

SNACKS

PARKER HOUSE ROLLS	4	CRISPY ONION RINGS	9
MARCONA ALMONDS	8	HOUSE-MADE POTATO CHIPS	9
CITRUS MARINATED OLIVES	9	SHOESTRING FRIES	9

SEA & SAVOR

- HALF DOZEN OYSTERS 20** passionfruit mignonette
- HONEY WALNUT SHRIMP 20** crispy baja shrimp, honey sauce, pomegranate seeds
- GRILLED SPANISH OCTOPUS 22** salsa macha, manchego cheese, salsa verde, pork belly
- SEAFOOD CHOWDER POUTINE 20** seafood curry, tater tots, crispy onion, micro greens
- FISH & CHIPS 28** chilean sea bass, old bay remoulade

FIELD & FARM

- CRISPY BRUSSELS SPROUTS 17** bacon jam, agave lime glaze, fresno chili, pepita hummus, vella dry jack
- SHISHITO PEPPERS 13** togarashi, roasted cashew, firecracker sauce
- ROASTED TRI-COLOR CARROTS 14** queso fresco, micro cilantro, tajin, creamy corn dip
- CACIO E PEPE CAULIFLOWER 16** pecorino romano, ricotta, almond, black & blue seasoning
- CHEESE & CHARCUTERIE 19** artisanal cheeses & cured meats, jacky's jam & accompaniments

EAT YOUR GREENS

grilled chicken +7 | grilled shrimp +8 | salmon +8

WEDGE SALAD 18

iceberg, blue cheese, red onion, tomato, focaccia crostini, crispy prosciutto

CAESAR SALAD 17

romaine, sourdough crouton, asiago

ROASTED BEET SALAD 16

arugula, aged goat cheese, grapefruit, glazed walnuts, sherry vinaigrette

HANDHELDS

BACON CHEESEBURGER 24

lto, pickle, garlic mayo, house sauce, frings

CRISPY CHICKEN SANDWICH 19

bbq seasoned, bacon, lto, pickle, honey mustard, fries

GRILLED CHEESE & CREAMY TOMATO SOUP 19

provolone, truffle gouda, sourdough

MAINE LOBSTER ROLL 25

tarragon aioli, micro sprouts, hawaiian roll, chips

FLATBREADS

DAILY FLATBREAD 18

chef's handcrafted selection

PROSCIUTTO & PESTO 19

mozzarella, marinara, basil, parmesan

KNIFE & FORK

GARLIC CREAM FETTUCCINI 26

spinach, cipollini onion, grana padano
grilled chicken +7 | grilled shrimp +8

SHORT RIB RAGU PAPPARDELLE 30

roasted mushroom, arugula, lemon oil, shaved truffle

PAN SEARED SCALLOPS 38

butternut squash purée, mushroom, braised leek, sunchoke espuma, beet purée

MARKET FISH 32

sweet plantain & garbanzo hash, chorizo, shishito, mini peppers, spinach, lemon beurre blanc

HARISSA ROASTED HALF-CHICKEN 35

aleppo honey glazed carrots, roasted fingerlings, citrus chicken au jus

HONEY BOURBON GLAZED SALMON 35

apple fennel slaw, wild rice pilaf, grilled asparagus

BUTCHER'S BLOCK

*USDA prime beef

pomme purée, seasonal vegetables, bone marrow, pickled shallots, lemon thyme demi, watercress

8oz FILET MIGNON 58

100z NEW YORK 40

12oz RIBEYE 53

DRAFT

- ROTATING CRAFT CIDER *11*
- ROTATING NITRO CRAFT BEER *11*
- STONE BUENAVEZA *11*
salt & lime mexican lager 4.7% abv
- MODERN TIMES ORDERVILLE *11*
mosiac ipa 7.2% abv
- HARLAND JAPANESE LAGER *11*
japanese lager 5.0% abv
- PIZZA PORT CHRONIC *11*
amber ale 4.9% abv
- ABNORMAL 'ABNORMALWEISS' *11*
german hefeweizen 5.3% abv
- ALESMITH .394 *11*
san diego pale ale 6.0% abv
- STONE DELICIOUS *11*
india pale ale 7.7% abv
- EMBOLDEN BROKEN RECORD *11*
san diego IPA 6.8% abv
- STELLA ARTOIS *11*
pilsner 5.5% ABV
- COORS LIGHT *10*
american lager 4.2% ABV

CANNED & BOTTLED

- ALLAGASH *9*
- CORONA *9*
- BUDWEISER *9*
- BUD LIGHT *9*
- MICHELOB ULTRA *9*
- SAM ADAMS *9*
- BLUE MOON *9*
- HEINEKEN *9*
- MODELO ESPECIAL *9*
- GUINNESS DRAUGHT *9*
- TRULY HARD SELTZER *9*
- HEINEKEN 0.0 N/A *9*

SIGNATURE COCKTAILS

juices are fresh squeezed daily

- WHISKEY MILANO** *18*
buffalo trace, campari,
lime, simple syrup
- PURPLE PRICKLY PEAR** *18*
bombay sapphire, elderflower liqueur,
pear nectar, lemon, honey syrup
- SMOKED CHERRY STORM** *18*
del maguey mezcal, luxardo cherry
syrup, lime, tropical fruit foam
- NEW YORK STATE OF MIND** *18*
maker's mark, lemon,
simple syrup, pinot noir
- ITALIAN GRAPEFRUIT SPRITZ** *18*
aperol, liqueur de pamplemousse,
prosecco, sparkling water
- SUNDAY NIGHT DELIGHT** *17*
ketel citroen, guava purée, lemon,
simple syrup, prosecco
- WILD OCEAN BREEZE** *17*
bacardi, blue curacao, kiwi purée,
lime, simple syrup
- ORANGE INFERNO** *18*
ghost tequila, grapefruit liqueur, habanero
agave, orange juice, lime, chili salt rim

SEASONAL LIBATIONS

- COFFEE & WHISKEY NOIR** *20*
buffalo trace, kahlua, espresso, vanilla foam
- SWEET HARVEST APPLE OLD FASHIONED** *18*
captain morgan spiced rum, apple brown sugar syrup, angostura bitters
- PERFECT AUTUMN SANGRIA** *19*
red wine, pomegranate liqueur, cranberry, apple, cinnamon

M.K. BARREL AGED

BATCHED AND AGED IN-HOUSE IN CHARRED AMERICAN OAK BARRELS

- OLD FASHIONED** *19*
buffalo trace bourbon, sugar,
aromatic bitters
- MANHATTAN** *19*
sazerac rye, carpano antica sweet
vermouth, aromatic bitters

ZERO PROOF MOCKTAILS

- GINGER PEACH SMASH** *8*
peach purée, honey syrup, lemon, ginger beer, mint
- MIDNIGHT SPELL** *9*
lyres blood orange, ginger ale, zero proof aromatic bitters
- CRISP CUCUMBER REFRESHER** *8*
cucumber, basil, lime, simple syrup, sparkling water, citrus soda

BUBBLES

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|--|-----|-----|--------|
| | 6oz | 9oz | bottle |
| PROSECCO avissi, extra dry, salgareda, italy | 12 | | 48 |
| TELMONT brut, damery, france | 24 | | 115 |
| CREMANT D'ALSACE ROSÉ pierre sparr, brut, alsace, france | 19 | | 76 |

ROSE & WHITE

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|---|----|----|----|
| SAUVIGNON BLANC brancott estate, marlborough, new zealand | 15 | 22 | 60 |
| CHARDONNAY bravium, russian river valley, california | 17 | 25 | 68 |
| CHARDONNAY laroche, chablis, france | 18 | 27 | 72 |
| ROSÉ fleurs de prairie, languedoc, france | 14 | 21 | 56 |
| PINOT GRIGIO pighin, friuli, italy | 16 | 24 | 64 |

RED

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| PINOT NOIR martin ray, sonoma coast, california | 17 | 25 | 68 |
| ZINFANDEL ridge "three valleys", sonoma, california | 18 | 27 | 72 |
| MERLOT alexander valley vineyards, sonoma county, california | 16 | 24 | 64 |
| MALBEC alta vista estate, mendoza, argentina | 16 | 24 | 64 |
| CABERNET SAUVIGNON austin hope, paso robles, california | 22 | 33 | 88 |
| CABERNET SAUVIGNON daou discovery, paso robles, california | 16 | 24 | 64 |
| NEBBIOLO beni di batasiolo, langhe, italy | 16 | 24 | 64 |

WINE