

wineaux

Summerlin

SUNLIT SUNDAY

Sundays 12pm - 4pm

THE TOWERS

SEAFOOD TOWER

lobster tail | shrimp cocktail | oysters | mussels
with cocktail sauce | mignonette | garlic aioli
\$75

OYSTERS ON THE HALF SHELL*

classic mignonette | saffron-citrus mignonette
\$25/6ea \$34/doz

THE COLD BAR

SHRIMP COCKTAIL*

chilled jumbo shrimp | classic
cocktail sauce | lemon
\$24

SMOKED SALMON FLATBREAD*

dill crème fraiche | red onion,
capers
\$26

HAMACHI & CAVIAR*

onion crème fraiche | crisp ciabatta
\$36

BEEF TARTARE*

Capers | shallot | crystal bread
\$19

SMALL PLATES

BURRATA & HEIRLOOM TOMATO

pistachio pesto | crystal bread |
\$22

LOBSTER ROLL

toasted brioche | olive oil chips
\$28

DEVILED EGGS

bacon jam | chives
\$14

CHILLED TOMATO & CUCUMBER SOUP

fresh basil | basil oil | crouton
\$14

SOMETHING SWEET

BERRY WAFFLES

fresh basil | basil oil | crouton
\$14



*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

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SPRITZES \$16

ROSÉ SPRITZ

Danté Rosé Vermouth | Prosecco | Grapefruit Soda

HUGO SPRITZ

Elderflower Liqueur | Vetz Aperitivo | Prosecco

APEROL SPRITZ

Aperol | Prosecco | Soda

Garden Spritz Balsamic Vermouth | Prosecco Danté Rosso | Soda

STRAWBERRY ROSÉ SPRITZ

Chambéryzette Strawberry | Raventos Rosé | Lime, Soda

SPARKLING

PROSECCO, Bisol 1542 Crede, Valdobbiadene, NV | \$15

CHAMPAGNE, Jacquart Mosaïque Brut, NV | \$29

CAVA ROSÉ, Raventós i Blanc Rosé de Nit, 2023 | \$14

THE "BAE"

"Bubbles Above Everything" Champagne Flight (3oz each)

Jacquart Brut Mosaïque

Le Mesnil Blanc de Blancs Grand Cru

Gaston Chiquet 1er Cru Rosé

\$45

ASK US ABOUT TODAY'S FEATURED WINE FLIGHT