

Jean-Georges
BEVERLY HILLS

S O C I A L H O U R

Tuesday – Saturday | 5:30pm – 7pm

SEASONAL COCKTAILS | 15

Cucumber Martini
Hendrick's Gin, Cucumber, Lemon, Mint

Ginger Margarita
Casamigos Reposado, Cointreau, Ginger, Lime, Salt

Watermelon + Cilantro
Aviation Gin, Watermelon, Celery, Cilantro, Lime

WINE | 14

Roederer Estate Brut, Anderson Valley United-States •NV

Chardonnay - Neyers Carneros California •2018

Pinot Grigio – Kettmeir, Alto Adige-Sudtirol Italy •2020

Grenache - Domaine Ott "Rosé by Ott", Provence, France •2020

Cabernet Sauvignon – Pine Ridge Napa Valley California •2019

Pinot Noir – Régnard Bourgogne •2018

BEER | 7

Stone brewing "Buenaveza" 12oz, Salt & Lime Lager – Escondido, CA

Modern times "Dungeon Map" – 12oz West Coast Ipa – San Diego, CA

SMALL BITES | 17

Red Snapper Ceviche
Watermelon, Avocado and Cucumber

Everything Crusted Calamari
Avocado-Jalapeño Salsa Verde

Sunflower Seed Hummus
Warm Corn Tortilla Chips

Corn and Thai Basil Potstickers
Soy-Lime and Ginger Sauce