



wine flights

MIX & MATCH 2OZ "SIPS"

\$5 EACH

cocktails

CUP OF AMBITION 🍷

ELDERFLOWER, BLOOD ORANGE, PROSECCO, SODA
single \$15 | sharing \$60 | mocktail \$13

HIDDEN REALITIES 🍷

ABSOLUT PEAR, BERGAMOT, PEAR NECTAR,
ANCHO REYES, LEMON
single \$15 | sharing \$60

SUPERSTAR SPY 🍷

CAMPO BRAVO BLANCO, PINEAPPLE, COCONUT,
LIME, FALERNUM, TIKI BITTERS, NUTMEG
single \$15 | mocktail \$13

JOY STREET 🍷

FOUR ROSES BOURBON, HERBAL LIQUEUR,
LEMON, HONEY
single \$15 | sharing \$60

PAY IT NO MIND 🍷

NOVO FOGO CACHACA, APEROL, PASSION FRUIT,
LEMON, DEMERARA
single \$15 | sharing \$60

IT'S NOT PIE 🍰

SPRING 44 GIN, BLACKBERRY, APPLE CIDER, LEMON,
ANGOSTURRA, VANILLA CINNAMON FOAM
single \$15 | mocktail \$13

10 DAYS IN THE MADHOUSE 🍷

LUNAZUL REPOSADO, PELOTON MEZCAL,
LUXARDO, AGAVE, ANGOSTURRA, MOLE BITTERS
single \$16

canned beer

JACK'S ABBY | POST SHIFT PILS \$8

SLOOP BREWING | JUICE BOMB IPA \$10

ALLAGASH | WHITE \$9

NIGHT SHIFT | WHIRLPOOL PALE ALE \$10

ROTATING DOWNEAST CIDER

ROTATING SEASONAL SELECTION

ATHLETIC BREWING CO | FREE WAVE IPA (NON-ALCOHOLIC) \$7

WE IMPLEMENT A 3% KITCHEN APPRECIATION FEE ON ALL TRANSACTIONS.
THIS APPRECIATION FEE DOES NOT REPRESENT A TIP, GRATUITY, OR SERVICE
CHARGE FOR OUR FRONT OF HOUSE STAFF. THIS FEE GOES DIRECTLY TO THE
HARDWORKING KITCHEN TEAM WORKING BEHIND THE SCENES TODAY.

whites, rosé, & sparkling

6 OZ | 10 OZ | BTL

PROSECCO SANTA MARINA ITALY	12 20 46
ALCOHOL REMOVED BRUT FREIXENET CATALONIA, SPAIN	10 17 38
ROSÉ Ô DE ROSÉ, LORGERIL LANGUEDOC, FRANCE	13 22 50
GEWÜRZTRAMINER VILLA WOLF PFALZ, GERMANY	12 20 46
VINHO VERDE AVELEDA "FONTE" PORTUGAL	10 17 38
RIESLING DR. KONSTANTIN FRANK FINGER LAKES, NEW YORK	13 22 50
PINOT GRIGIO DALIA VENETO, ITALY	12 20 46
SAUVIGNON BLANC WHITEHAVEN MARLBOROUGH, NEW ZEALAND	15 26 58
ALBARIÑO BODEGAS VIONTA RÍAS BAIXAS, SPAIN	15 26 58
CHENIN BLANC PROTEA WESTERN CAPE, SOUTH AFRICA	14 24 54
SAUVIGNON BLANC PAUL BUISSE LOIRE VALLEY, FRANCE	13 22 50
CHARDONNAY DOMAINE DES DEUX ROCHES BURGUNDY, FRANCE	15 26 58
GAVI VILLA SPARINA PIEDMONT, ITALY	13 22 50
CHARDONNAY STILLMAN STREET ALEXANDER VALLEY, CALIFORNIA	14 24 54

reds

6 OZ | 10 OZ | BTL

PINOT NOIR VIOLET HILL SANTA BARBARA, CALIFORNIA	14 24 54
BORDEAUX BLEND CRU MONPLAISIR BORDEAUX, FRANCE	14 24 54
NERO D'AVOLA CUSUMANO SICILY, ITALY	14 24 54
MERLOT, MALBEC EL BAJÍO VALLE DE BERNAL, MEXICO	13 22 50
GRENCHE, SYRAH, MOURVÈDRE DOMAINE BRUSSET RHÔNE VALLEY, FRANCE	13 22 50
BARBERA D'ALBA VIBERTI 'LA GEMELLA' PIEDMONT, ITALY	16 28 62
CABERNET FRANC BODEGA GARZON URUGUAY	14 24 54
RED BLEND DUAS QUINTAS DOURO, PORTUGAL	14 24 54
PRIMITIVO MASSERIA LI VELI 'ORION' SALENTO, ITALY	15 26 58
TEMPRANILLO EL COTO RIOJA, SPAIN	13 22 50
MALBEC ALTA VISTA MENDOZA, ARGENTINA	13 22 50
"SUPER TUSCAN" TOLAINI 'AL PASSO' TUSCANY, ITALY	16 28 62
CABERNET SAUVIGNON LIBERTY SCHOOL PASO ROBLES, CALIFORNIA	13 22 50
RED BLEND BODEGA BENEGAS 'DON TIBURCIO' MENDOZA, ARGENTINA	16 28 62

meat & cheese platters

CHEESE 🌿	18
assorted artisanal cheeses (3), seasonal accoutrements, crostini	
CHARCUTERIE 🌿	21
assorted artisanal meats (3), seasonal accoutrements, crostini	
CHEESE & CHARCUTERIE 🌿	28
assorted artisanal meats (3) and cheeses (3) seasonal accoutrements, crostini	

flatbreads

MARGHERITA	16
fresh mozzarella, evoo, passata di pomodoro, basil chiffonade	
with grass fed meatballs	20
BUFFALO CHICKEN	17
fried chicken, mozzarella, frank's red hot, bleu cheese crumbles, scallions	
PROSCIUTTO	18
prosciutto, mozzarella, pomodoro, arugula, lemon	

smaller

HAND HACKED GUACAMOLE & CHIPS 🌿	14
prepared mild, medium, or spicy	
GRILLED PROSCIUTTO WRAPPED	13.5
MOZZARELLA 🌿	
olive oil poached tomatoes, lemon dressed arugula, balsamic reduction	
"SCREAMING ROOSTER" ROCK SHRIMP	14.5
tempura batter, sriracha, napa cabbage	
STEAMED EDAMAME 🌿	11
sea salt, white miso aioli	
PAN ROASTED SHRIMP	15.5
seared shrimp, new orleans style, peppery butter sauce accented with herbs & dark beer, ciabatta	
TEMPURA GREEN BEANS	12.5
chipotle bbq & spicy ponzu dipping sauce	
ESQUITES 🌿	13.5
off-the-cobb street corn, aleppo pepper, lime aioli, queso cotija, cilantro, lime	
ARANCINI	13.5
warm mozzarella center, oven roasted tomato sauce, truffle essence	
GRASS FED MEATBALLS	14
oven roasted tomato sauce, romano	
*SPICY TUNA TEMPURA	17.5
#1 tuna, sriracha aioli, unagi sauce, tempura fried	

tacos

*AHI TUNA 🌿	16
blackened rare tuna, wasabi cream, asian slaw, mae ploy chili	
SEARED SHRIMP 🌿	16.5
pickled red cabbage, salsa verde, avocado, cilantro	
*CARNE ASADA 🌿	17
molcajete salsa, avocado, grill charred corn, cilantro, cotija	

salads

GRILLED PEAR 🌿	14.5
mixed greens, great hill bleu cheese, candied pecans, sun dried cranberries, lemon vinaigrette	
KALE & QUINOA 🌿	14.5
baby kale, roasted corn, olive oil poached grape tomatoes, pistachio vinaigrette, fresh herbs	
add chicken +9	add salmon +12
add steak +12	add shrimp +11

larger

*AHI TUNA & SHRIMP TEMPURA RICE BOWL 🌿	25
sushi rice, ginger dressed greens, avocado, spicy ponzu, japanese mayo, scallions	
*RARE SEARED TUNA LOIN 🌿	28
srirachi aioli, crispy rice cake, shallot glazed spinach, miso drizzle, scallion threads, wontons	
CHICKEN PARMESAN	26
fresh breaded and pan fried, whole milk mozzarella, cavatappi, passata di pomodoro	
*MISO GLAZED SALMON 🌿	27
wasabi mashed, spinach, soy yuzu butter, scallion threads	
*HANGER STEAK 🌿	28
chimichurri, chipotle mashed, grilled asparagus, parsnip chips	
*GRASS FED BURGER	18.5
brioche bun, lettuce, tomato, red onion, french fries	
add cheese +1	

🌿 can be prepared gluten free

We implement a 3% Kitchen Appreciation Fee on all transactions. . This appreciation fee does not represent a tip, gratuity, or service charge for our front of house staff, which includes servers, runners, bussers, and bartenders.

This is completely voluntary, please ask for a manager regarding any questions, or to have it removed.

*These items are served raw or undercooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.