

1776  2016

CORNERSTONE

CLASSIC AMERICAN STEAKHOUSE

LOUNGE

*STEAK TARTARE 10

Filet Mignon, Arugula, Egg Yolk, Capers, Parmesan, Creole Aioli

SIGNATURE FRIES AND DIPS 8

Plain, Sweet Potato, Garlic Parm with Dip Accompaniments

SHANGHAI-STYLE FRIED CALAMARI 10

Chili Glaze Red Peppers, Crushed Peanuts, Green Onions

*OYSTERS ON THE HALF SHELL (4) 10

Mignonette Dressed

*OYSTERS ROCKEFELLER (4) 10

Shallots, Spinach, Cream, Pernod, Hollandaise

*PRIME RIB SLIDERS 9

Provolone, Horseradish Smear, Butter Brioche Bun

*BEEF AND BLEU CHEESE SLIDERS 9

Maytag Bleu Cheese, Arugula, Butter Brioche Bun

ROASTED BEETS AND TEARDROP TOMATOES 9

Mescaline Greens, Pecans, Goat Cheese, Herb Vinaigrette and Balsamic

CRAFT BEER AND CHEESE BISQUE 8

Tillamook Cheddar, Amber Ale, Cream, Dijon, Grilled Cheese Croutons

An 18% service charge will be added to parties of 8 or more

*Clark County Health District Advisory 96.03.038: Thoroughly cooking foods of animal origin such as beef, eggs, lamb, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



BEER ON DRAUGHT 14 oz.

GOOSE ISLAND 7

English IPA 5.9 Abv

SHOCK TOP WHEAT ALE, ANHEUSER-BUSCH 7

Witbier 5.2 Abv

KONA LONGBOARD, KONA BREWERY 7

American Pale Lager 4.6 Abv

LONG-NECK BOTTLES

DOMESTIC BEER 5

Bud / Bud Light / Coors Light / Miller Lite
Michelob Ultra / O'Doul's

IMPORT BEER 6

Corona / Corona Light / Dos Equis / Heineken

CRAFT BEER 7

Full Sail Amber Ale / Ghost Rider White IPA
Samuel Adam's Cherry Wheat / Stone IPA
Widmer Hefeweizen

SEE YOUR SERVER FOR FULL CRAFT BEER MENU

PROHIBITION CRAFTED COCKTAILS

OLD FASHION 40 DAY BARREL AGED IN HOUSE 10

Old Forester Bourbon, Simple Syrup, Bitters, Orange, Dark Cherries

CORNERSTONE MARTINI 10

Grey Goose, Cinzano Bianco

HOLLYWOOD AND VINE 10

Stoli Vodka, Dow's Ruby Port, Fresh Lemon + Berries,
Barritt's Ginger Beer

MORE THAN A MOJITO 10

Bacardi Select Rum, Spiced Demerara Unrefined Syrup,
Fresh Mint, Club Soda

CUCUMBER SOUTHSIDE 10

Henderick's Gin, Chateau Aloe Liqueur,
Fresh Lime + Mint + Cucumber, Soda

LIME N' BERRY 10

Casa Noble Tequila, Aperol, Licor 43, Strawberry Purée,
Fresh Lime Juice

JJ'S TIKI 10

Jameson Black Barrel, Luxardo Maraschino Liqueur,
Coconut Cream, Grapefruit Juice, Fresh Lemon Juice

VIEUX CARRÉ 10

Hennessey V.S, Plymouth Gin, Cinzano 1757 Sweet Vermouth,
Pernod Absinthe

SAZERAC (NEW ORLEANS) 10

Hochstadter's Rock & Rye 100, Pernod Absinthe, Peychaud's Bitters

BOURBON BLUSH 10

Woodford Reserve, St. George Bruto Americano,
Carpano Formula Vermouth

WINE

SPARKLING WINE

Asti Spumante, Martini & Rossi, Italy	8 25
Korbel, Sparkling Wine, CA	8 25
Lamarca Prosecco, Italy	28

PINOT GRIGIO

Maso Canali, Italy	8 25
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SAUVIGNON BLANC

Santa Carolina, Chili	12 30
Ferrari Carano, Fumé Blanc, Alexander Valley, CA	8 25

CHARDONNAY

Sonoma-Cutrer, Russian River, CA	12 40
Kendall-Jackson, "Vintner's Reserve" Sonoma, CA	8 25

FRUIT WINES

Beringer, Zinfandel, CA	10 25
Robert Eymael, Riesling, "Monchhof," Germany	10 25

PINOT NOIR

MacMurray Ranch, Sonoma Coast, CA	12 36
Kenwood, Russian River, CA	10 30

MERLOT

Kendall-Jackson, "Vintner's Reserve" Sonoma, CA	10 35
Robert Mondavi, "Private Selection", Central Coast, CA	9 30
Francis Coppola, "Diamond" Napa Valley, CA	8 25

CABERNET SAUVIGNON

Decoy by Duckhorn, Napa Valley, CA	12 42
Kendall-Jackson, "Vintner's Reserve" Sonoma, CA	10 35
Robert Mondavi, "Private Selection", Central Coast, CA	9 30
Francis Coppola, "Diamond" Napa Valley, CA	8 25

RED ZINFANDEL

Klinker Brick Old Vine, Lodi, CA	12 36
Rancho Zabaco "Heritage" Sonoma, CA	10 30

FULL BODY REDS

Pascual Toso Estate, Melbac, Mendoza, Argentina	8 24
Rosemount, Shiraz, South Australia	8 24

PORTS

Taylor Fladgate, Portugal	7 24
Fonsca Bin 27, Portugal	9

FULL WINE LIST AVAILABLE

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