





City Cellar Wine Grill Menu

https://menuweb.menu
700 South Rosemary Avenue, Suite 218FL 33401, West Palm Beach, United States
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The menu of City Cellar Wine Grill West Palm Beach from West Palm Beach contains about 200 different menus and drinks. On average you pay about \$13.3 for a dish / drink. City Cellar Wine Bar Grill offers a diverse menu with options such as hearth-baked pizza, dry-aged steaks, fresh house-made pasta, and seafood. Popular dishes include the Flatbread of the Night, Gulf Shrimp-Sea Scallop Risotto, and house-made charcuterie. Additionally, guests can enjoy a selection of hard-to-find artisanal cheeses, tempting homemade desserts, and a vast award-winning wine collection available by the bottle, glass, or flight. Outdoor dining with views of the beautiful fountains of Rosemary Square is also available. Don't miss out on our Weekly Specials: - Happy Hour 7 Days a Week! 4PM-7PM with \$2 off all drinks and 50% off select apps at the bar! - Martini Monday! Enjoy 50% Off Martinis all day! - Wine Down Wednesday! Get 50% off all bottles under \$99.00 with the purchase of an entrée. - Brunch on Saturday and Sunday featuring Bottomless Rosé, Mimosas, and Bloody Marys!.

\$9.0

\$9.0

Desserts

CHOCOLATE CAKE

Soups

LOBSTER BISQUE

Vegetarian

GREEN BEANS

Baguettes

COSMO

Steaks

RIBEYE STEAK

From The Grill

BONE IN RIBEYE*

Indian

FRIED OKRA

Spirits

MARTINI

Homemade Sauces

CHIMICHURRI

Main

JUMBO CRAB CAKE

American Food

MAC AND CHEESE

Ribs

PRIME RIB

Vegetables

GREEN BEANS ALMANDINE \$10.0

Vodka

JACK DANIEL'S HONEY

House Specials

SURF TURF

Hot Drinks

COFFEE

Blends

MONKEY SHOULDER

Steaks & More

PORTERHOUSE

Soup & Salad

CRAB CHOWDER

Specialty Cocktails

MRKT MULE

\$5.0

\$26.0

Sparkling

MOET CHANDON, IMPERIAL BRUT,

FRANCE

Rye

ANGEL'S ENVY

\$11.0

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	THE REAL PROPERTY.

Plates Canadian

HERB ROASTED CHICKEN \$35.0 CROWN ROYAL XO \$13.0

Bottled Beer Assorted Dishes

TRUMER PILS CLASSIC OLD FASHIONED

By Sea Whiskey & Bourbon

HOSHIGAKI SCALLOPS* \$43.0 BASIL HAYDEN'S \$14.0

American Whiskey Beers On Dreaft

JACK DANIEL'S SINATRA SELECT \$26.0 BELLS TWO HEARTED ALE

Sparkling Wine Tennessee

ASTI MARTINI ROSSI, ITALY JACK DANIEL'S SINGLE BARREL \$13.0

Speyside Irish

MACALLAN 25YR \$130.0 BUSHMILLS \$9.0

Compliments Prime

OSCAR STYLE NEW YORK*

Enhancements Steak Sauces

PETITE LOBSTER TAIL PEPPERCORN \$5.0

Steak Additions USDA Prime

ALASKAN KING CRAB MRKT STEAK BURGER* \$27.0

Blanco Wheat Flour Breads

ESPOLON \$9.0 GARLIC CILANTRO \$5.0

Surf With Your Turf SCOTCH WHISKY / IRISH

½LB KING CRAB LEGS WHISKEY

JAMESON \$9.0



Mixed Salad

DEEP BLUE SEA

Highland Single Malt

OBAN 14YR \$16.0

Giggle Water

GENTLEMAN'S SOUR

ALKOHOLISCHE GETRÄNKE

CORONA

Raw Plates

AHI TUNA TARTARE* \$21.0

Lights

MILLER LITE

White, Rose And Sparkling

SANTA CRISTINA, PINOT GRIGIO, ITALY

Sweet & Aromatic

MÉNAGE À TROIS MOSCATO, CALIFORNIA

Meat & Fish Dishes

FRIED CALAMARI \$19.0

Sides

SWEET POTATO \$11.0

Hand-Shaken Cocktail - Martinis

RASPBERRY LEMON DROP

Tequila Selections

PATRÓN REPOSADO \$12.0

International Whisk (E) Y

MAKER'S 46 \$11.0

Reds Blends

LYETH MERITAGE, SONOMA COAST CALIFORNIA

Leaves And Bowls

THE WEDGE \$14.0

Ipa Beers

STONE IPA

Premium Bourbons & Ryes

CROWN ROYAL RESERVE \$11.0

Allocated Bourbons -Limited Availability

BLANTON'S \$16.0

Herbivorous Tapas

ROASTED BRUSSEL SPROUTS \$11.0

Starters, Sides And Kids

JUMBO GRILLED SHRIMP \$18.0



Whiskies 5Cl		Shiraz	
WOODFORD RESERVE DOUBLE OAKED	\$13.0	BAROSSA VALLEY ESTATE, BAROSSA VALLEY	
Salads		PENFOLDS KOONUNGA HILL, SOU AUSTRALIA	ITH
MRKT CHOPPED	\$14.0	Bourbons	
CAESAR SALAD		HORSE SOLDIER	\$11.0
Drinks SAM ADAMS		KNOB CREEK SINGLE BARREL RESERVE	\$13.0
DRINKS		Single Malt Scotch	
		MACALLAN 12YR	\$13.0
Sauces		BALVENIE DOUBLE WOOD 12YR	\$14.0
BÉARNAISE*	\$5.0		,
HOLLANDAISE	\$5.0	Irish Whiskey	
Starters		TULLAMORE DEW 12YR	\$11.0
STEAK FRITES*	\$35.0	BUSHMILLS 16YR	\$16.0
BRAISED SHORT RIB	\$39.0	Single Malt	
Baked Potatoes		GLENMORANGIE THE LASANTA 12YR	\$14.0
LOADED BAKED POTATO	\$13.0	MACALLAN FINE OAK 15YR	\$16.0
BAKED POTATO	\$11.0	Riesling	
Small Plates		CHATEAU STE. MICHELLE, COLUMBIA VALLEY WASHINGTON	
BEEF CARPACCIO	\$18.0	HEINZ EIFEL, RHEINHESSEN GERM	MANY
OYSTERS ON THE HALF SHELL	\$21.0		
Malbec		Canadian Whiskey	
		CROWN ROYAL XR	\$24.0
TERRAZAS ALTOS DEL PLATA, MENDOZA ARGENTINA		CROWN ROYAL HARVEST RYE	\$10.0
ZUCCARDI Q, MENDOZA ARGENTI	NA		



Pinot Grigio / Gris

WILLAKENZIE ESTATE PINOT GRIS. YAMHILL OREGON

FERRARI CARANO, PINOT GRIGIO, **RUSSIAN RIVER VALLEY**

Red Blends

THE PRISONER, ST HELENA **CALIFORNIA**

THE POET, NAPA VALLEY CALIFORNIA

White Blend

CONUNDRUM, WAGNER FAMILY **CALIFORNIA**

HOT TO TROT, WASHINGTON STATE

Single Malts

GLENMORANGIE 10YR	\$11.0
TALISKER 10YR	\$16.0

Speyside Single Malt

GLENLIVET 12YR	\$11.0
GLENFIDDICH 12YR	\$11.0

Aged Steaks & Chops

FILET MIGNON

RIBEYE

House & Classics

VODKA MARTINI

GIN MARTINI

Whisky

JOHNNIE WALKER RED

CHIVAS REGAL 12YR \$11.0 **CHIVAS REGAL 18YR** \$14.0

Whiskey

1	GENTLEMAN IACK
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JIM BEAM BLACK 8YR \$9.0 JIM BEAM 12YR \$11.0 **GENTLEMAN JACK** \$11.0

Pinot Noir

CHALK HILL, APPELLATIONS CALIFORNIA

MEIOMI, CALIFORNIA COAST

ERATH ESTATE, WILLAMETTE VALLEY CALIFORNIA

Blancos

HUNTERS	\$9.0
HORSESHOE	\$10.0
PLANE	\$11.0

Scotch

GLENLIVET 18YR	\$18.0
DEWAR'S WHITE LABEL	\$7.0
JOHNNIE WALKER BLACK 12YR	\$11.0

Blended

\$9.0

DEWAR'S 12YR

JOHNNIE WALKER PLATINUM 18YR	\$18.0
JOHNNIE WALKER BLUE RARE	\$40.0

\$11.0

Bourbon & Rye

FOUR ROSES SINGLE BARREL \$11.0



WILD TURKEY RARE BREED \$11.0
TEMPLETON RYE \$13.0

Reds & Blend

PESSIMIST, PASO ROBLES CALIFORNIA

TRESOR FERRARI CARANO, SONOMA COAST CALIFORNIA

TAKEN, NAPA VALLEY CALIFORNIA

Restaurant Category

DESSERT

FRENCH

STEAKHOUSE

Alcoholic Drinks



RED WINE \$5.0

TULLAMORE DEW \$9.0

APEROL SPRITZ

PILSNER URQUELL

Entrées

SHRIMP COCKTAIL \$21.0

MRKT BAKED OYSTERS \$23.0

SAUCE TRIO \$10.0

PRAWN COCKTAIL

Cocktails

NEGRONI

SIDECAR

BISTRO 57 MULE

WOO WOO

Beer

BLUE MOON

HEINEKEN

MODEL

COORS LIGHT

Merlot

KENDALL JACKSON, SONOMA COUNTY CALIFORNIA

RODNEY STRONG, SONOMA COAST CALIFORNIA

FRANCIS FORD COPPOLA, SONOMA COAST CALIFORNIA

KENDALL JACKSON, SONOMA COAST CALIFORNIA

Sauvignon Blanc

FUME BLANC FERRARI CARANO, RUSSIAN RIVER VALLEY

FREEMARK ABBEY, NAPA VALLEY CALIFORNIA

SMITH SHETH, MARLBOROUGH NEW ZEALAND

VILLA MARIA PRIVATE BIN, MARLBOROUGH NEW ZEALAND

Chardonnay

KENDALL JACKSON VINTNERS' RESERVE, CALIFORNIA

FERRARI CARANO, RUSSIAN RIVER VALLEY

LA CREMA, SONOMA COAST CALIFORNIA

JORDAN, ALEXANDER VALLEY CALIFORNIA



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CANADIAN CLUB	\$7.0
CROWN ROYAL	\$9.0
JACK DANIEL'S OLD NO. 7	\$9.0
PATRÓN SILVER	\$13.0

Champagne, Sparkling & Moscato

PERRIER JOUET, CHAMPAGNE FRANCE FREIXENET NEGRO BRUT, SPAIN **GAMBINO PROSECCO CURVEE** VILLA M ROSSO, VINO DA TAVOLA ITALY

Seafood

SALMON	\$38.0
SHRIMP SCAMPI	\$32.0
CALAMARI	
PRAWN	
LOBSTER TAIL	

Tequila

AGED PATRON	\$15.0
EMBAJADOR PLATINUM	\$11.0
EMBAJADOR PREMIUM REPOSADO	\$13.0
EMBAJADOR SUPREME ANEJO	\$15.0
CASA DRAGONES	\$28.0
PARTIDA BLANCO	\$16.0
KIMO SABE (MEZCAL)	\$14.0

Cabernet Sauvignon

STERLING, NAPA VALLEY CALIFORNIA

EDUCATED GUESS, NAPA VALLEY CALIFORNIA

JUSTIN, PASO ROBLES CALIFORNIA

DECOY BY DUCKHORN, SONOMA COUNTY CALIFORNIA

FOLEY JOHNSON, NAPA VALLEY **CALIFORNIA**

CAYMUS, RUTHERFORD CALIFORNIA

LAYER CAKE, NAPA VALLEY **CALIFORNIA**

CONN CREEK ANTHOLOGY, ST HELENA CALIFORNIA

Bourbon

The second secon	BOOKER'S	\$11.0
	BULLEIT	\$11.0
	FOUR ROSES SMALL BATCH	\$11.0
KNOB CREEK 9YR		\$11.0
MAKER'S MARK		\$9.0
OLD RIP	\$18.0	
WILD TURKEY 81		\$7.0
WOODFO	\$9.0	
VAN WINI 12YR	\$25.0	

These Types Of Dishes Are Being Served



LOBSTER **MEAT OYSTERS**

SALAD SOUP

APPETIZER

CHICKEN



BREAD

DESSERTS

Ingredients Used



FRENCH ONION
ESCARGOT
CHEESE

\$13.0

Side Dishes

4	
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MAC CHEESE
BUTTER WHIPPED
YUKON GOLD
MASHED

CREAMED CORN, FRESNO CHILIS \$11.0

\$11.0

\$12.0

\$11.0

\$12.0

\$11.0

SAUTÉED BROCCOLINI

GRILLED OR STEAMED
ASPARAGUS

SAUTÉED OR CREAMED SPINACH \$10.0

SAUTÉED WILD MUSHROOMS \$10.0

TRUFFLE PARMESAN FRIES

MASHED POTATOES

BAKED POTATO

GARLIC

SCALLOPS

POTATOES

SHRIMP

BUTTER

SEAFOOD

CHOCOLATE

FRUIT

BEANS

OKRA

Mrkt Sea And Land

7300 Aliante PkwyNV 89084, North Las Vegas, United States **Opening Hours:**

Monday 17:00-21:00 Tuesday 17:00-21:00 Sunday 17:00-21:00 Friday 17:00-22:00 Saturday 17:00-22:00

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