

HAPPY HOUR 3 to 5pm | 9pm to close = 😊 HH

lounge and bar only

**SEASONAL OYSTERS\*** | 😊 on the half shell | \$3 ea (three minimum) | \$36 per dozen  
red wine mignonette + classic cocktail + sesame yuzu-shoyu

## SEAFOOD COCKTAILS

w/ classic cocktail + tarragon mayo-mustard aioli

- 😊 JUMBO WILD MEXICAN SHRIMP | \$4 ea (3 minimum) | \$48 (per dozen)
- 😊 KING CRAB "NUGGETS" center leg meat | \$7 per ounce (4 ounce minimum) | \$56 (per ½ pound)
- 😊 JUMBO LUMP BLUE CRAB | \$5.5 per ounce (3 ounce minimum) | \$38 (per ½ pound)

**TIRADITO\*** sliced marinated fish (6 slices per order)

- 😊 HAMACHI TIRADITO\* smoked shoyu, yuzu kosho, truffle rayu, shiso leaves, cucumber, bu bu arare, furikake | \$22
- 😊 SEARED SALMON TIRADITO\* ponzu, orange supremes, radish, red onion, chili thread, cilantro, sesame seeds | \$18
- 😊 TUNA TIRADITO\* yuzu-shoyu, sesame oil, jalapeno, avocado-wasabi cream, srirachcha cream, scallion | \$20

## CHARCUTERIE & CRUDITES

- 😊 **ARTISANAL SALUMI + CHEESES** | \$30 (serves 2 to 4)  
salumi - barolo + finocchiona + calabrese + tartufo  
cheese - amish blue + aged white cheddar + whipped feta + ash brie  
spreads - hot honey + wine mustard + fig jam  
crisps - rosemary + crack pepper + parmesan + sesame
- 😊 **GREEN GODDESS CRUDITE** | \$13 (serves 2 to 3)  
seasonal heirloom vegetables + green goddess dip
- 😊 **OLIVES & NUTS** | \$13 (serves 2 to 3)  
mixed olives - cerignola + castelvetrano + manzanilla + kalamata + gaeta  
roasted nuts - rosemary almonds + curry cashews

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## SOUP & APPETIZERS

- 😊 **141 ONION SOUP** | \$11 small | \$13 large  
caramelized onions + white wine + chicken & beef broth + crisp trio + gruyere + parmesan
- 😊 **CRISPY KING CRAB TEMPURA** | \$30  
tosazu sauce + yuzu aioli + sesame oil + togarashi spice + cilantro + chili threads
- 😊 **BROILED PRIME 141 CRAB CAKE** | \$30  
jumbo lump crab + king crab + remoulade
- 😊 **PRIME DRY AGED STEAK SLIDERS\*** | \$6 ea, 2 piece minimum  
taleggio & aged white cheddar cheese

## SALADS

- 😊 **LA SCALA 141-STYLE CHOPPED SALAD** | \$15  
salami + baby mozzarella + garbanzo + grape tomato + cucumber + pepperoncini + sweet hot peppers + iceberg + little gem + red wine-dijon vinaigrette + fine herbs
- 😊 **TOMATO, AVOCADO & BABY MOZZARELLA SALAD** | \$14  
cucumber + endive + red wine-dijon vinaigrette + balsamic reduction + torn basil + fine herbs
- 😊 **ICEBERG, PANCETTA & BLUE CHEESE CHOPPED SALAD** | \$14  
grape tomato + red onion + scallion + blue cheese dressing + croutons + fine herbs
- 😊 **LITTLE GEM & ENDIVE CAESAR SALAD** | \$13  
sliced egg + pecorino + croutons + endive + little gem + radish + caesar vinaigrette (anchovy) + lemon + fine herbs + cracked pepper

## SANDWICHES

- 😊 **141 DRY AGED STEAK BURGER\*** wine butter + taleggio & aged white cheddar cheese | \$22
- 😊 **LOBSTER ROLL SANDWICH** brown butter mayo + celery leaves | \$33
- 😊 **CRISPY CHICKEN SANDWICH** secret sauce + lettuce + tomato | \$18

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all premium spirit pours between 3oz and 5oz

**THE GEMINI** – MAY 21 - JUN 20 *charismatic, versatile, intelligent...*



Aperol Spritz | \$17<sup>HH</sup> 😊 ✨ alcohol-free available -\$3

aperol, prosecco, solerno, orange slices, club soda

**THE TAURUS** – APR 20 - MAY 20 *stubborn, ethical, loyal...*



New York Rye Sour | \$14<sup>HH</sup> 😊 ✨ alcohol-free available -\$3

knob creek rye whiskey, lemon, orgeat, dry red wine

**THE CANCER** – JUN 21 - JULY 22 *generous, emotional, deep...*



\*Pomegranate Vodka Cosmopolitan | \$18<sup>HH</sup> 😊 ✨ alcohol-free available -\$3

haku vodka, cointreau, pomegranate, cranberry, lime, simple, egg white

**THE ARIES** – MAR 21 - APR 19 *loving, impulsive, tough...*



Blue Cheese & Bacon Olive Martini | \$20<sup>HH</sup> 😊 or \$17<sup>HH</sup> w/o bacon & blue

belvedere vodka or monkey 47 gin, vermouth, olive brine, lemon peel

**THE LEO** – JULY 23 - AUG 22 *confident, fierce, aware...*



Espresso Vodka Martini | \$19<sup>HH</sup> 😊

absolut vodka, mr black, cold espresso, crème de cacao, orgeat, chocolate bitters

**THE VIRGO** – AUG 23 - SEP 22 *practical, meticulous, soothing...*



Passionfruit Rum Mojito | \$17<sup>HH</sup> 😊 ✨ alcohol-free available -\$3

santa teresa 1796 rum, lime, mint, passionfruit nectar, yuzu soda

**THE LIBRA** – SEP 23 - OCT 22 *balanced, carefree, pleasant...*



\*Raspberry Gin Clover Club | \$18<sup>HH</sup> 😊

tanqueray no. ten gin, chambord, lemon, simple, egg white, raspberries

**THE SCORPIO** – OCT 23 - NOV 21 *sensual, revengeful, dangerous...*



Mezcal Margarita | \$18<sup>HH</sup> 😊 ✨ alcohol-free available -\$3

xicaru mezcal reposado, grand marnier, lime, orange bitters, firewater

**THE SAGITTARIUS** – NOV 22 - DEC 21 *explosive, generous, outspoken...*



Royal Monarch Mule | \$14<sup>HH</sup> 😊 ✨ alcohol-free available -\$3

empres 1908 gin, st germain, lime, LGB Liam's Ginger Beer

**THE CAPRICORN** – DEC 22 - JAN 19 *calm, determined, motivated...*



Cinnamon Bourbon Side Car | \$18<sup>HH</sup> 😊

redemption bourbon, cointreau, lemon, orange bitters, cinnamon sugar

**THE AQUARIUS** – JAN 20 - FEB 18 *adventurous, captivating, intelligent...*



\*Cucumber Elderflower Gin Gimlet | \$16<sup>HH</sup> 😊

drumbshanbo gin, st germain, lime, simple, cucumber, egg white, pink salt

**THE PISCES** – FEB 19 - MAR 20 *compassionate, artistic, kind...*



Spicy Grapefruit Paloma | \$16<sup>HH</sup> 😊 ✨ alcohol-free available -\$3

herradura repo tequila, aperol, lime, grapefruit soda, firewater, tajin rim

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★ "GIGGLE JUICE FREE" ★

The choice not to drink is different for everyone.

Our cocktail program is committed to a responsible drinking culture.

These ★ noted cocktails are available "GIGGLE JUICE FREE" crafted with Lyre's alcohol-free spirits.

BEER CANS & BOTTLES

Lagunitas, non-alcoholic IPA, ca. ★ alcohol-free	\$7HH	😊
Coors Light, light lager, 4.2% golden, ca.	\$5HH	😊
Guinness dry irish stout, 4.2% dublin, ie.	\$6HH	😊
Estrella Damm Spanish Lager, 4.6 barcelona, es.	\$7HH	😊
Modelo Especial mexican pilsner, 4.6% mx.	\$6HH	😊
Stella Artois euro pale lager, 5.0% leuven, be.	\$7HH	😊
Peroni euro pale lager, 5.1% rome, it.	\$6HH	😊
Blue Moon 'belgian' wheat, 5.2% golden, ca.	\$6HH	😊
Sierra Nevada pale ale, 5.6% chico, ca.	\$6HH	😊
Chimay Trappist Red Premiere Ale, 7% chimay, be.	\$13HH	😊
Elysian Space Dust IPA, 8.2% seattle, wa.	\$8HH	😊

WINES BY THE GLASS 5-ounce glass pours

BUBBLES

Prosecco - Ruffino, veneta, it. NV	\$12HH	😊
Sparkling Rose - Schramsberg, Mirabelle, calistoga, ca. NV	\$21HH	😊
Moscato - Moscato D'Asti, Castello Del Poggio, piedmont, it. NV	\$15HH	😊

WHITES & ROSES

Reisling - Dr. L by Dr. Loosen, l. mosel, de. 2021	\$12HH	😊
Rose - Chateau D'Esclans Whispering Angel, cotes de provence, fr. 2021	\$18HH	😊
Pinot Grigio - Barone Fini, valdadige, it. NV	\$15HH	😊
Sauvignon Blanc - Kim Crawford Illuminate, marlborough, nz. 2022	\$16HH	😊
Chardonnay - Rodney Strong, sonoma county, ca. 2021	\$13HH	😊
Chardonnay - Mer Soleil Reserve, santa lucia, ca. 2020	\$20HH	😊

REDS

Pinot Noir - Folly of the Beast Pinot Noir, central coast, ca. NV	\$15HH	😊
Pinot Noir - Michael Magnien Bourgogne, burgundy, fr. 2020	\$24HH	😊
Malbec - Don Miguel Gascon, medonza, argentina NV	\$14HH	😊
Petite Sirah - Stags' Leap, napa valley, ca. 2019	\$21HH	😊
Chianti - Banfi Chianti Classico, tuscan, it. 2020	\$14HH	😊
Red Zinfandel - Cline, Ancient Vines, contra costa, ca. 2021	\$14HH	😊
Cabernet Sauvignon - BonAnno, napa valley, ca. 2021	\$24HH	😊
Cabernet Sauvignon - Educated Guess, north coast, ca. 2020	\$16HH	😊
Cabernet Sauvignon - Valrav, sonoma county, ca. 2019	\$19HH	😊

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