

Appetizers

Braised Octopus \$15

pommes dauphines, harissa aioli,
tarragon & chorizo vinaigrette

Escargot \$13

parsley crepe with mushroom duxelles,
garlic confit, mushroom, garlic butter

Charcuterie Plate \$16

veal, pancetta, & fines herbs pâté,
chicken liver mousse,
wild boar & tart cherry sausage

Adobo Tempeh

Pommes Frites \$14

queso fresco, pickled bell peppers,
pickled jalapenos, cilantro-lime aioli

3-Course Menu \$46

(includes salad, entrée, & dessert)

First

English Pea Soup

savory lemon shortbread, crème fraîche

Caesar Salad

pickled red onions, parmesan, romaine,
croutons, pickled anchovy

Strawberry & Watercress Salad

dehydrated strawberry vinaigrette, strawberry coulis,
goat cheese panna cotta, smoked almonds, pickled fennel

Asparagus & Arugula Salad

pickled onion, cured egg yolk,
dill vinaigrette

**a 12% service fee will be added to all checks
to supplement all employee wages*

Entree

Salmon

smoked beet puree, smoked carrot cabbage roll,
orange & tarragon crème fraiche, walnuts

Snapper

fines herbs farro, zucchini,
pepper & pomegranate aioli

Braised Lamb

chana masala, roasted cauliflower,
pickled green tomatoes with mint

Hen

butternut squash risotto, broccoli, chimichurri

Pork Schnitzel

red wine braised cabbage,
heirloom carrots, mushroom au poivre

New York Strip

potato dauphinoise, béchamel, green beans,
heirloom carrots, demi-glace

Scallops

carrot & ginger fumet, turnips, fingerling potatoes,
mint & pistachio gremolata

Dessert

Rotating Daily Selection

Spirits

Listed pricing is for a single 2 oz pour

Gin

- Uncle Val's Botanical **10**
- Tanqueray Ten **12**
- Hendrick's **12**
- Bombay Sapphire **11**

Vodka

- Grey Goose **12**
- Boyd and Blair Potato **9**
- Ketal One **10**
- Titos **10**

Whiskey

- High West Double Rye **10**
- Basil Hayden Dark Rye **14**
- Willet Rye **15**
- Michter's Rye **12**
- Woodford Reserve **12**
- Angel's Envy Bourbon **12**
- Bulleit Bourbon **10**
- Maker's Mark **10**
- Crown Royal **10**
- Eagle Rare **12**
- Buffalo Trace **10**
- High West Bourbon **10**
- Michter's Bourbon **10**
- Willet Bourbon **14**
- Basil Hayden **14**
- Breckenridge
- Port Cask Finish **15**
- Old Bardstown Bourbon **9**
- Tullamore Dew **9**
- Slane Irish Whiskey **12**
- Old Portrero Rye **14**

Scotch

- Monkey Shoulder **14**
- Macallan Sherry Cask **21**
- Macallan Double Oak **21**
- Famous Grouse Blended **15**

Rum

- Don Q Spiced **8**
- Manifest **10**
- Siesta Key Toasted Coconut **9**
- Ron Zacapa 23 **14**
- Diplomatico Dark **12**
- Pilar Blonde **10**
- Mount Gay Eclipse **9**

Tequila

- Mijenta Blanco **13**
- Bara-Cara Blanco **13**
- Tequila Ocho Plato **13**
- G4 Blanco **11**
- Casa Noble Anejo **15**

After Dinner

- Broadbent "Rainwater"
Madeira **9**
- Lazaroni Amaretto **9**
- Irish Cream **6**
- Coffee Liqueur **9**
- Grand Marnier **13**
- Drambuie **12**
- Remy Martin VSOP **15**

Featured Cocktails

Two of Hearts \$16

botanical gin, lemon, simple syrup,
raspberry, el bandarra, triple sec,
egg white

Honey Pepper Mule \$12

nemiroff honey pepper vodka, lime,
ginger liqueur, ginger beer

Hot Blooded \$15

jalapeno tequila, mezcal, lime,
blood orange, agave

Northstar Negroni \$15

barr hill tom cat gin, campari,
spiced vermouth

La Bandida \$13

tequila, lime, simple syrup, suze,
el bandarra

Sunshine Spritz \$13

strawberry-lemon shrub, aperol,
sparkling brut

Honey Thyme \$15

thyme infused gin, lemon, honey

Craft Beer

Crane Song Lager \$7

Cypress & Grove Brewing Co.,
GNV (4.5%)

Vega Blonde Ale \$6

First Magnitude Brewing Co.,
GNV (4.9%)

Guava Gose N/A \$7

Collective Arts Brewing,
Ontario, CA (0.4%)

Corona \$6

Stella Artois \$5

Miller Lite \$5

Michelob Ultra \$5

Weekend Vibes IPA \$8

Coronado Brewing Co.,
Coronado, CA (6.8%)

Freeze Warning IPA \$7

First Magnitude Brewing Co.,
GNV (6.6%)

The PastryArchy Chocolate

Cherry Cake Imperial Stout

\$11.5

DuClaw Brewing Co.,
Baltimore, MD (9.4%)

High Noon \$6





