

BITES

TUNA TARTARE*	toasted sushi rice, ponzu sauce	15
FRITTERS	house-smoked brisket, jack cheese chimichurri, potato crust	9
POTSTICKERS*	curried shrimp, shaved coconut, cucumber, cilantro	12
FRENCH FRIES	parmesan, truffle oil, pork rinds & scallions	9
SLIDERS*	Kobe-style beef, foie gras - peach, fig & jalapeno chutney	16
VEGGI `SUSHI`	avocado, goat cheese, beets, kale, cucumber, sriracha	12
BBQ'D PORK BELLY	steamed bao buns, pickles & scallions	14
FLAT BREAD	artichokes, maitake mushrooms, truffled pecorino	12
WINGS	house-smoked, boneless, sugar cane skewer, tamarind BBQ sauce	9



COCKTAILS

BEET	Heyman's Old Tom gin, Banhez Mezcal, beet caviar, lime, 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	17
PISTACHIO	Royal Elite vodka, pistachio, Matcha tea, lime	16
RHUBARB	Tito's vodka, rhubarb, strawberry, lemon	15
SMOKE	Rittenhouse rye whiskey, mezcal, Cynar Amaro Montenegro, Ardbeg scotch, charcoal	16
STRAWBERRY	Patron tequila, St. Germain, strawberry, lemon, Champagne, rose water	16



*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	13
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	15

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	12
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	6
Radeberger Pilsner	8
Lagunitas IPA	8
Cain and Ebel Rye Ale	8
Allagash White Ale	8
Aval Cider	12



TOBACCO

BY THE BOX

Marlboro Lights	17
Parliament	17
American Spirit	17
Camel Blue	17

