

-

CHARCUTERIE & CHEESE

sheep's cheese, aged comté,
goat camembert, country ham,
whipped chicken liver, honey,
apricot jam, shallot & pear
pickles, black walnut &
marcona almonds, crackers,
crusty sourdough

25

OYSTERS*

dashi mignonette

2 ea

HOUSE FRIES

cheese aioli

5

CHEESEBURGER

aioli, charred onion,
pickles, muenster

9

SEAWEED DONUTS

trout roe & cream

10

FOCACCIA

coal roasted eggplant,
sweet onion,
mustard greens

7

SPICY PORK RIBS

5 spice & hot peppers,
chicharrones, peanuts

12

FRIED GREEN

BEAN PICKLES

peach mustard,
chili powder

6

-

COCKTAILS

8

AMERICANO

italian aperitivo, spanish
vermouth, club soda

BEE'S KNEES

london dry gin, lemon,
clover honey

CHAMPAGNE COCKTAIL

sparkling brut, sugar cube,
aromatic bitters

DAIQUIRI

white blended rum,
sugar, lime

PALOMA

blanco tequila, grapefruit
soda, lime, salt

SAZERAC

kentucky rye whiskey,
sugar, creole bitters,
american absinthe

TOMMY'S MARGARITA

blanco tequila, lime
agave nectar

SOJU PUNCH

soju, coconut, riesling,
mint, citrus

APÉRITIF SPRITZ

bruto americano, capaletti,
prosecco, hayman's london
dry gin, soda

-

WINE

8

LEITZ 'EINS ZWEI DRY' TROCKEN

RIESLING

rheingau, germany 2018

RICKSHAW PINOT NOIR

california 2018

PROLETARIAT GSM

GRENACHE, SYRAH, MOURVEDRE

walla walla valley, wa 2017

-

BEER & A SHOT

8

OLD MILWAUKE

& old grand-dad

TORN LABEL ALPHA PALE ALE

& ezra brooks rye

DOGFISH HEAD SEAQUENCH ALE

& banhez mezcal

HAPPY HOUR 4-6pm

