



THE
LOBBY
LOUNGE

LOBBY LOUNGE SEASONAL COCKTAILS

SPICED OLD-FASHIONED | 22

SirDavis American Whisky, Hennessy VSOP Cognac, Gingerbread Spice Blend, Bitters

GENEPY SPRITZ | 23

Tanqueray Ten Gin, Dolin Genepy Le Chamois, Cranberry, Hibiscus, Prosecco, Soda water, Rosemary

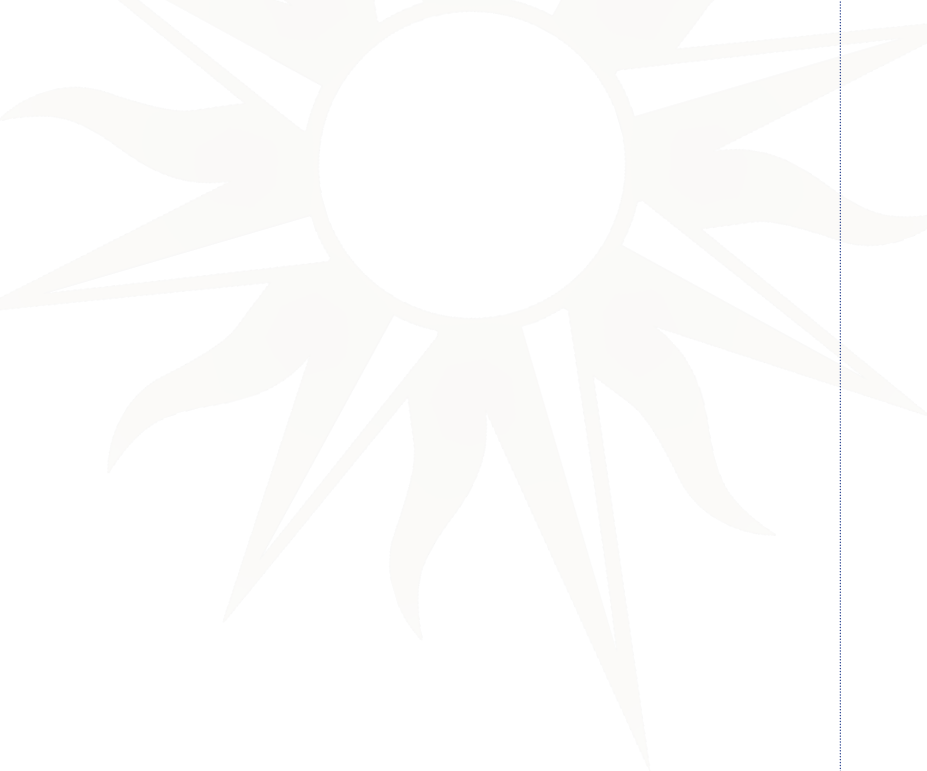


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APERITIFS & COCKTAILS

BORDIGA VERMOUTH BIANCO OR ROSSO | 18

Aromatized wine infused with botanicals and herbs from the Piedmont region of northern Italy. Served over ice and paired with a garnish of olives and a goat cheese stuffed peppadew.

DEL MAR SANGRIA | 20

Grand Del Mar Sauvignon Blanc, Cointreau, Elderflower, Bacardi Rum, Campari, Seasonal Fruit

FRESH & VIBRANT

PINEAPPLE ROYALE | 16

Clement Martinique 10 Yr Rum, Hennessy VSOP Cognac
Pineapple Shrub

BLUE AGAVE | 23

Don Julio Blanco Tequila, Cointreau, Pamplemousse Liqueur
Blue Spirulina, Coconut Water, Citric Acid, Buzz Button Dust

STRAWBERRY RHUBARB GRANITA | 21

Amaro Nonino, Giffard Rhubarb Liqueur, Strawberry Rhubarb Shrub
Amargo Vallet

ZERO PROOF

HIBISCUS SLAM | 15

Hibiscus, Cinnamon, Lime, Topo Chico

SPA ELIXIR | 15

Guava, Grapefruit, Cucumber Tonic, Gingerale

OLD-FASHIONED & DIRECT

HAT TRICK | 21

House Whisk(e)y Tri-Blend, Maple, Black Walnut Bitters

This is our house old-fashioned. We find the unity of these three whiskeys, Angel's Envy Bourbon, Kikori Japanese Whiskey, and Lagavulin Single Malt Scotch, to be mysteriously tasty. Let's have another sip.



JIMADOR KING | 22

Herradura King of Kentucky Private Barrel Reposado Tequila
Hibiscus, Bergamot, Coffee Bitters

Jimadors, the farmers who decide which agave are ripe for harvest in the production of tequila, are the heroes who are at work daily behind the scenes to bring this beautiful liquid to people around the world. We seek to honor them with this dram. Salud!

GEOMETRIC PROOF | 24

Smith & Cross Jamaican Rum, Plantation OFTD Rum
Carpano Antica Vermouth, Dolin Dry Vermouth, Yellow Chartreuse
Orange Bitters

The combination of these six elements form a hexagon that is irregular in nature. These elements, unique on their own, combine together to create intrigue with each sip. Don't take our word for it. The proof is in the drink.



CRIMSON CITY | 24

Campari, Averna, Vibrante L'Aperitivo, Psychaud's Bitters
Coconut Oil Fat Washed, Banana Leaf

As the sun sets over Los Peñasquitos Canyon, a red hue covers the Fairmont Grand Del Mar. This is our favorite time of the evening, revealing the crimson city.

THE MARTINI

CLASSICLY GRAND | 28

Monkey 47 Gin or Absolut Elyx Vodka

House Bergamot Vermouth Spritz, Orange Bitters

There's always a time and a place for a martini, stirred (or shaken), just the way you like it, to perfection. This one brings the outside in by garnishing your drink with rosemary that is found all throughout the canyon in our backyard.



100 GRAND | 24

Tanqueray Ten Gin or Ketel One Vodka, Dolin Blanc Vermouth

Grand Marnier Centenaire Spritz, Onion

When entering the gates of Fairmont Grand Del Mar, feelings of awe, tranquility, and peace abound. When looking at the canyon from our 3rd floor patio directly off the lounge these feelings expand. Being here makes us feel like a hundred grand. We hope you get these feelings too.

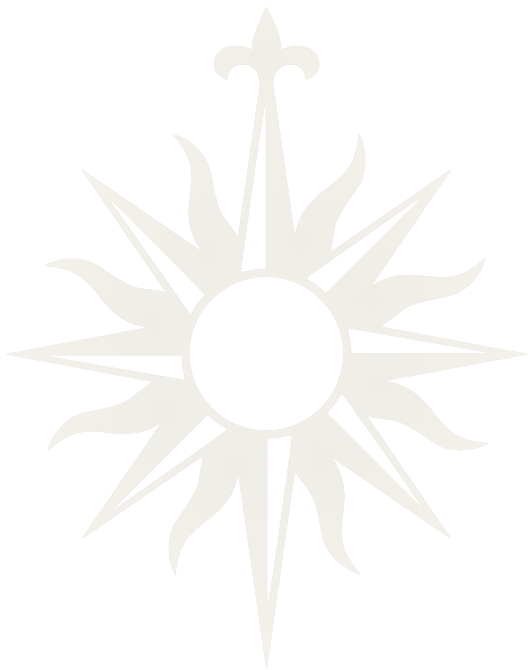


SHISO GRAND | 23

Roku Gin or Haku Vodka

Oka Kura Bermutto Japanese Vermouth Sake, Bitters, Shiso Leaf

This property, inspired by the architecture of Addison Mizner, is reminiscent of grand estates found along the Italian Riviera. Its terracotta roofs, ornate archways, and intricate detailing mingled with rolling hills, lush gardens, and natural landscapes, truly make this a unique and distinctive gem. This drink is a nod to all the travelers who come to experience the beauty of Fairmont Grand Del Mar. She is so grand.



WINES BY THE GLASS

WHITE

Terlato | Pinot Grigio | 25

Justin | Sauvignon Blanc | 21

The Calling | Chardonnay | 25

RED

Ken Wright Willamette Valley | Pinot Noir | 23

Justin | Cabernet Sauvignon | 21

Chateau Franc Patarabet | Bordeaux Blend | 26

Artiste 'After Work' | Red Blend | 26

Justin Isosceles | Red Blend | 49

ROSE

Flowers | 22

BEER

Bud Light | 11

Calidad Mexican Lager | 12

Golden Road Mango Cart Wheat Ale | 12

Harland Hazy IPA | 13

Harland Grand Del Mar IPA | 13

Harland Japanese Lager | 13

Coors Light | 11

Stella Artois | 11

Stone Buenaveza Lager | 13

Erdinger N/A | 12

CHAMPAGNE | CAVIAR | OYSTERS

Champagne, caviar, and oysters are the perfect trio for a luxurious dining experience. The briny, creamy richness of oysters and the delicate, salty burst of caviar are elevated by the crisp acidity and effervescence of champagne. The bubbles cleanse the palate, while the wine's subtle undertones enhance the oceanic flavors found in both caviar and oysters. Together, they create a refreshing, indulgent combination. This is the perfect pairing to start or finish every dining experience at the Lobby Lounge.

CHAMPAGNE & SPARKLING

BOTTLE

Louis Roderer Brut Premier 375 ml, France | 80

Moët & Chandon Imperial Brut, France | 180

Perrier-Jouët 'Grand Brut', Epernay, France | 220

Dom Pérignon, France 2012 | 650

GLASS

Mionetto | Prosecco | 21

G.H. Mumm Grand Cordon | Champagne | 29

Veuve Clicquot Yellow Label | Champagne | 38

Veuve Clicquot Rosé | Champagne | 55

CAVIAR & OYSTERS

PETROSSIAN CAVIAR ^{GF}

ossetra 50g | 350 | daurenki 30g | 225

chive | crème fraîche | pomme paillason | potato chips

WEST COAST OYSTERS 39 / 78

vermouth yuzu mignonette | house fermented hot sauce

CALIFORNIA PLATES

A delightful selection of small plates featuring locally-sourced, seasonal ingredients, inspired by California's diverse culinary heritage. Experience fresh produce, bold flavors, and vibrant colors with every bite. Perfect for sharing, each dish brings together a fusion of California freshness and diverse ingredients. Pair these with a bottle of wine or crafted cocktail for an enriched dining experience.

MARINATED CALIFORNIA OLIVES | 14 GF V VE

herbs | citrus | chili

MARCONA ALMONDS | 14 GF V VE

san diego sea salt

HEIRLOOM TOMATO & MELON SALAD | 19 GF

white anchovy | pecorino | tomato vinaigrette

AHI TUNA | 18 GF

sesame leaves | smoked yuzu

POTATO CROQUETTE | 16

iberico ham | garlic aioli | chili thread

CHICKPEA PANISSE | 14 GF V

green garbanzo | heirloom tomato | basil

SHRIMP & AVOCADO | 18 GF

espelette pepper dressing

STUFFED POBLANO PEPPER | 17 V

oaxaca cheese | summer squash | spinach | ranchers salsa

PRAWN & OCTOPUS FRITTER | 18

chipotle aioli | black garlic | buttered crumbs

CHEF'S SPECIALTIES

CLAMS & CHORIZO | 24

leek | toasted sourdough

GRILLED OCTOPUS | 24 GF

cannellini beans | squid ink aioli | chimichurri

FORAGED MUSHROOM PASTA | 26 V

hen of the woods | egg yolk | potato crumble | pecorino

'LFC' LOBBY FRIED CHICKEN | 39

half jidori chicken | coleslaw | miso honey

LOBBY SMASH BURGER | 32

caramelized onion | american cheese | secret sauce

CHARCUTERIE & ARTISAN CHEESES | 38

chef's daily selection

DESSERT

CHOCOLATE BASQUE CHEESECAKE | 14 V GF

braised figs | sherry chocolate sauce

CHURROS | 14 V

salted chocolate sauce | whipped cream

V Vegetarian VE Vegan GF Gluten Free

A 20% service gratuity will be added to parties of 6 or more.

Allow us to fulfill your needs – please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

CIGARS

MONTECRISTO WHITE | 35

Robusto Grande Tubo | Binder: Nicaraguan | Wrapper: Connecticut
Filler: Dominican/Nicaraguan | Size: 5 in. x 52 r.g.
Creamy smooth flavors in an elegant cedar lined pearl white tube.

COHIBA BLUE | 35

Robusto Tubo | Binder: Honduran | Wrapper: Honduran
Filler: Dominican/Nicaraguan | Size: 5 ½ in. x 50 r.g.
Rich tobacco sweetness with notes of cocoa, caramel, and cinnamon.

MACANUDO | 30

Crystal Café | Binder: Dominican | Wrapper: Connecticut
Filler: Dominican | Size: 5 ½ in. x 50 r.g.
Refined and smooth, easygoing and aromatic.

OLIVA | 24

Connecticut Reserve Toro | Binder: Nicaraguan | Wrapper: Connecticut
Filler: Nicaraguan | Size: 6 in. x 50 r.g.
Subtle coffee, cream, and cedar flavors with mild spice notes.

PUNCH | 24

Gusto Robusto Tubo | Binder: Connecticut | Wrapper: Ecuadorian
Filler: Dominican / Honduran | Size: 5 in. x 52 r.g.
Notes of spices with a slightly sweet and wooded finish.

NUB 460 | 24

Cameroon Tubo | Binder: Dominican | Wrapper: Colorado/Maduro
Filler: Dominican | Size: 4 ½ in. x 50 r.g.
Medium bodied with flavors of earth, spice, coffee and cedar.

SPIRITS

COGNAC

Courvosier VSOP	24
Hennessy VS	21
Hennessy XO	44
Hennessy VSOP Privilege	23
Hennessy Paradis XO	60
Hennessy Paradis Imperial	302
Remy Martin 1738	31
Remy Martin VSOP	33
Remy Martin XO	45
Martell L'Or	575

RUM

Appleton Reserve, Jamaica	17
Bacardi 8 Yr, Puerto	22
Bacardi Superior, Puerto Rico	16
Bacardi Spiced, Puerto Rico	18
Brugal 1888, Dominican Republic	26
Captain Morgan Spiced, Puerto Rico	17
Cruzan Black Strap, St. Croix	16
Diplomatico Reserva, Venezuela	26
Flor De Cana 18 Yr, Nicaragua	25
Gosling's Black Seal, Bermuda	16
Leblon Cachaca, Brazil	16
Malahat Spirits Black Tea, San Diego	20
Malibu Coconut, Barbados	16
Clement Rhum Vieux Agricole 10 Yr, Martinique	20
Mt. Gay Black Barrel, Barbados	18
Ron Zacapa Centenario XO, Guatemala	35
Ron Zacapa 23, Guatemala	26
Spider Island, Sebago Lake	18

TEQUILA

Casamigos Blanco	23
Casamigos Reposado	26
Casamigos Anejo	30
Casamigos Mezcal	23
Cazadores Anejo	19
Clase Azul Plata	61
Clase Azul Reposado	71
Clase Azul Anejo	247
Del Maguey Vida Clasico Mezcal	17
Don Fulano Blanco	20
Fortaleza Blanco	18
Gran Patron Burdeos	231
Illegal Mezcal Reposado	22
Jose Cuervo Reserva de la Familia Extra Anejo	65
Jose Cuervo Reserva de la Familia Reposado	32
Jose Cuervo Reserva de la Familia Plata	25
Komos Reposado Rosa	46
Komos Extra Anejo	160
Lalo Tequila Blanco	19
Maestro Dobel 50 Cristalino	36
Maestro Dobel Diamante	18
Montelobos Mezcal	18
Tres Generaciones Cristalino	18
Herradura Silver	16
Herradura Reposado	21
Patron Silver	20
Patron Reposado	23
Patron Anejo	31
Patron El Alto	54
Siete Misterios Tobala Ensamble Mezcal	60
Volcan De mi Tierra Blanco	20
Volcan De mi Tierra Reposado	30
Volcan De mi Tierra Cristalino	34
Volcan XA	51

WHISK(E)Y

BOURBON

Angel's Envy, Louisville	23
Basil Hayden's, Bardstown	22
Booker's, Clermont	30
Bulleit, Shelby	17
Buffalo Trace, Frankfort	23
Four Roses, Lawrenceburg	18
Hardin's Creek, Clermont	69
Heaven Hill Grain to Glass, Kentucky	33
Henry McKenna 10 Yr, Kentucky	30
Highwest Mid Winter Dram, Utah	85
Jefferson's Ocean, Kentucky	28
Jim Beam, Clermont	17
Knob Creek, Clermont	20
Maker's Mark, Loretto	19
Maker's Mark 46, Loretto	28
Old Fitzgerald 10 Yr, Kentucky	55
Rabbit Hole, Kentucky	21
Southern Comfort	20
Woodford Reserve, Woodford	21

RYE

Angel's Envy, Kentucky	28
Bulleit, Kentucky	17
Heaven Hill Grain to Glass, Kentucky	33
High West Double, Utah	17
Jim Beam, Kentucky	17
Knob Creek, Kentucky	20
Lot 40, Canada	20
Templeton, Iowa	21
SirDavis American	22
Whistle Pig 15 Yr, Vermont	118
Whistle Pig Piggyback 6 Yr, Vermont	26
Woodford Reserve	19

SCOTCH BLENDED

Chivas Regal 12 Yr, Speyside	18
Dewar's White Label, Perthshire	17
Famouse Grouse, Perthshire	21
Johnnie Walker Black Label, Ayrshire	25
Johnnie Walker Red Label, Ayrshire	18
Johnnie Walker Blue label, Ayrshire	68
Monkey Shoulder, Moray	16

SCOTCH SINGLE MALT

Ardbeg 10 Yr, Islay	20
Bruichladdich Barley Classic Laddie, Islay	25
Bruichladdich Port Charlotte, Islay	27
Glenfiddich 12 Yr, Speyside	22
Glenfiddich 18 Yr, Speyside	38
Glenfiddich 23 Yr, Speyside	85
Glenlivet 12 Yr, Speyside	20
Glenlivet 15 Yr, Speyside	25
Glenlivet 16 Yr, Speyside	28
Glenlivet 18 Yr, Speyside	45
Glenlivet 21 Yr, Speyside	88
Glenmorangie 10 Yr, Highland	20
Glenmorangie 18 Yr, Highland	40
Glenmorangie Quinta Ruban, Highland	25
Glenmorangie Sherry Cask, Highland	30
Highland Park 12 Yr, Highland	20
Highland Park 15 Yr, Highland	35
Highland Park 18 Yr, Highland	55
Lagavulin, Islay	33
Macallan 12 Yr Double Cask, Speyside	28
Macallan 15 Yr Fine Oak, Speyside	38
Macallan 18 Yr, Speyside	50
Macallan Harmony Collection, Rich Cacao, Speyside	73
Macallan Rare Cask, Speyside	85
Macallan Estate, Speyside	102
Macallan Reflexion, Speyside	485
Macallan 30 Yr, Speyside	1,025
Oban 14 Yr, Highland	35
Talisker 10 Yr, Isle of Skye	24

WHISK(E)Y

Bushmills Black Bush, Ireland	17
Crown Royal, Canada	19
Hakushu 12 Yr, Japan	35
Hakushu 18 Yr, Japan	156
Hibiki harmony, Japan	30
Jack Daniel's, Tennessee	17
Jack Daniel's Gentleman Jack, Tennessee	22
Jameson, Ireland	17
Kikori, Japan	21
Nikka Coffey Grain, Japan	33
Red Breast 12 Yr, Ireland	20
Slane, Ireland	17
Suntory Toki, Japan	20
Tullamore Dew, Ireland	20
Westland, Washington	20
Yamazaki 12 Yr, Japan	37
Yamazaki 18 Yr, Japan	175

GIN

Beefeater, England	17
Bombay Sapphire, England	17
Empress 1908 Indigo, British Columbia	17
Hendricks, Scotland	20
Hendricks Flora, Scotland	25
Hendricks Orbium, Scotland	25
Monkey 47, Germany	27
Malfy, Italy	18
Oxley, England	21
Roku, Japan	18
Sipsmith, England	19
Tanqueray, England	17
Tanqueray Ten, England	25
The Botanist, Scotland	22

VODKA

Absolut, Sweden	16
Absolut Elyx, Sweden	19
Absolut Citron, Sweden	16
Belvedere, Poland	25
Chopin, Poland	19
Finlandia, Finland	16
Grey Goose, France	25
Hakushu, Japan	18
Ketel One, Netherland	22
Tito's, Texas	18