CELESTE

Cocktail Bar • Supper Club • Discothèque

Specialty Cocktails • 17

Cucumber Collins • Tito's Vodka | Cucumber | St. Germain | Sugar | Lime | Soda

Melón Melón • Honeydew & Mint Infused Grey Goose Vodka | Lemon
Clarified Watermelon Cordial | Citric Acid | Soda

Mi Corazón • 400 Conejos Mezcal | Creme de Noyaux | Flora Raspberry
Lime | Strawberry | Egg White*

Hot Lips • Browned Butter Evan Williams Bourbon | Hot Honey | Lemon
Smoked Peach Bitter | BBQ Bitter | Fee Foam

The Last Wish • Clement Rhum Agricole | Yellow Chartreuse | Cocchi Americano
Lemon | Sugar | Fee Foam

16th Street • Maestro Dobel Blanco Tequila | 400 Conejos Mezcal | Chinola Passion Fruit
Mango | Cocchi America | Mari Gold Amaro

Martini á l'espresso 21
Pierre Ferrand 1840 | Fresh Espresso | Coffee Liqueur
Walnut Liquor | Demerara | Oat Milk Cream | Saline | Egg White*

Classics • 17

Margarita • Gran Centenario Tequila | Orange | Curaçao | Agave | Lime

Daiquiri • Bacardi Superior White Rum | Demerara | Lime

Mule • Tito's Vodka | Lime | Ginger Beer

Negroni • Spring 44 Gin | Campari | Sweet Vermouth

Old Fashioned • Evan Williams Bourbon | Demerara | Saline | Angostura | Orange

Zero Proof • 10

Nightingale
Seedlip Grove | Raspberry
Lime | Ginger Beer

Cicero
Seedlip Garden | Lemon
Sugar | Mint

Maria de Leche
Seedlip Grove | Mango | Coconut
Salted Honey | Lime

*Consuming raw or undercooked eggs may increase your risk of foodborne illness | An 18% service charge is added to all checks

CELESTE

Wine & Bubbles

13 Celsius 16 Glass | 60 Bottle
Sauvignon Blanc | New Zealand

7 Cellars 16 Glass | 60 Bottle
Cabernet Sauvignon | California

Band of Roses 16 Glass | 60 Bottle
Rosé | Washington State

Fabien Jouves 'À Table' 17 Glass | 64 Bottle
Rosé | France

Just Enjoy! 15 Glass | 75 Bottle
Prosecco | Italy

Valdo Marca Oro 15 Glass | 75 Bottle
Rosé Prosecco | Italy

Beau Joie 150 Bottle
Champagne | France

Perrier Jouet Grand Brut 200 Bottle
Champagne | France

Beer

Modelo Especial 8
Pilsner | Mexico

Revolution Anti Hero 10
IPA | Chicago

Miller High Life 8
Lager | Milwaukee

Spirits

Whiskey

	1oz	2oz
Hibiki Harmony	18	30
Old Rip Van Winkle 10 Yr	44	68
Pappy Van Winkle 12 Yr	70	127
Yamazaki 18	80	150
Pappy Van Winkle 15 Yr	98	158
Pappy Van Winkle 20 Yr	118	189

Scotch

	1oz	2oz
Kavalan Sherry Oak	16	28
Kavalan Concertmaster	18	30
Glenmorangie Signet	28	44
Kavalan Vinho	30	49

Tequila

	1oz	2oz
Patron El Cielo	16	30
Patron El Alto	18	34
Clase Azul Plata	18	34
Clase Azul Reposado	22	40
Maestro Dobel 50 Cristalino	25	45
Don Julio 1942	26	48
Volcan Reposado XA	33	66
Maestro Dobel Atelier	45	90

Cognac

	1oz	2oz
Remy Martin Tercet	18	34
Hennessy Paradis	100	200
Louis XIII	200	400

Starters

French Fries 9
Spicy Ketchup | Garlic Aioli

Truffle Fries 11
Parmesan | Parsley | Truffle Aioli

Crispy Chicken Bites 14
Spicy Buffalo Sauce
House Made Honey Mustard

Sopressata Flatbread 16
Pequillo Marinara | Mozzarella
Basil | Parmesan

Tahini Hummus 14
Pesto | Herb Salad | Paprika | Pita

"Cacio E Pepe" Arancini 12
Arborio Rice | Parmesan | Mozzarella | Truffle Aioli

Steak Sliders 18
Filet Medallions | Swiss Cheese | Arugula
Horseradish Cream | Brioche Rolls

Peach and Goat Cheese Flatbread 14
Grilled Georgia Peach | Honey Drizzle
Pickled Red Onion

Greens

Arugula Salad 12
Add Chicken 5 / Steak 9
Chickpea Aioli | Red Onion | Confit Garlic
Grilled Lavash

Shishito Peppers 10
Chili Oil | Garlic | Lemon Pepper | Crispy Shallots
Chipotle Aioli

Caesar Salad 13
Add Chicken 5 | Steak 9
Romaine | Caesar Dressing | Garlic Croutons
Parmesan

Brussels Sprouts 14
Crispy Bacon | Green Apple | Almond
Balsamic Glaze

Mains

Nashville Hot Chicken Sandwich 15
Crispy Chicken Thighs | Pickled Red Onion | Spicy Aioli

Steak Tacos 16
Skirt Steak | Pico de Gallo | Cotija Cheese
Pickled Onion | Spicy Aioli | Lime

Frico Burger 18
8oz Beef Patty | Cheddar Cheese | Caramelized
Onion | Bacon | Pickles | Brioche Bun

Short Rib Rigatoni 28
Braised Short Ribs | Pequillo Marinara
Leek Cream | Parmesan

Rigatoni Arriabata 24
Zucchini | Summer Squash | Leek Cream
Parmesan | Parsley

Honey Braised Short Ribs 32
Demi Glace | Scallion Whipped Potatoes
Pickled Red Onion | Crispy Leeks

Steak Frites 34
Long Island Strip | French Fries | Chimichurri
Pequillo Aioli | House Aioli

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
We are a cashless venue, the only forms of payment accepted will be credit or debit cards

CELESTE

Happy Hour

Wednesday - Friday | 5pm -7pm

Cocktails 10

Celeste Margarita Gran Centenario Tequila | Orange Curacao | Agave| Lime | Salt

Cucumber Collins Tito's Vodka | St. Germain | Cucumber | Basil | Lime

Melon Melon Honeydew Mint Grey Goose Vodka | Clarified Watermelon Cordial | Lemon | Soda | Citric Acid

Espresso Martini Tito's Vodka | Espresso | Coffee Liqueur

Wine 8

Just Enjoy! Prosecco

13 Celsius Sauvignon Blanc

7 Cellars Cabernet Sauvignon

Beer 6

Modelo Pilsner

Food

Fries 6 (Truffle Upgrade 2)
Spicy Ketchup | Garlic Aioli

Crispy Chicken Bites 10
Honey Mustard | Buffalo Sauce

Peach and Goat Cheese Flatbread 10
Grilled Georgia Peach | Honey Drizzle
Pickled Red Onion

Sopressata Flatbread 12
Pequillo Marinara | Mozzarella
Basil | Parmesan

Shishito Peppers 6
Grilled Shishito Peppers | Chili Oil | Garlic
Lemon | Pepper | Crispy Shallots | Chipotle Aioli

Arancini 7
Arborio Rice | Parmesan | Mozzarella
Truffle Aioli

Smash Burger 10
Beef Patty | American Cheese | Lettuce
Pickles | Chipotle Aioli

Late Night Menu Available

Host your next event with us!

1 venue, 4 unique experiences | Events for 10 - 385+ guests

To plan your next event, contact Events@CelesteDisco.com

CELESTE GROUP