

CHILLED

STEAK TARTARE*	jalapeno, chimichurri, lavash	12
TUNA TARTARE*	guacamole, mango, cilantro, plantain tostones	13
LOBSTER AREPA*	chives, pomegranate seeds	14

WARM

SKEWERS	chorizo, pineapple, mint	9
WINGS	house-smoked, boneless, sugar cane skewer, tamarind BBQ sauce	9
CUBAN SANDWICH	ham, house-smoked pork, Gruyere, pickle, mango, ciabatta	11
FRITTERS	house-smoked brisket, jack cheese chimichurri, potato crust	10
FLAT BREAD	oaxacan cheese, mushroom, huitlacoche, cilantro, puff pastry	12
GRILLED VEGETABLES*	asparagus, zucchini, artichoke, peppers, herb chili & smoked beet dips	12

SWEET

MANGO PINEAPPLE BEIGNETS FLAMBE	rum, Steens cane syrup, almond ice cream	11
FLOATING ISLANDS	poached meringue, custard sauce, coconut	12
FLUFFERNUTTER PARFAIT	marshmallow Fluff, candied peanuts vanilla custard, banana, chocolate	9

COCKTAILS

BEET	Heyman's Old Tom gin, Siete Mezcal, beet caviar, rosemary	16
CELERY	Hayman's Old Tom gin, fresh celery, lime, celery salt	16
CHARRED LEMON	Elijah Craig bourbon, Absinthe, honey, burnt lemon	16
COCONUT	Havana Club rum, fernet, Absinthe, coconut juice, lime, burnt cinnamon	18
GRAPEFRUIT*	Codigo Rosa tequila, grapefruit, lavender, honey, lemon, egg white	17
PISTACHIO	Royal Elite vodka, pistachio, Matcha tea, lime, nutmeg	16
RHUBARB	Tito's vodka, rhubarb, strawberry, lemon	16
SMOKE	Rittenhouse rye whiskey, mezcal, Cynar Amaro Montenegro, Ardbeg scotch, charcoal	17
STRAWBERRY	Patron tequila, St. Germain, strawberry, lemon, Champagne, rose water	18



*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

RED WINE

PINOT NOIR	ELOUAN, 2015, OREGON full of texture with a firm acidity highlighting bright ruby red and cherry notes	16
MALBEC	AMANCAYA GRAN RESERVA, 2014, ARGENTINA plentiful in red and black fruit characters with subtle earthy notes	15
BORDEAUX	DOMAINES BARONS DE ROTHSCHILD LEGENDE, 2014, MEDOC intense aromatics, mingling notes of leather, spice and wood aromas	17
CABERNET SAUVIGNON	DAOU VINEYARDS, 2015, PASO ROBLES, CALIFORNIA full bodied creamy espresso flavors highlighted by bright acidity	18

WHITE WINE

PINOT GRIS	A TO Z VINEYARD, 2015, OREGON aromas of lemon zest and honeysuckle with mineral notes, mildly acidic	15
SANCERRE	KARINE LAUVERJAT, 2014, LOIRE VALLEY floral nose with notes of tangy white peach, gooseberry, and honeysuckle	15
CHABLIS	PATRICK PIUZE TERROIR DE CHABLIS, 2015, BURGUNDY delicate citrus, stone fruit, white flowers, highlighted in lively acidity	17
CHARDONNAY	MER SOLEIL RESERVE, 2014, SANTA BARBARA, CALIFORNIA golden with citrus blossoms and vanilla, vibrant acidity with hints of oak	18
ROSE	MIRAVAL, 2016, COTES DE PROVENCE herbaceous and spicy with ripe berry flavors	15

SPARKLING

PROSECCO BRUT	VALDO WINERY, VENETO ITALY balanced, fruit forward, dry, flavorful	14
VEUVE CLICQUOT	BRUT CHAMPAGNE, FRANCE bright and toasty with lemon and a touch of hazelnut	22
VEUVE CLICQUOT ROSE	BRUT ROSE CHAMPAGNE, FRANCE round, creamy, integrating subtle fruits and sweetness with gentle acidity	28

BEER

Miller Lite	7
Radeberger Pilsner	8
Lagunitas IPA	8
Cain and Ebel Rye Ale	8
Allagash White Ale	8
Aspall Dry English Cider	12



COFFEE

Cafecito	5
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TOBACCO

BY THE BOX	
Marlboro Reds	15
Marlboro Lights	15
Parliament	15
American Spirit	15
Camel Blue	15