



*Sous Chef
Bryan Olaes*

MELVYN'S DAY MENU

ASSORTED CITRUS MARINATED OLIVES 8

*CHIPS & GUACAMOLE 18
Corn Chips, House Made Salsa*

*BUTCHER'S BLOCK 34
Chef's Selection of Artisan Meats, Cheeses, Accoutrements*

*JUST FRIES 8
Curry Ketchup, Garlic Aioli*

*CAESAR SALAD 17
Romaine, Spanish Anchovies, House Croutons,
Parmesan Cheese*

*CURED SALMON SANDWICH 24
Red Onion, Cucumber, Caper Aioli,
Chive Maascarpone, Everything Bagel*

*BLT SANDWICH 16
Sourdough, Tomato, Bacon, Cheddar Cheese,
House Sauce, Chipotle Aioli, Fries*

*MELVYN'S BURGER 35
Aged Cheddar, Lettuce, Tomato, Whiskey Marinated Onions,
House Sauce, Pickle, Fries*

*"Melvyn's Restaurant adds a 3% Wellness Surcharge
to assist in providing Health Care Benefits for our Colleagues."*

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

COCKTAILS

APEROL SPRITZ 16

Aperol, Soda Water, Sparkling Wine

CUCUMBER & JALAPENO MARGARITA 18

Casa del Sol Blanco Tequilla, Lime Juice, Agave

PALOMA 16

100% Agave Tequilla, Grapefruit Juice, Lime, Soda

PINA ON ICE 16

Dark Rum, Pineapple Juice, Coconut

MOSCOW MULES 14

Vodka, Ginger Beer, Lime

MAI TAI 16

Light Rum, Dark Rum, Orgeat, Lime Juice, Grenadine

YOUNG COCONUT 12

Add Dark Rum + 5

BUBBLY

Mionetto Superiore Prosecco, Italy 13

G.H Mumm Brut Champagne, France 22

WHITE

Benvolio Pinot Grigio, Italy 13

Chalk Hill Chardonnay, Russian River 15

Honig Sauvignon Blanc, Napa 16

Sauvignon Blanc, Napa 16

ROSE

Whispering Angel, France 16

RED

Barossa Valley Estate GSM, Australia 13

Saldo Zinfandel, California 17

BEER

Domestic Beer 8

Craft & Import Beer 8