



wine flights

MIX & MATCH 2OZ "SIPS"

\$5 EACH

cocktails & mocktails

EASY PEASY, LEMON LYCHEE 🍷

ITALICUS, LYCHEE, LEMON, PROSECCO, MINT

single \$15 | sharing \$60 | mocktail \$13

POM DIGGITY 🍹

TITO'S VODKA, ORANGE LIQUEUR, POMEGRANATE, CRANBERRY, LIME

single \$15 | sharing \$60

PRICKLY SITUATION 🍸

EMPRESS CUCUMBER, PRICKLY PEAR, LIME, TONIC

single \$16 | mocktail \$13

OH, SNAP! 🍹

LUNAZUL REPOSADO, MONTELOBOS MEZCAL, GINGER, SPICED PEAR, CRACKED PEPPER

single \$15

BANANA FOR SCALE 🍹

FOUR ROSES BOURBON, MONTENEGRO AMARO, SPICED BANANA, LEMON, CHOCOLATE BITTERS

single \$15

RUM AWAY WITH ME 🍹

MAD RIVER RUM, ALLSPICE, LIME, CANE SUGAR

single \$15

FIG-ET ABOUT IT 🍸

CAMPO BRAVO BLANCO, FIG, MAPLE, LEMON

single \$15

whites, rosé, & sparkling

6 OZ | 10 OZ | BTL

PROSECCO | SANTA MARINA
VENETO, ITALY

12 | 20 | 46

ALCOHOL REMOVED BRUT | FREIXENET
CATALONIA, SPAIN

10 | 17 | 38

MOSCATO D'ASTI | ASCHERI
PIEDMONT, ITALY

14 | 24 | 54

CRÉMANT ROSÉ BRUT | LUCIEN ALBRECHT
ALSACE, FRANCE

13 | 22 | 50

ROSÉ | Ô DE ROSÉ, LORGERIL
LANGUEDOC, FRANCE

13 | 22 | 50

VINHO VERDE | AVELEDA "FONTE"
PORTUGAL

10 | 17 | 38

PINOT GRIGIO | DALIA
VENETO, ITALY

12 | 20 | 46

SAUVIGNON BLANC | WHITEHAVEN
MARLBOROUGH, NEW ZEALAND

15 | 26 | 58

SAUVIGNON BLANC | LIONEL OSMIN
BORDEAUX, FRANCE

15 | 26 | 58

RIESLING | DR. KONSTANTIN FRANK
FINGER LAKES, NEW YORK

14 | 24 | 54

GAVI | VILLA SPARINA
PIEDMONT, ITALY

13 | 22 | 50

GRÜNER VELTLINER | WEINGUT LAGLER "BURGBERG"
WACHAU, AUSTRIA

15 | 26 | 58

CHENIN BLANC | LIEVLAND VINEYARDS
WESTERN CAPE, SOUTH AFRICA

14 | 24 | 54

CHARDONNAY | LA CREMA
MONTEREY, CALIFORNIA

14 | 24 | 54

CHARDONNAY | DOMAINE DES DEUX ROCHES
MÂCON-VILLAGES, BURGUNDY, FRANCE

14 | 24 | 54

reds

6 OZ | 10 OZ | BTL

PINOT NOIR | GREENWING
WILLAMETTE VALLEY, OREGON

14 | 24 | 54

NEBBIOLO | ELVIO TINTERO
LANGHE, PIEMONTE, ITALY

13 | 22 | 50

BARBERA D'ALBA | VIBERTI 'LA GEMELLA'
PIEDMONT, ITALY

16 | 28 | 62

SANGIOVESE | SAN POLO 'TOSCANO RUBIO'
TUSCANY, ITALY

13 | 22 | 50

TEMPRANILLO | EL COTO
RIOJA, SPAIN

13 | 22 | 50

GARNACHA | BOTANI
SIERRAS DE MÁLAGA, SPAIN

15 | 26 | 58

CABERNET FRANC | BODEGA GARZON
URUGUAY

14 | 24 | 54

CARMÉNÈRE | WILLIAM FÈVRE "LA MISIÓN RESERVA"
CENTRAL VALLEY, CHILE

13 | 22 | 50

GRENACHE, SYRAH, MOURVÈDRE | DOMAINE BRUSSET
RHÔNE VALLEY, FRANCE

15 | 26 | 58

BORDEAUX BLEND | CRU MONPLAISIR
BORDEAUX, FRANCE

14 | 24 | 54

RED BLEND | DUAS QUINTAS
DOURO, PORTUGAL

15 | 26 | 58

MALBEC | ALTA VISTA
MENDOZA, ARGENTINA

13 | 22 | 50

CABERNET SAUVIGNON | LIBERTY SCHOOL
PASO ROBLES, CALIFORNIA

14 | 24 | 54

beers

JACK'S ABBY | POST SHIFT PILS | 16 OZ \$8

SLOOP BREWING | JUICE BOMB IPA | 16 OZ \$10

ALLAGASH | WHITE | 16 OZ \$9

VON TRAPP | LIGHT LAGER | 12 OZ \$7

MODELO ESPECIAL | 12 OZ \$7

ROTATING DOWNEAST CIDER | 12 OZ \$7

ATHLETIC | FREE WAVE IPA (NON-ALCOHOLIC) | 12 OZ \$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.

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.