MAS D’EN GIL, ‘Clos Fonta’, Catalonia, ES ’16	199
Châteauneuf-du-Pape; PIERRE USSEGLIO. ‘Mon Aïeul’, FR, ‘19	295
Merlot; MIRA, ‘Hyde Vineyard’, Carneros, CA ’15	165
Merlot; LA JOTA, ‘W.S Keyes Vineyard’, Howell Mountain, CA ’18	474
Pomerol; CHÂTEAU LA CONSEILLANTE, Bordeaux, FR ’16	700
Tempranillo; NUMANTHIA, Toro DO, ES ’19	172
Barolo DOCG; MARCHESI DI BAROLO, Piedmont, IT ’18	155
Barolo DOCG; G. CONTERNO, ‘Francia’, Serralunga d’Alba, IT ’16	1,199
Brunello di Montalcino DOCG; MASTROJANNI, Tuscany, IT ’18	222
Brunello Riserva DOCG; CASTIGLION DEL BOSCO, ‘Millecento’, IT ’16	515
Mondeuse; LAGIER MEREDITH, Mount Veeder, Napa Valley, CA ’19	117
Douro DOC; CASA FERREIRINHA, Quinta da Leda, PT ’20	172

Syrah; LISMORE ESTATE, Overberg, The Cape South Coast, ZA ‘17	140
Syrah; ADELAIDA ESTATE, ‘Viking Vineyard’, Paso Robles, CA ’18	155
Petit Verdot; MIRA, Rutherford, Napa, CA ’16	165
Zinfandel; A. RAFANELLI, Dry Creek Valley, Sonoma, CA ’23	140
Bordeaux; CH. DURFORT VIVENS, 2nd GC Classé, Margaux, FR '15	318
Bordeaux Blend; DAOU, ‘Soul of A Lion’, Paso Robles, CA ’19	355
Bordeaux Blend; PATRIMONY, ‘Caves des Lions’, Paso Robles, CA ’19	600
Cabernet Sauvignon; SHYPOKE ESTATE, Calistoga, Napa Valley, CA ’21	108
Cabernet Sauvignon; TURNBULL, Napa Valley, CA ’23	135
Cabernet Sauvignon; SINEGAL ESTATE, St. Helena, Napa, CA ’21	140
Cabernet Sauvignon; IMMORTAL ESTATE SLOPE, Sonoma, CA ’17	231
Cabernet Sauvignon; MT. BRAVE, Mt. Veeder, Napa, CA ’19	260
Cabernet Sauvignon; ADAMVS, ‘Quintvs’, Howell Mountain, CA ’18	518
Cabernet Sauvignon; QUINTESSA, Rutherford, Napa, CA ’21	595
Cabernet Sauvignon; CARDINALE, Napa, CA ’18	732
Cabernet Sauvignon; LOKOYA, Diamond Mountain, Napa, CA ’18	1,020

Corkage is 40 per bottle

SCOTCH

Laphroaig 10 YR	20
Macallan 12 YR	24
Lagavulin 16 YR	34
Highland Park 18 YR	48
Aberfeldy 21 YR	57
Johnnie Walker Blue	85
Bladnoch 25 YR	220
Balblair 25 YR	180

BOURBON

Jefferson's Ocean-Aged-At-Sea	28
Blanton's Single Barrel	72
Saint Cloud 7 YR, Cask Strength	55

RYE

Whistle Pig 10 YR	25
Angel's Envy, Rum Cask Finish	28
Lock Stock & Barrel 20 YR	68
Thomas H. Handy Sazerac	145

COGNAC/ARMAGNAC

Delord Bas-Armagnac 25YR	41
D'Ussé VSOP	32
D'Ussé Black XO	65
Hennessy XO	85
Hennessy Paradis	395

JAPANESE WHISKY

Shibui 18 YR	92
Hibiki Harmony	31

RUM

Dictador 20 YR	25
Rhum Cuvée Homère Clément	32
Flor de Caña 25 YR	55
Diplomático Ambassador	68

GIN

Gray Whale	16
No. 3 London Dry	17
Drumshanbo	18
Hendrick's	18
Nolet's Dry	18
Monkey 47	20
Nolet's Reserve	180

VODKA

Chopin x Vera Wang	32
Chopin Family Reserve	55

MEZCAL/TEQUILA

Bozal Tobalá	38
Del Maguey Chichicapa	25
Clase Azul Cenzino	83
Clase Azul Guerrero	83
Clase Azul San Luis Potosi	115
Clase Azul Plata	48
Clase Azul Reposado	65
Clase Azul Añejo	155
Clase Azul Gold	93
Don Julio 1942	68
Casa Dragones Joven	103
Clase Azul Ultra Añejo	495