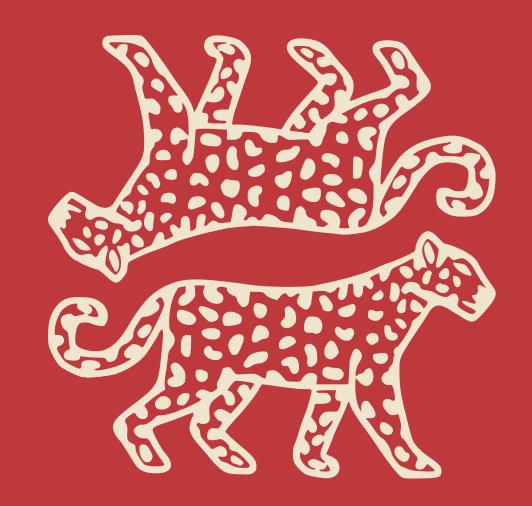
christian's

WINE BAR & RESTAURANT



EST. 2025

CONCEPT

NEW RESTAURANT BY CHRISTIAN NAVARRO

Restaurant Name: CHRISTIAN'S

Tagline: "Every bite complements the tale, and where every bottle tells a story"

Concept Overview: As a seasoned wine expert with years of experience in the restaurant industry, I'm thrilled

TO INTRODUCE "CHRISTIAN'S", A WINE-FORWARD DINING DESTINATION THAT CELEBRATES THE ART OF PAIRING EXCEPTIONAL WINES WITH GLOBALLY INSPIRED, SEASONALLY DRIVEN CUISINE. THIS RESTAURANT IS

DESIGNED TO BE A HAVEN FOR WINE ENTHUSIASTS, FOOD LOVERS, AND GOOD-TIMERS ALIKE, OFFERING AN

IMMERSIVE EXPERIENCE THAT INSPIRES, EXCITES, DELIGHTS, AND BRINGS PEOPLE TOGETHER.

Ambiance: The space will exude understated sophistication, with warm tones, soft lighting, and a

CURATED AMBIANCE THAT REFLECTS THE WORLD OF WINE, COCKTAILS, DELICIOUS FOOD, AND GREAT TIMES.

THINK COZY NOOKS FOR INTIMATE DINNERS AND COMMUNAL TABLES FOR LIVELY GATHERINGS.
THERE WILL BE AN IN-HOUSE DJ SPINNING OLD-SCHOOL VINYL, ADDING TO THE WARM ENERGY.

Wine-Centric Design: A FLOOR-TO-CEILING WINE WALL WILL SERVE AS THE CENTERPIECE, SHOWCASING OUR EXTENSIVE

COLLECTION. GUESTS CAN EVEN TAKE A GUIDED TOUR TO LEARN ABOUT THE STORIES BEHIND THE

BOTTLES.

OULDOOF TEFFACE: A LUSH, VINE-COVERED LIVING WALL TERRACE WILL OFFER AL FRESCO DINING, COMPLETE WITH A FIRE PIT

AND TWINKLING LIGHTS FOR A MAGICAL EVENING AMBIANCE.

CONCEPT

Clisino: THE MENU IS DESIGNED TO COMPLEMENT OUR WINE AND BEVERAGE PROGRAM, WITH DISHES THAT CHANGE

SEASONALLY. EACH PLATE IS CRAFTED TO ENHANCE THE OVERALL EXPERIENCE.

Small Plates: Shareable, wine-friendly bites include charcuterie boards, artisan cheeses, and seasonal crudos.

Beverage Program: the wine & spirits curation is the heart and soul here.

We will offer: CURATED WINE LIST:

A CAREFULLY SELECTED COLLECTION OF 300+ WINES FROM AROUND THE WORLD, WITH AN EMPHASIS ON SMALL PRODUCERS, RARE FINDS, AND ICONIC ESTATES.

BY-THE-GLASS PROGRAM:

100+ WINES BY THE GLASS, FEATURING ROTATING SELECTIONS TO KEEP THE EXPERIENCE FRESH.

SOMMELIER & MIXOLOGY EXPERIENCES:

WEEKLY WINE TASTINGS, PAIRING DINNERS, AND INTERACTIVE CLASSES LED BY OUR IN-HOUSE SOMMELIER.

SPECIAL EXPERIENCES:

- WINE CLUB: A SUBSCRIPTION-BASED WINE CLUB OFFERING EXCLUSIVE ACCESS TO LIMITED-EDITION BOTTLES, DISCOUNTS, AND VIP EVENTS. MEMBERS ALSO GET ACCESS TO WINES AND SPIRITS FROM CHRISTIAN'S, PLUS AN ONLINE FOOD CLUB WITH THE ABILITY TO PURCHASE PRODUCTS SERVED AT THE RESTAURANT.
- WINEMAKER DINNERS: COLLABORATIONS WITH RENOWNED WINEMAKERS FOR INTIMATE, MULTI-COURSE DINNERS.
- LED WINE COUNTRY EXCURSIONS

SUNDAY BRUNCH:

A WINE-INFUSED BRUNCH FEATURING BOTTOMLESS SPARKLING WINE AND CREATIVE DISHES LIKE SMOKED SALMON BENEDICT, FIRE-ROASTED FRENCH TOAST, AND MORE.

CONCEPT

Target Audience:

- WINE ENTHUSIASTS LOOKING FOR A CURATED, FUN EXPERIENCE.
- FOODIES SEEKING INNOVATIVE, GLOBALLY INSPIRED CUISINE.
- PROFESSIONALS AND COUPLES CELEBRATING SPECIAL OCCASIONS.
- TOURISTS AND LOCALS WHO APPRECIATE A WARM. WELCOMING ATMOSPHERE.
- AND. OF COURSE, ANYONE JUST COMING FOR AN AMAZING COCKTAIL IN A PLACE THAT'S BUZZING.
- TARGET AGE DEMOGRAPHIC: 30-60 YEARS OLD.

Why "Christian's"? This restaurant is more than just a place to eat and drink — It's a celebration of the stories BEHIND EVERY BOTTLE AND EVERY BITE, WITH MY EXPERTISE IN WINE AND HOSPITALITY. I AIM TO CREATE A DESTINATION THAT FEELS BOTH LUXURIOUS AND ACCESSIBLE, WHERE GUESTS CAN EXPLORE, LEARN, AND INDULGE IN THE MAGIC OF WINE, COCKTAILS, AND FOOD—SOMEWHERE THAT FEELS BOTH NEW AND FAMILIAR, EXCITING YET COMFORTABLE.

Financial Vision: PRICING:

APPROACHABLE YET PREMIUM, WITH DISHES RANGING FROM \$15 TO \$40 AND WINES BY THE GLASS STARTING AT \$12, GOING UP TO \$500.

REVENUE STREAMS:

DINING, WINE SALES (BOTH ON-SITE AND RETAIL), EVENTS, AND WINE CLUB MEMBERSHIPS.

LOCATION:

A HIGH-TRAFFIC AREA WITH A MIX OF LOCALS AND TOURISTS, IDEALLY NEAR CULTURAL OR ENTERTAINMENT HUBS.

Call to Action:

JOIN ME IN BRINGING "CHRISTIAN'S" TO LIFE—A PLACE THAT REDEFINES THE WINE AND DINING EXPERIENCE. TOGETHER. WE CAN CREATE A DESTINATION THAT NOT ONLY THRIVES FINANCIALLY BUT ALSO BECOMES A BELOVED INSTITUTION IN THE CULINARY AND HOSPITALITY WORLD. LET'S RAISE A GLASS TO THE FUTURE OF CHRISTIAN'S AT 9000!



CHRISTIAN'S IS A LIFESTYLE DESTINATION FOR EVERYONE, WHERE YOU WALK IN, AND WE MAKE YOU FEEL LIKE A STAR COMING BACK HOME. GREAT MUSIC, WITH AN ALL-VINYL DJ SPINNING COOL CLASSICS, SETS THE MOOD WITH SOPHISTICATED YET COMFORTABLE VIBES—YOU'LL NEVER WANT TO LEAVE. WE HAVE A FUN, SEXY ENERGY THAT'S JUST LOUD ENOUGH NOT TO HEAR YOUR NEIGHBOR BUT SERENE ENOUGH TO HAVE A CONVERSATION WITH YOUR GUEST. THERE'S A SPECIAL TERRACE WITH A ONE-OF-A-KIND LIVING WALL THAT INSULATES YOU FROM THE SUNSET BLVD BUSTLE, MAKING YOU FEEL COMFORTABLE AND HAPPY.

CHRISTIAN'S OFFERS WORLD-CLASS CUISINE PAIRED WITH OUR HOME COMFORT FOOD FAVORITES. MUCH OF THE MENU IS CREATED OVER LIVE FIRE, WOOD, AND CHARCOAL, GIVING IT THAT EXTRA LITTLE UMPH THAT'S HARD TO DEFINE BUT DELICIOUS. MANY DISHES ARE OVERSIZED AND MEANT TO BE SHARED, WITH A STYLE AND PRICE THAT WILL KEEP BRINGING YOU BACK EVERY DAY.

WE ALSO FEATURE A ROBUST COCKTAIL PROGRAM, WITH OVER 100 WINES BY THE GLASS AND A FULL WINE LIST BOASTING ANOTHER 300 SELECTIONS BY THE BOTTLE, SOURCED FROM THE GREATEST ESTATES AROUND THE GLOBE.

CHRISTIAN'S IS OPEN SEVEN DAYS A WEEK, WITH SATURDAY AND SUNDAY BRUNCH. DON'T MISS OUR SPECIAL SUNDAY SUPPER, FEATURING ONE-DAY SPECIALS FROM OUR KILLER ROTISSERIE.





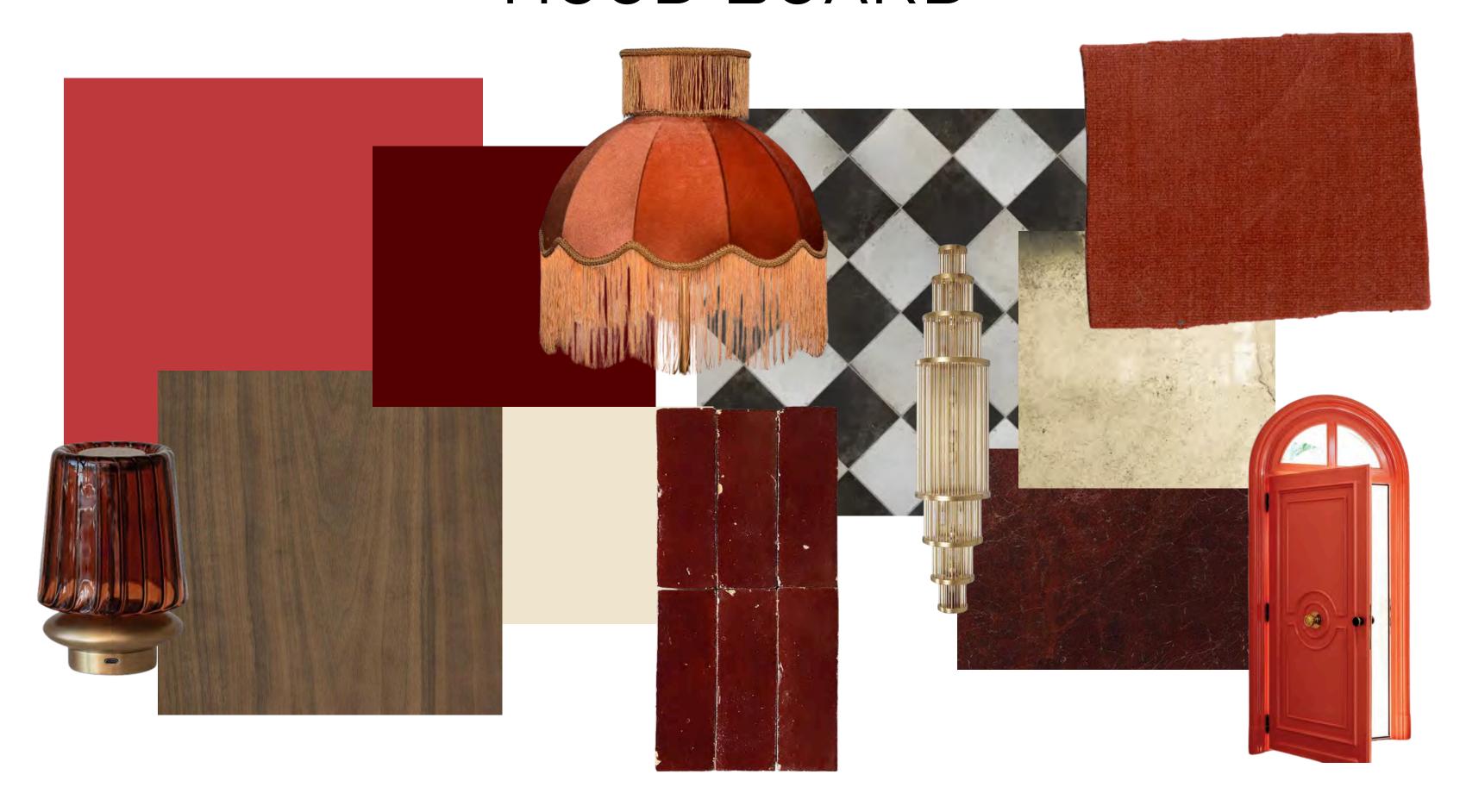
MOOD BOARD



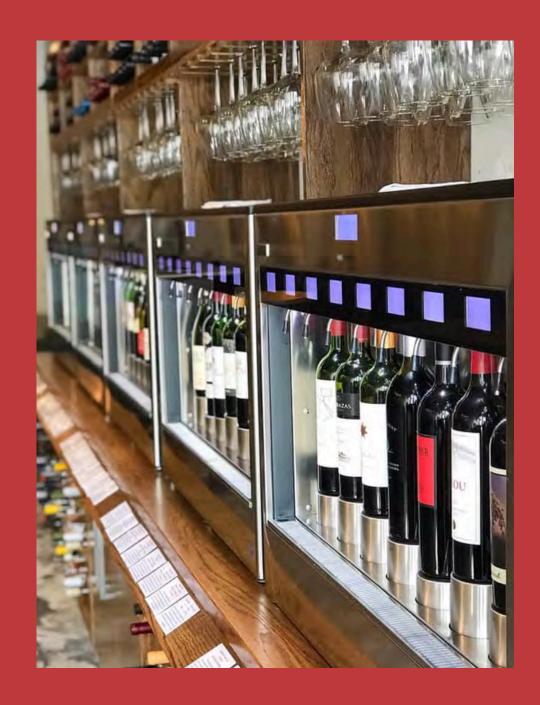




MOOD BOARD



BAR & WINE BAR INSPO



IOO WINES BY-THE-GLASS, ALL TEMPERATURE CONTROLLED

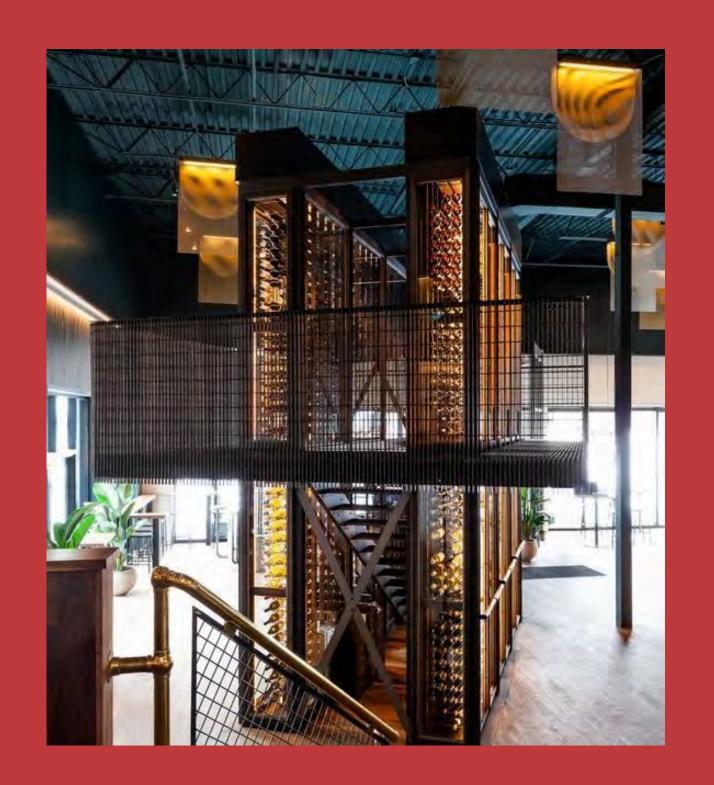


CURATED COCKTAIL BAR



GROUP CELBRATIONS

WINE CELLAR INSPO





TERRACE INSPO







FLOOR FIRE PIT LIVING WALL

VISION







CELEBRATIONS

HOUSE DJ SPINNING VINYL ONLY

COCKTAILS AND GOOD TIMES

WINE: ICONS & VALUES



PETRUS





TROTANOY







VALUES

HARLAN

FOOD INSPO







CAVIAR LATKES



SHRIMP IN GARLIC SAUCE



MODERN TOMATOE AND CUCUMBER SALAD



CLASSIC STEAK



GNOCCO FRITTO



FOCCAIA ESPECIAL

FOOD INSPO



HOT FUDGE SUNDAE



FONDUE



TABLE SIDE CUT BEEF



LOBSTER WHITE BEANS AND PEPPERS



EGGPLANT TEMPURA



CAVIAR BUMPS

APPETIZERS

CAULIFLOWER IN SECRET LEMON BUTTER SAUCE

STEAK TARTARE

BURRATA WITH SEASONAL ACCOMPANIMENTS

HAND SLICED IBERICO PLATE W CLASSIC TOMATO TOAST

VEGETABLE TEMPURA

GNOCCO FRITTO

SPICY SHRIMP IN GARLIC SAUCE

CHRISTIAN'S FAVORITE GARLIC CHEESE BREAD

FOCACCIA ESPECIAL

SALADS

CHICKEN SALAD W FRESH SPECIAL DRESSING

LOBSTER WITH BUTTER LETTUCE

TRADITIONAL MC CARTHY SALAD

ALL GREENS

MODERN TOMATO & CUCUMBER SALAD WITH CRUMBLED FETA

PASTA

CLASSIC LINGUINI CLAM PASTA

CARBONARA WITH THICK CUT BACON AND ENGLISH PEAS

BUCATINI AMATRICANA

BLACK & WHITE TRUFFLE PASTA

christian's MENU

I / 3 / 5 CHOICE BOARDS CHEESE & CHARCUTERIE MENU IO EACH

CHEESE SELECTIONS

CHARCUTERIE SELECTIONS

Briallant Savarant Manchego Mimolette Aged Parmesean Stilton Epoise

Ibereco Proscuitto Bresola Fuet Jamon

Optional 1 choice Curated - Jamon Iberico / Aged Parmesan & 50yr Balsamic / Truffle Honey Brie / Perfect Prosciutto & Melon

CAVIAR

CAVIAR SERVICE

Includes lemon creme fraiche, warm nori blini & housemade potato chips

Oscietre Prestige 28g \$195 / 50g \$320 / 125g \$720

Baeri Siberian Royal 28g \$155 / 50g \$240 / 125g \$520

CAVIAR BUMPS

CAVIAR LATKES

CAVIAR DEVILED EGGS



MAINS

TABLE SIDE HOMEMADE CHICKEN POT PIE

CHRISTIAN'S BADASS FLAME BROILED CHEESE BURGER

LEGENDARY FONDUE (LOBSTER, VEGGIE, MEAT)

LOBSTER IN WHITE BEAN AND SWEET PEPPERS
Served in a skillet for 1 to 4ppl

WHOLE FISH

(Seasonal on rotation on the charcoal & wood grill)

SALMON WITH GREENS SIMPLY GRILLED

DIRTY STEAK FRITES WAYGU BEEF WITH SPECIAL SAUCE

FILET MIGNON 80Z

NEW YORK STEAK 120Z

TABLE SIDE CUT COTE DE BOEUF FOR 2 OR MORE

WHOLE ROASTED ROTISSERIE CHICKEN W GARLIC FRITES AND JUS

VEAL CHOP IN CLASSIC BUTTER AND SAGE

SIDES

HOMEMADE HAND CUT FRENCH FRIES

CHRISTIAN'S FRIED RICE

ROASTED HEIRLOOM CARROTS

SMALL SIDE PASTA

DEEP FRIED SPINACH

FRESH STEAMED BROCCOLINI

GRILLED BRUSSEL SPROUTS

WOOD FIRED WHIPPED POTATOES

SAUTEED SEASONAL MUSHROOMS WITH SAUCE

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

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DESSERT MENU -

CLASSIC HOT FUDGE SUNDAE

HOMEMADE TARTE NORMANDE

AGED REGGIANO AND TRUFFLE HONEY

CAKE OF THE DAY

FRESH FRUIT

KILLER SORBET

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SATURDAY/SUNDAY BRUNCH-LUNCH

WEEKEND SPECIALS

FOOD CLUB

SUNDAY SUPPER

OPEN LATE

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COCKTAIL MENU ———

BLACKBERRY MULE

Buffalo Trace Bourbon · Muddled Blackberries & Mint · Lime · Simple Syrup · Ginger Beer

19

PALOMA

El Cristiano Silver Tequila \cdot Grapefruit Juice \cdot Lime Juice \cdot Agave Syrup \cdot Squirt

22

NEGRONI

 $Hendricks\ Gin\cdot Aperol\cdot Sweet\ Vermouth$

19

MARGARITA

El Cristiano Silver Tequila · Dry Curaçao · Lime Juice · Agave Syrup Szechuan Blend Tincture · Tropical Foam

22

ESPRESSO MARTINI

Skyy Vodka \cdot House Made Cold Brew \cdot Mr. Black \cdot Agave Syrup \cdot Aquafaba \cdot Chocolate Bitters

22

STRAWBERRY SPRITZ

 $\begin{array}{c} {\sf Mint\cdot St\; Germaine \cdot Strawberry\; Syrup \cdot Club\; Soda \cdot Moet\; \&} \\ {\sf Chandon\; Imperial\; Brut} \end{array}$

19

YUZU SOUR

Michters Rye · Hennessy VSOP ·Yuzu ·Black Tea Syrup · Aquafaba · Scotch Rinse

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ROBUST COCKTAIL PROGRAM

100 WINES BY THE GLASS

300 WINES ON THE WINE LIST

WINE TASTINGS

WINE-MAKER DINNERS

MIXOLOGY CLASSES

WINE CLUB



