

# SHAREABLE

Happy Hour Oysters\* (5pm-6pm)

3 - ea / 1/2 Dozen 18 / Full Dozen 32

Happy Hour Grilled Sourdough, Olive Oil, Balsamic, Butter - 7

Grilled Sourdough, Olive Oil, Balsamic, Butter - 8

Daily Selection of Oysters\*

4.50 each / 6 for 25 / Full Dozen for 44

Add a Bottle of Paired White to a Full Dozen - 25

## LIGHT

Soup - Salsify Bisque, Serrano Apple Chutney, Macadamia, Paprika, Herbs, Hibiscus Leek - 13

Pasta - Yak Meatball Fettacini, Gorgonzola Mornay, Hazelnut, Fried Sage, Pear, Chile Oil - 23

Vegan Gluten Free Gumbo, Trinity, Okra, Chickpea Andouille, Artichoke Heart, Pickled Red Onion - 21

Salad - Ahi Tuna, Arugula, Yuzu Ginger Dressing, Nicoise Olive, Shallot, Goat Cheese Foam - 17

## ENTREE

Spanish Mackerel\*, "Bacon", Celery, Raddicio, Flax, Thyme - 40

CreekStone Prime Striploin \*, Fried Smashed Potato, Plum, Fennel, Salsa Macha - 44

Lamb Rack\*, Red Curry, White Wine, Sweet Potato, Apple, Fennel, Coconut, "Prik Nam Pla" - 46

Springer Mountain Chicken Leg\*, Savory Funnel, Currant Adobo Glaze, Coconut Espuma, Almond Dukkah, Charred Scallions - 37

## DESSERT

Quince Sorbet, Cashew Foam, Crystallized Ginger, Gluten Free Vegan Ginger Snap Crumble, Black Walnut Caramel, Hibiscus Gel - 13

Smoked Bread Pudding, Thyme Sabayon, Bourbon Anglaise, Rosemary Oat Cocoa Nib - 13

Bay Leaf Olive Oil Cake, Corn Mousse, Cherry, Lychee, Candied Walnut - 13

Dessert Flight - Try all three desserts - 30 \* Add a dessert wine pairing flight - 25



# Five-Course Tasting Menu

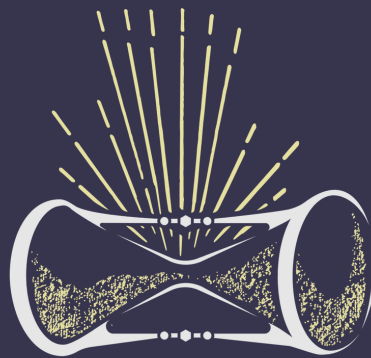
79 / person, Full Table Participation Required

\*Please inform us of any allergies/dietary restrictions\*

**Curated Wine Paring - 50**

\*upgrades available upon request

\*Consuming Raw or undercooked meats, seafood, poultry, or eggs may increase risk of foodborne illness



# WINE

## BY THE GLASS

### SPARKLING/ROSÉ

Prosecco, Italy, "Poggio Costa" 11 | 38

Brut Rose, Stellenbosch, South Africa, "Tradition" 17 | 72

Orange Blend, Vin De France, "When Life Gives You Oranges" 12 | 40

### WHITE

Dry Furmint, Tokaji, Hungary, "Disznoko" 14 | 52

Riesling, Austria, "Stein Schaden" 15 | 56

Touraine Blanc, France, "Les Silex" 15 | 56

White Blend, Douro, Portugal, "Boina" 15 | 54

Txakoli, Basque Country, Spain, "Balea" 12 | 48

Chardonnay, Oregon, "Eola-Amity Hills" 16 | 70

Sauvignon Blanc, Marlborough, New Zealand, "Southern Lines" 11 | 40

### RED

Pinot Noir, Sonoma Valley, "Ide" 14 | 55

Malbec, Mendoza, Argentina, "Areyna" 13 | 48

Graciano *Rioja*, Spain, "Rio Madre" 11 | 38

GSM, Applegate Valley, Oregon, "Cowhorn" 16 | 70

Nebbiolo, Piedmont, Italy, "Bava" 15 | 64

### DESSERT WINES

Moscatel Dulce, Málaga, Spain, "Jorge Ordonez" 16 | 62

Bordiga Vermut, "Rosso" 16

In Chino Vivo Chicanto Mossio 22

Basque Vermut, Spain, "Txurrut" 16

# WINES

## BY THE BOTTLE

### SPARKLING/ROSÉ

Champagne, NV, France, "Voyager 360" (375ml)	76
Black Muscat, Montrose, Colorado, "Lanoue Dubois"	80

### WHITE

Riesling, Mosel, Germany, Max Ferdinand Richter "Zeppelin"	66
Chardonnay, Burgundy, "Macon-Villages"	50
Xarel-lo, Penedes, Spain, "Miranius"	49
Txakoli, Basque Country, Spain, "Balea"	48
Lugana DOC, Lugana, Italy, "I FRATI"	57
Orange, Lisboa, Portugal, "Curtimenta"	60

### RED

Graciano Rioja, Spain, "Rio Madre"	38
Zinfandel, Sonoma County, CA, "Bedrock"	75
Sangiovese, Rosso di Montalcino DOC, "Sogni e Follia"	100
Cabernet Franc, Friuli-Venezia Giulia, Italy, "Simon De Brazzan"	125
Leon Millot, Montrose, Colorado, "Lanoue Dubois"	111
Cabernet Sauvignon, Napa Valley, "Auctioneer"	80

# COCKTAILS



## APERITIVO/SPRITZ

Aperol Spritz	13
Negroni	13
Paper Plane	16
Rose 75	15
Death in the Afternoon	17

## TEQUILA AND RUM

Margarita	13
Paloma	13
Mojito	13
Daiquiri*      *contains nuts	13

## WHISKEY

Old Fashioned	15
Manhattan	15
Sazerac	15
Whiskey Smash	14

## GIN AND VODKA

Martini	13 / 16
Bees Knees	13
Aviation	14
Martinez	16

## AFTER HOURS

Espresso Martini	15
Fernet	11
Prieto y Prieta Whiskey	19
Root Shoot 4 yr Whiskey	19

## NON-ALCOHOLIC

Sparkling Water Bottle	8
Pomegranate Mint Fizz	8

Enjoy your experience tonight?

Treat our team to a round! 20