

ANCHOR & DEN

NO. 389
INSPIRED GLOBALLY

SHAREABLES

QUINOA CROQUETTES

spicy tzatziki sauce

SERRANO & MANCHEGO CROQUETTES

spicy piri piri sauce

CAZUELA DE PAPAS

spanish tomato sauce, poached egg, chorizo, grilled sourdough

JAMON IBERICO PIZZETTA

creme fraiche, arugula, shitake mushroom, caramelized onions

ANCHOR PIZZA OF THE DAY

LOBSTER QUESADILLA

mozzarella cheese, pepper, onion, boursin cheese, white wine

CRAB FRITTERS

locally farmed bell pepper, lemon aioli

CHARCUTERIE PLATTER

jamón ibérico, lomo, coppa di parma, manchego, san simon, grilled sourdough

HALLOUMI CHEESE FLAMBEE

vodka, oregano, grilled sourdough

SIGNATURE SALADS

ROASTED BEET & CITRUS

watercress, arugula, orange, feta cheese, toasted walnuts, orange vinaigrette

HALLOUMI & SPINACH

shaved fennel, artichokes, arugula, grapefruit, shallots

QUINOA FARRO TABOULEH

shaved mint, tomato, onion, cucumber, parsley, evoo, lemon juice

NICOISE

seared yellow fin tuna, soft boiled eggs, artichokes, green beans, olives, anchovies

GREEN LENTILS & ROASTED GRAPES

pomegranate, plums, onion, mint, watercress, lime vinaigrette

FAST SNACKS

GREEK SAMPLER

garlic humus, roasted eggplant dip, labneh yogurt, pita chips

CHUNKY GUACAMOLE DIP

whole grain tortilla chips

CHICKEN BITES

paprika, thyme seasoned flour

SALMON RILLETTES

focaccia crostini, salmon mousse

EMPANADA OF THE WEEK

MAIN PLATES

BRAISED SHORT RIB GNOCCHI arrabiatta sauce, homemade ricotta

HOUSEMADE ANGELHAIR PASTA roasted tomato, shallots, parsley

SKIRT STEAK chimichurri, roasted fingerling potatoes, peppers, onions

STRIPED BASS local eggplant, tomato caponatta

GRILLED CORVINA smashed fingerling potatoes, local roasted peppers, tomato salsa

VEGETARIAN CROCKPOT roasted local pumpkin, tomatoes, local eggplant

SIDES

roasted brussel sprouts with home smoked bacon

creamy farro with local pumpkin puree, mascarpone cheese

roasted cauliflower with banana peppers, capers and onions

roasted parmesan zucchini

TARTINES

BURRATA & LOCAL CHERRY TOMATOES

homemade grilled sourdough

LEMON RICOTTA & WILD MUSHROOM

local roasted red peppers, homemade grilled sourdough

BURGERS & SANDWICHES

sandwiches served with your choice of parmesan fries, sweet potato rosemary fries or house salad

GREEK CHICKEN BURGER

red onion, tomato, lettuce, tzatziki sauce, halloumi cheese

THE ANCHOR BEEF BURGER

10 oz angus beef patty, homemade smoked bacon, cheddar cheese, anchor sauce

BRAISED SHORTRIB BAGUETTE

grainy mustard aioli, homemade pickle, caramelized onions, brie cheese

VEGETARIAN SANDWICH

boursin cheese, spinach, artichoke spread, smoked gouda, sourdough bread

BUBBLES

RUINART BLANC DE BLANC

Champagne, France

TAITTINGER BRUT

Champagne, France

MOËT CHANDON ROSE

Champagne, France

DE CHANCENY, BRUT

Cremant de Loire, France

DE CHANCENY, ROSE

Cremant de Loire, France

PROSECCO LUNNETTA

Trentino, Italy

ROSE

WHISPERING ANGEL (2014)

Provence, France

JEAN-LUC COLOMBO (2015)

Provence, France

WHITE

MERLIN'S BARROW (2015)

Sauvignon Blanc, Marlborough, New Zealand

CHATEAU DE SANCERRE (2014)

Sauvignon Blanc, Loire, France

SCHLOSS JOHANNISBERG (2014)

Rielsing, Rheingau, Germany

KNOLL (2014)

Grüner Veltliner, Wachau, Austria

FREEMARK ABBEY (2014)

Chardonnay, Napa Valley, USA

WILLIAM FEVRE (2012)

Chardonnay, Chablis 1er Cru, France

CASA ROJO, LA MARIMORENA (2015)

Albarino, Rias Baixas, Spain

CAVIT (2014)

Pinot Grigio, Venezia, Italy

CASA ROJO, EL GORDO (2013)

Verdejo, Spain

TERREDORA DIPAOLO (2011)

Greco Bianco, Greco di Tufo, Italy

RED

CASA ROJO, MACHO MAN (2014)

Monastrell, Jumilla, Spain

CASA ROJO, THE INVISIBLE MAN (2013)

Tempranillo, Rioja, Spain

BREAD AND BUTTER (2014)

Pinot Noir, Napa Valley, USA

PEDRONCELLI (2014)

Pinot Noir, Sonoma County, USA

LAYA (2012)

Grenache-Monastrell, Almansa, Spain

DECERO (2012)

Malbec, Mendoza, Argentina

BRUNELLO DI MONTALCINO (2009)

Sangiovese, Tuscany, Italy

CHATEAU GACHON (2012)

Merlot, Bordeaux, France

DUCKHORN (2012)

Merlot, Napa Valley, USA

STAG'S LEAP HANDS OF TIME (2011)

Blend, California, USA

SANDRONE (2013)

Dolcetto d'Alba, Dolcetto, Piedmont, Italy

PIED À TERRE (2012)

Cabernet Sauvignon, California, USA



BEERS

LOCAL DRAFT

IMPORTED

LOCAL BEER SHOWCASE

HAND CRAFTED SODAS

PASSION FRUIT & GINGER

PINEAPPLE & HIBISCUS

BLUEBERRY & MINT

GINGER ALE

GIN & TONICS

BLOOMSBURY GARDEN

rosemary infused tanqueray 10, black mission fig marmalade, st. germain, fresh lemon juice, elderflower tonic

MARE & TONICA

mediterranean gin infusion of basil, thyme, rosemary and olive. fever tree tonic

LONDON GREEN & TONIC

tanqueray, fresh lime juice, mint & cucumber

STRAWBERRY FIELDS

black pepper infused bombay, strawberry

LOST LAZARUS

bummer & lazarus organic gin, aperol, rosemary, citrics

COCKTAIL LIST

EAST TO WEST

hangar 1 buddha's citrus vodka, elderflower, passion fruit, lemon, local mango tango beer

RUM BRÛLÉE

local dark rum, caramelized demerara, grand marnier, fresh pineapple & orange juice, watermelon ice cube

BELLE GRANADE

grey goose citron, fresh pomegranate, sorrel & ginger, fresh lime

MADAME NO.10

tanqueray 10, blueberry & thyme shrub, sparkling wine

42 FEET

local 7 fathoms rum, apple, rhubarb & cinnamon syrup, cider

NO. 389 PIMM'S

homemade pimms, homemade ginger ale, traditional garnish

APERICENA

beefeater gin, campari, antica formula, grapefruit, sparkling wine

CARMELITO

zacapa 23, grand marnier, homemade salted caramel syrup

EL MILAGRO

don julio tequila, mezcal, agave & scotch bonnet syrup, smoked fresh pineapple juice, sesame oil

RENDEZVOUS

botanist gin, aperol, rhubarb syrup, dry vermouth, fresh lemon, salt

PATAGONIAN MARGARITA

don julio reposado tequila, cointreau, blueberry & basil

MONKEY FOOD

local banana rum, local coconut rum, pineapple juice

MOSCOW MULE

absolut elyx, crabbie's ginger beer, angostura bitters, fresh lime juice

CAESAR'S SEVEN SEAS

stolichnaya vodka, clamato juice, homemade bloody mary mix skewer: 2 shrimp, 1 crab claw, celery, lemon

HASTA LA VISTA

del maguey la vida mezcal, lemongrass & jalapeno syrup, fresh lime juice, cucumber

PROHIBITION

knob creek, limoncello, sage, apricot jam