

SMALLER PLATES

OYSTERS OF THE DAY*	Half Dozen / 24
Fresno Chili Mignonette	
FRESH CHICKPEA HUMMUS	12
Aleppo Chili Oil, Za'atar, House Flatbread Vegetable Crudité +4	
CRISPY POTATOES	10
Lemon Zest, Parsley, Chive, Dijon-Garlic Aioli	
BRUSSELS SPROUTS	12
Capers, Garlic	
HALLOUMI	14
Grilled Broccolini, Zhoug, Honey, Za'atar	
BEETS	16
Snap Peas, Mint, Almonds, Labneh, Sumac	
WINTER SALAD	15
Radicchio, Kale, Farro, Roasted Grapes, Acorn Squash, Hazelnut Dukkah, Tahini Vinaigrette	
RED GULF SNAPPER CRUDO*	16
Saffron Brodo, Grapefruit, Crispy Bulgur, Fresno Chili Honey	
FRIED SHRIMP	20
Semolina, Ajo Blanco, Currant Conserva, Cilantro	
GRILLED BLACK PEARL MUSHROOMS	16
Black Garlic Vinaigrette, Black Tahini, Red Onion, Radish, Mint, Aleppo Oil	
SCALLOPS	25
Jumbo U10 Day Boat Scallops, Whipped Potato, Truffle Butter, Pea Shoots	
LAMB CHOPS*	29
Salmoriglio	

LARGER PLATES

CALAMARI BOLOGNESE	22
Potato Gnocchi, Tomato, Anchovy, Harissa, Parsley	
CHICKEN SKEWER	20
Herb-Yogurt Marinade, Saffron Rice, Butternut Squash	
HALIBUT	34
Braised Greens, Chermoula, Sunchokes	
NY STRIP STEAK	32
Moroccan Spice, Baby Eggplant, Green Tahini, Amba, Pickled Garden Vegetables	

SWEET

BAY LEAF GELATO	8
Baklava Crumble	
SORBETTO	8
Pomegranate, Lime	
ORANGE & ALMOND CAKE	10
Honey, Yogurt	
CHOCOLATE BUDINO	10
Caramel Espresso Whip, Maldon	

SPARKLING

Can Sumoi <i>Brut Nature</i> '22, 'Ancestral', Penedès, ESP	14 / 56
Raventós i Blanc <i>Brut Rosato</i> 'de Nit' '21, Catalonia, ESP	16 / 62
Dom. Rieffé Vignerons <i>Crémant d'Alsace</i> NV 'Brut Formula', Alsace, FR	57
Bod. Aroa <i>Le Pettillant Naturel</i> '20, Navarra, ESP	69
Cantina della Volta <i>Modena Lambrusco Rosé</i> '16, Lombardy, IT	77
Castello Bonomi <i>Franciacorta Brut</i> '15, Lombardy, IT	84
Philippe Fourrier <i>Champagne Blanc de Noirs</i> NV, FR	102
Recaredo <i>Brut Nature Gran Reserva</i> 'Terres' '17, Catalonia, ESP	104
Ployez-Jacquemart <i>Champagne Brut</i> NV, FR	109
Roland Champion <i>Champagne Grand Cru Brut Blanc de Blancs</i> '15, FR	147

WHITE

Livon <i>Pinot Grigio</i> 'Ramato' '20, Colli Orientali del Friuli, ITA	13 / 50
Basa Lore <i>Hondarrabi Zuri</i> '22, Getariako Txakolina, ESP	14 / 54
Ktima Brintziki <i>Roditis</i> 'Ilia Melios' '21, Peloponnese, GR	14 / 54
Nals Margreid <i>Sauvignon Blanc</i> 'Stein' '22, Südtirol Alto Adige, IT	14 / 56
Ch. Auguste <i>Sauvignon Blanc, Semillon, Muscadelle</i> "Augustine" '22, Bordeaux, FR	15 / 61
Dom. Thevenet et Fils <i>Chardonnay</i> 'Mâcon-Villages' '22, Bourgogne, FR	17 / 66
Naia <i>Verdejo</i> '21, Castillo y Leon, ESP	50
Dom. de l'Ecu <i>Melon de Bourgogne</i> 'Classic' '20, Muscadet Sèvre-et-Maine, FR	57
Santiago Ruiz <i>Albariño</i> 'O Rosal' '22, Rías Baixas, ESP	60
Bisson <i>Bianchetta Genovese</i> 'Portofino ü Pastine' '21, Liguria di Levante, IT	66
Tanca Gioia U-Tabarka <i>Vermentino</i> 'Giancu' '21, Sardegna, IT	69
Karine Lauerjat <i>Sauvignon Blanc</i> 'Menetou-Salon' '21, Loire, FR	75
Romain Chamiot <i>Jacquère</i> 'Vin de Savoie Aprémont' '21, Savoy, FR	78
Daniel-Etienne Defaix <i>Chardonnay</i> '18, Chablis, FR	98
Yves Cuilleron <i>Viognier</i> 'La Petite Cote' '20, Condrieu, FR	114
Dom. Jacques Carillon <i>Chardonnay</i> '20 Puligny, Montrachet, FR	207

ROSÉ & ORANGE

Can Sumoi <i>Sumoll, Parellada, Xarel-lo</i> 'La Rosa' '21, Penedès, ESP	15/61
Il Monticello <i>Ciliegiolo</i> 'Serasuolo' '21, Liguria de Levante, IT	50
Domaine Pélaquié <i>Grenache, Syrah, Mourvedre</i> '22 Tavel, FR	60
Ch. Pradeaux <i>Mourvedre, Cinsault</i> '21, Bandol, FR	85
Visintini <i>Friulano</i> 'Amphora' '18, Friuli Colli Orientali, IT	16 / 63
Kiki & Juan <i>Macabeo, Sauvignon Blanc</i> 'Utiel-Requena' '22, Valencia, ESP	64

RED

Dom. Duseigneur <i>Grenache, Syrah</i> 'La Goutte du Seigneur' '22, Cotes du Rhône, FR	15 / 60
Lucido <i>Cabernet Sauvignon, Merlot, Tempranillo</i> '20, Navarra, ESP	16 / 65
Orgo <i>Saperavi</i> '21, Kakheti, GE	17 / 69
Ch. le Puy <i>Merlot, Cabernet Sauvignon, Cabernet Franc</i> '21, Duc des Nauves Côtes de Bordeaux, FR	17 / 70
Bod. Lan <i>Tempranillo, Mazuelo</i> '16, Rioja Gran Reserva, ESP	18 / 72
Ktima Brintziki <i>Merlot, Mavrodaphne</i> '20, Peoloponnese, GR	59
Dom. de la Chapelle des Brois <i>Gamay</i> 'Les Rontay' '20, Morgon, FR	65
Cantina Bolzano <i>Lagrein</i> 'St. Magdalener' '21, Südtirol Alto Adige, IT	72
Marchesi Incisa Della Rocchetta <i>Pinot Nero</i> 'Leopoldo' '18, Piemonte, IT	74
Du Cropio <i>Gaglioppo, Malvasia Nera, Greco Nero</i> 'Calabria Serra Sanguigna Rosso' '16, Calabria, IT	90
Yves Cuilleron <i>Syrah</i> 'Cornal le Village' '21, Rhone, FR	108
Clos Berenguer <i>Grenache, Carignan, Syrah, Cabernet Sauvignon</i> 'Seleccio' '17, Priorat Old Vine, ESP	109
Urbina <i>Tempranillo, Carignan, Graciano</i> '04, Rioja Gran Reserva Especial, ESP	117
Marchesi Incisa della Rochetta <i>Nebbiolo</i> 'Dalalito' '17, Barolo, IT	123
La Rasina <i>Sangiovese</i> '17, Brunello di Montalcino, IT	124
Dom. Joliet <i>Pinot Noir</i> '19, Fixin 1er Cru Clos de la Perriere Monopole, FR	155
Tenuta Santa Maria <i>Corvina, Rondinella, Corvione</i> '16, Amarone della Volpolicella, IT	165
Clos Saint-André <i>Merlot, Cabernet Franc, Cabernet Sauvignon</i> '19, Pomerol, FR	256

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Our kitchen uses common ingredients that are known food allergens including tree nuts, milk, eggs, and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that our dishes are safe for people with allergies to these items. Twenty percent gratuity added to parties of 5 or more.

DESSERT COCKTAILS

CARAJILLO Licor 43, Espresso, Caffo Vecchio Amaro, Orange Bitters	15
ESPRESSO MARTINI Dripping Springs Vodka, Grand Brulot VSOP Coffee Liqueur, Espresso, Orange Bitters, Cinnamon	15
THE AWARD WINNING AMAPOLITA Waterloo Old Yaupon Gin, Poppy Infused Licor 43, Lemon, Cava Syrup, PX Sherry	15
GRASSHOPPER Giffard Menthe Pastille, Tempus Fugit Crème de Cacao, Pistachio Orgeat, Cream	15

SWEET & FORTIFIED WINES

Perez Barquero <i>Amontillado Sherry</i> 'Gran Barquero' NV, Andalucía, ESP	14
Bod. Los Bermejós <i>Naturalmente Dulce</i> NV, Gran Canaria, ESP	16
Ch. Cantegril <i>Barsac</i> '18, FR	13

AMARI & VERMOUTH

AMARI Braulio Cappelletti Pasubio Contratto Aperitif Contratto Fernet Contratto Bitter Caffo Vecchio	VERMOUTH Lustau Vermut Rojo Tximista Vermut Blanco Casa Mariol Vermut Negre Contratto Americano Rosso Bonal Gentiane-Quina Cap Corse Vin Aperitif Rouge
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SPIRITS

GIN Bombay Sapphire Waterloo Old Yaupon Engine Gin Gin Mare Whitley Neill Quince Gin Mirabeau Rosé Gin	VODKA Dripping Springs Chopin Goodnight Loving Kastral Elion
TEQUILA & MEZCAL Cimarron Blanco Mijenta Blanco Cimarron Reposado Terralta Reposado Amatiteña Blanco Artesanal Mal Bien Mezcal Artesanal	RUM Matusalem Platino Matusalem Gran Reserva
WHISKEY Tullamore D.E.W. XO Rum Cask Famous Grouse Glenmorangie 14 yr Quinta Oban 14 yr Blackadder Raw Cask	BRANDY Ferrand 1840 Cognac Ferrand Double Cask Reserve Cognac Caravedo Pisco Caffo Grappa Marolo Grappa di Brunello Yeni Raki
RYE Milam & Greene Port Finish Old Overholt Bottled in Bond Barrell Seagrass	BOURBON Old Bardstown Milam & Greene Triple Cask Landry Stakes Small Batch Widow Jane 10yr Barrell Vantage
LIQUEURS & CORDIALS Caffo Amaretto <i>Almond</i> Chateau <i>Aloe</i> Green Chartreuse <i>Alpine Green</i> Strega <i>Alpine Yellow</i> Leopold Bros. Absinthe Verte <i>Anise</i> Laird's Applejack <i>Apple</i> Blume Marillen Eau de Vie <i>Apricot</i> Brennevin <i>Aquavit</i> Giffard Cassis Noir de Bourgogne <i>Blackcurrant</i> Tempus Fugit Crème de Cacao <i>Chocolate</i> Luxardo Maraschino <i>Cherry</i> Grand Brulot <i>Coffee</i>	MASSENEZ LIQUEUR DE FLEUR DE SUREAU <i>Elderflower</i> MASSENEZ LIQUEUR DE PAMPLEMOUSSE <i>Grapefruit</i> Caffo Limoncino <i>Lemon</i> Skins <i>Mastiha</i> Giffard Crème de Menthe <i>Mint</i> Combiar Triple Sec <i>Orange</i> Pierre Ferrand Dry Curacao <i>Orange</i> Rothman & Winter <i>Peach</i> Fleur Charmante <i>Raspberry</i> Licor 43 <i>Vanilla</i> Tempus Fugit Liqueur de Violettes <i>Violet</i> Nux Alpina Nocino <i>Walnut</i>

APERITIVO COCKTAILS

ROSÉ SANGRIA Rosé Wine, Mirabeau Rosé Gin, Citrus & Fruit, Soda	15
MEDITERRANEAN SPRITZ Whitley Neill Quince Gin, Caffo Amaretto, Cava, Bitters, Soda	15
MEZCAL MILK PUNCH A Creamy, Clarified Milk Punch with Mezcal, Rye Whiskey, Brandy, Nocino, Chai, and Fall Spices	16

CLASSIC COCKTAILS

MEDITERRANEAN G&T Gin Mare, Skinos Mastiha, Lemon & Sumac Cordial, Tonic	15
OLD CUBAN Matusalem Gran Reserva, Lime, Mint, Demerara, Angostura & Tobacco Bitters, Cava	16
VIEUX CARRE Old Overholt Bottled in Bond Rye, Pierre Ferrand 1840 Cognac, Lustau Vermut Rojo, Strega, Creole Bitters	16
PENICILLIN Carrot-Infused Famous Grouse Scotch, Applejack, Ginger, Honey, Lemon, Plum Bitters	16
DIRTY MARTINI Kastral Elion Vodka, Picholine Olive Brine, Feta Olive, Lemon	18

HOUSE CONCOCTIONS

FOR WHOM THE BETABEL TOLLS Goodnight Loving Vodka, Hibiscus, Pineapple, Cinnamon, Egg White, Beet Powder	15
EL BAILADERO Aleppo Infused Cimarron Blanco Tequila, Pierre Ferrand Dry Curacao, Barrow's Intense Ginger, Lemon	15
CABIN FEVER Brown Butter Brandy, Demerara, Coffee Shrub, Bitters	15
SIREN'S SONG Cimarron Reposado, Quince, Pierre Ferrand Dry Curacao, Lemon, Moringa Tincture	16
GRANADA PERUANA Pomegranate-Infused Caravedo Pisco, Citrus, Egg White, Honey, Bitters	17

BEER

Real Ale Fireman's #4 Blonde Ale	7
Rotating Selection	8

COFFEE & OTHER BEVERAGES

Café Solo	5	Mexican Coke	6
Americano	5	House Limeade	6
Cortado	6	Texas Dove Creek Tea	6
Café con Leche	6	Perrier Sparkling Water (330ml)	5
Leche Manchada	6	Acqua Panna Spring Water (500ml)	6
		Numi Organic Hot Tea	6
		Ginger Beer	4
		Club Soda	4
		Tonic Water	4

HAPPY HOUR

Sunday all day, noon-10pm | Wednesday - Friday, 5-6pm

Half Price Aperitivo Cocktails

Half Price Hummus & Flatbread | 25% off Oysters

DATE NIGHT

Wednesday, Half Price Bottles of Sparkling Wine