



Crafted in partnership with  
**Unfiltered**

# cocktails.

## GLITZ & GLAM

### Six-Sided

Remy Martin VSOP Cognac, Peach Cordial, and Rinquinquin, topped with Cremant Brut

### High Roller **D**

Flor De Caña 7yr Aged Rum, Golden Falernum, Citrus, Mint, and Hydrate Functional Add-On\*, topped with Prosecco

## CLASSIC VEGAS

### Goddess of Pop

The Botanist Gin, Crème de Violette, Lemon, Elderflower Tonic

### Coop In a Raincoat **D**

Mijenta Blanco Tequila, Cactus Pear, Pomegranate, Blood Orange, Rosemary

### Good Luck Charm **D**

Frey Ranch Nevada Straight Bourbon, Lapsang Elixir, and Relax Functional Add-On\*\*

## WAKE UP CALLS

### White Lion **D**

Stoli Vanilla Vodka, Cold Brew Coffee Liqueur, Pear Brandy, Spiced Brown Sugar Foam

### Lost Creek Spritz **D**

Luxardo Limoncello, Bergamot Liqueur, and Energize Functional Add-On\*\*\* topped with Prosecco

\*Clinically proven electrolyte boosting blend of potassium, zinc, and cucumber extract to help you stay hydrated

\*\*Clinically proven blend of L-theanine, 5-HTP, and Ashgawanda to provide a sense of calm, balance the mood, and help you relax

\*\*\*Energize Functional Add-On is a blend of green tea-derived caffeine, Cognizin®, and panax ginseng clinically proven to provide a sustained energy boost with enhanced mental focus and clarity

## HERBS & RYE

Capital One has partnered with storied Las Vegas cocktail and spirits bar Herbs & Rye to feature an all-time favorite available to visitors of Capital One Lounge LAS.

### Green Goblin (Frozen)

Fords Gin, Dry Riesling, Kiwi, Pineapple, Absinthe Vert

## THE SPIRIT OF LAS VEGAS

Exclusive to Capital One Lounge, The Spirit of Las Vegas is craft vodka infused with fresh Scotch bonnet and serrano chilis with a hint of dried morita. The end result makes for a truly first class Bloody Mary.

### First Class Bloody Mary

The Spirit of Las Vegas Scotch Bonnet and Dried Chili infused Vodka, Filthy Bloody Mary Mix, House Pickles

## NO-ABV

### Desert Palmer

Lapsang Tea Elixir, Lemon, Club Soda, Disco Glitter

### Golden Hour

Giffard Bitter Non-Alcoholic Aperitif topped with Fever Tree Elderflower Tonic

### Poker Face

Lyre's Agave Blanco Non-Alcoholic Spirit, Grapefruit Juice, and Sea Salt

# beer.

## THE PERFECT AIRPORT BEER



At every Capital One Lounge, we partner with a local brewery to create a unique take on the perfect airport draft beer. In Las Vegas, we've teamed up with Las Vegas Brewing Company to curate a beer that elevates your journey. Alongside their signature Vegas Light Lager, Nevada's only all-female brew team has crafted a rich, malty Vienna Lager — designed to be the perfect companion for your travels.

### Lady Luck **D**

Vienna Lager, Las Vegas Brewing Co.

## LOCAL CRAFT

### Vegas Light **D**

American-Style Light Lager, Las Vegas Brewing Co.

### Silver State

American Blonde Ale, Crafthaus Brewery

### Belgard

American Coffee Stout, Crafthaus Brewery

### Vanilla Oak Cream Ale

American Cream Ale, Hudl Brewing Co

### High Hatter Pineapple Hefeweizen

Fruited Hefeweizen, Hudl Brewing Co

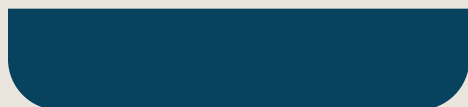
### Hop Ride

India Pale Ale, Tenaya Creek Brewery

### Mexican Style Cerveza

Craft Non-Alcoholic Beer, Rationale Brewing

**D** Indicates draft





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# wine list.

## WHITES & ROSÉ

### Sauvignon Blanc

Mohua Sauvignon Blanc  
*New Zealand*

### Chardonnay

Peay Vineyards Chardonnay  
*Sonoma Coast*

### Rosé

Maison Saleya  
*Côtes De Provence, France*

## REDS

### Pinot Noir

Intercept Pinot Noir  
*Monterey County*

### Red Blend

Hedges CMS Red Wine Blend  
*Cabernet/Merlot/Syrah*

### Cabernet Sauvignon

Cannonball Cabernet Sauvignon  
*California*

## BUBBLES

### Prosecco **D**

Luca Paretti Prosecco  
*Veneto, Italy*

**D** Indicates draft

# upgrades.

For those looking for a little extra, we are happy to offer the following selections.

## BUBBLES

(all 375ml bottles)

### Billecart Salmon Rose \$60

Chardonnay, Pinot Noir  
*Medium-bodied with notes of strawberry, orange peel, and pie crust.*

### Taittinger Champagne \$32

Chardonnay, Pinot Noir  
*Lively and crisp, this is a delicate wine with flavors of fresh fruit and honey.*

### Schramsberg Blanc De Blanc \$40

Chardonnay, Pinot Noir  
*Aromas of fresh Granny Smith apple, lemon-lime, and freshly baked bread.*

## RARE BOTTLE CLUB

(all 1oz pours)

The Rare Bottle Club showcases unique and sought after bottles from Capital One Lounge spirit partners, local distilleries, and producers around the world.

### Cognac Frapin \$15

1994 Single Cask  
Cognac Grande Champagne  
*Distilled the founding year of Capital One. An extremely elegant Cognac aged for 28 years before bottling.*

### Tequila Fuenteseca \$20

Reserva 11 Years  
Extra Anejo Tequila  
*100% Blue Weber Agave of the highest quality, harvested in 2010, aged for 11 years in American oak barrels.*

### Bozal Castilla Reserva \$10

Metodo Ancestral Mezcal  
*Produced with Castilla agave from Oaxaca, this mezcal follows an ancestral tradition using clay pot distillation.*

### Planteray Rum Single Vintage \$10

Panama 2010  
*Aged for 8 years in tropical Panama, then shipped to France to rest an additional 5 years in French oak. This rum is bursting with character.*

### Old Forester Kentucky \$35

Straight Bourbon Whiskey  
1960s (43%)  
*Founded in 1870, Old Forester is the longest-continuously run bourbon production in the US. This vintage bottle is a chance to taste history.*

### Ballantine's 12YO \$20

Very Old Blended Scotch Whisky  
1960s (43%)  
*A favorite dram of the Rat Pack in their heyday. This vintage whisky provides a glimpse of golden era Las Vegas.*

# CAPITAL ONE LOUNGE AT LAS VEGAS

## breakfast.

### Greek Yogurt Parfait <sup>V</sup>

*greek yogurt, candied orange peel, pink lady apples, granola*

### Avocado Toast with Smoked Salmon

*smoked salmon, avocado, purple ninja radish, roasted tomato, microgreens, grilled crostini*

### Avocado Toast <sup>V</sup>

*avocado, purple ninja radish, roasted tomato, microgreens, grilled crostini*

### Frittata Egg Bite <sup>V, AG</sup>

*baby arugula, roasted tomato, feta, egg*

### Brown Butter Griddle Cake with Blueberries <sup>V</sup>

*house-made griddle cake, wild blueberries*

### Chili Crisp

### Sweet Potato Hash <sup>VG</sup>

*roasted white Okinowa sweet potatoes, crispy onion, chili crisp, scallion*

### Cinnamon Oatmeal <sup>VG, AG</sup>

*cinnamon oatmeal, sauteed apple & pear, honey*

## all day.

### Pear & Brie Tartine <sup>V</sup>

*poached pear, brie cheese, pomegranate seeds, sage, crostini*

### Caviar Deviled Egg <sup>AG</sup>

### Falafel Hummus Bowl <sup>VG</sup>

*herbed falafel, hummus, tomato & cucumber salad, lemon tahini*

### Lemon-Herb Chicken & Farro Bowl

*roasted chicken, farro, roasted brussel sprouts, confit tomatoes, chicken jus*

### Roasted Heirloom Carrots <sup>V, AG</sup>

*pastrami-spiced carrots, yogurt-feta sauce, crispy chickpea crumble*

### Steakhouse Truffle Short Rib with Parsnip Puree

*braised short rib, whipped parsnip, truffle jus, chive oil, cippolini onions, scallions*

### Truffle Mushroom 'Steak' with Parsnip Puree <sup>VG</sup>

*maitake mushroom, whipped parsnip, truffle jus, chive oil, cippolini onions, scallions*

### Marinara Pasta with Turkey Meatball

*campanelle pasta, turkey meatball, parmesan, marinara sauce*

## pastries.

### Strawberry Pop Tart

### Fruity Pebbles Scone

### Stuffed Doughnuts

### Zucchini Bread

### Croissant

## sweets.

### Orange Blossom Olive Oil Cake

*citrus olive oil cake, orange blossom syrup, vanilla chantilly cream, mixed berry compote*

### Espresso Martini Trifle

*chocolate cake, espresso cream, whipped cream, chocolate shavings*

