

SHAREABLE

Happy Hour Oysters (5pm-6pm)

2.50 - ea / 1/2 Dozen 15 / Full Dozen 26

Grilled Sourdough, Olive Oil, Balsamic, Butter - 7

Daily Selection of Oysters*

4 each / 6 for 22 / Full Dozen for 38

Bottle of white with a Full Dozen - 25



LIGHT

Soup - Warm Thai Vichyssoise - Potato, Leek, Coconut, Lime, Cashew, Chile, Lion's Mane Mushroom - 12

Pasta - Tagliatelle, Beet Arabiata, Black Cumin Chevre, Anise Raisin, Pangrattato - 21

Posole - Chili Broth, Pork, Lime, Cilantro, Hominy, Radish - 17

Wedge Salad - Tomato, Smoked Bleu Cheese, Bacon Relish, Grapefruit - 12

ENTREE

Market Fish, Black Lime BBQ, Beans, Avocado, Pineapple, Turnip - 32

New York Strip - Coffee Blackened, Wild Rice, Tomato Chutney, Pea, Dr Pepper - 46

Lamb Chop, Buckwheat, Fig, Onion, Floral Honey, Creme Fraiche - 36

Tempura Guinea Fowl - Smoked Leg, Maple-Bourbon Gravy, Elderberry, Chili Peanut - 32

DESSERT

Mango Empanada, Cocoa Butter, Beer Foam, Gochugaru, Tajin Pecan - 12

Chocolate Tofu Pot de Creme, Guajillo Pie Crumb, Pistachio, Orange Curd - 9

Blueberry Tart, Caramel Smoked Almond, Graham Cracker, Sherry Ice Cream - 12

Dessert Flight - Try all three desserts - 28

Add a dessert wine pairing flight - 25

Five-Course Tasting Menu

75 / person, Full Table Participation Required

Please inform us of any allergies/dietary restrictions

Curated Wine Paring - 45

*upgrades available upon request



WINE

BY THE GLASS

SPARKLING/ROSÉ

- Cava, *Barcelona, Spain*, “Kila” 14 | 52
- Crémant de Bourgogne Brut Rosé, *Burgundy, France*, “Moillard” 14 | 52
- Central Italy Rosé, *Toscana*, “Dogajolo” 14 | 56
- Mary Taylor, Frizzante, *Veneto, Italy*, IGT 13 | 49

WHITE

- Dry Furmint, *Tokaji, Hungary*, “Disznoko” 14 | 52
- Sauvignon Blanc, *Obidos, Portugal*, QVP 18 | 72
- Riesling, *Mosel, Germany*, “Dr. Hermann” 12 | 44
- Chardonnay, *Washington, USA*, Latta “Kind Stranger” 13 | 49
- Moscato, *Rogue Valley, Oregon*, “Foris Vineyards” 12 | 40
- Mary Taylor, Luc Poullain, *Touraine, Loire Valley, France* 16 | 70

RED

- Rioja Madre Graciano, *Alfaro, Spain*, “Rio Madre” 11 | 38
- Pinot Noir, *Willamette Valley, Oregon*, “Plowbuster” 14 | 55
- Cinsault, *Swartland, South Africa*, “Lubanzi” 15 | 48
- Malbec, *Mendoza, Argentina*, Felino 15 | 56
- Bordeaux, *Sainte-Croix-du-Mont Bordeaux, France*, “Château La Rame” 16 | 62
- Zinfandel, *Paso Robles, CA*, Opolo “Mountain Zinfandel” 16 | 62

DESSERT WINES

- 20-Year Tawny Port, *Douro Valley, Portugal*, Warre's “Otima” 18
- Moscatel Dulce, *Málaga, Spain*, “Jorge Ordóñez” 13

WHITE / SPARKLING

BY THE BOTTLE

SPARKLING

Champagne, *France*, Sanger "Voyager 360"

76

WHITE

Riesling, *Nahe, Germany*, Schlossgut Diel Kabinett 2020

64

Riesling, *Mosel, Germany*, Max Ferdinand Richter "Zeppelin" 2021

56

Chardonnay, *Stellenbosch, South Africa*, Capensis "Silene" 2019

83

Chardonnay, *Elgin, South Africa*, "Neil Ellis" 2020

42

Roussanne, *Royal Slope, Washington*, Latta "Lawrence Vineyard" 2018

78

RED WINE

BY THE BOTTLE

Pinot Noir, <i>Bourgogne, Santenay, France</i> , “Justin Girardin”	124
Cabernet Sauvignon Blend, <i>Bordeaux, France</i> , “Pauillac”	108
LaCrima Di Morro D’Alba, <i>Marche, Italy</i> , “LaCrima”	52
Super Tuscan, <i>Petra, Italy</i> , “Zingari”	54
Zinfandel, <i>Paso Robles, CA</i> , Opolo "Mountain Zinfandel"	62
Old Vine Zinfandel, <i>Sonoma County, CA</i> , “Bedrock”	92
Tinta de Toro Tempranillo, <i>Ordóñez, Spain</i> , “Triton”	65

COCKTAILS



APERITIVO/SPRITZ

TEQUILA AND RUM

Aperol Spritz	12
Negroni	12
The Jasmine	13
Paper Plane	16
Rose 75	13
Death in the Afternoon	13

Margarita	12
Paloma	12
Mojito	12
Daiquiri* *contains nuts	12

COCKTAIL SPECIAL

Bartender's Manifesto	18
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WHISKEY

GIN AND VODKA

Old Fashioned	14
Manhattan	14
Sazerac	14
Whiskey Smash	12
Sidecar	13

Martini	12 well/15 top
Bees Knees	12
Aviation	13
Martinez	15

AFTER HOURS

NON-ALCOHOLIC

Borghetti Espresso Martini	15
Fernet	10
Glengarry's 12 yr Scotch	16

Sparkling Water Bottle	3/8
Pomegranate Mint Fizz	8

Enjoy your experience tonight?

Treat our team to a round! 20