



**SMALL BITES**

**PROSCIUTTO CROQUETTES  
WITH SPINACH AIOLI \$18**

**TUNA TARTARE**

**CRISP APPLE, VELVETY AIOLI, WHITE BALSAMIC VINEGAR, SUNCHOKE CREAM, ARTISANAL  
CHIPS, ESPELETTE PEPPER - \$22**

**PERUVIAN CEVICHE**

**ZESTY CEVICHE, CRISP CORN CHIPS, MEZCAL MANGO INFUSION - \$20**

**MARROW & TARTARE MEDLEY**

**SLOW-COOKED BONE MARROW, BEEF TARTARE, OYSTER MAYONNAISE - \$28**

**CRISPY CALAMARI**

**DELICATE COURGETTES, LIME, AROMATIC FRIED SAGE, ROMESCO SAUCE. - \$18**

**JAPANESE AUBERGINE**

**JAPANESE EGGPLANT, BLACK GARLIC GLAZE, SPICY HAZELNUTS - \$17**

**OYSTERS FROM THE DEEP**

**HALF DOZEN \$25, WHOLE DOZEN \$50**

**SHISHITO PEPPERS**

**AL CACIO E PEPE \$13**

**BURRATA**

**SLICED PROSCIUTTO, VIBRANT BEETS, AND TANTALIZING SZECHUAN PEPPER  
INFUSION - \$23**

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**SIDES**

**BROCCOLI RABE -\$14**

**HONEY-GLAZED BRUSSELS SPROUTS -\$13**

**HOMEMADE FOCACCIA-\$6**

**FRIES-\$10 BLACK TRUFFLE \$25**

**CRISPY FRIED YUCCA-\$11**

## COCKTAILS \$17

### EL ADORABLE RUBY

TEQUILA, POMEGRANATE-HIBISCUS, LIME-AGAVE, PEARLS

### EXPRESSO MARTINI

VODKA, KAHLUA, ESPRESSO, SIMPLE SYRUP

### LYCHEE MARTINI

VODKA, VERMOUTH, LYCHEE JUICE W/LYCHEE GARNISH

### EMPIRE SOUR

MAKERS MARK, CASSIS, VERJUS, FAKERNUM

### STAR HILL HIGH BALL

BOURBON, APRICOT, HONEY, VERJUS, SODA -

### BARON OF LORETTO

BOURBON, MANZANILLA, LEMON, BITTERS

## BEERS

### WESTMALLE

TRAPPIST ALE 9.5% \$12

### ESTRELLA

SPAIN IPA 8.1% \$8

### MYTOS

GREECE 7.2% \$8

### STELLA

7.2% \$8

### ALLAGASH WHITE

BELGIAN STYLE WHEAT 5.2% \$10

## WHITE

CHARDONNAY SALEM OREGON \$18

PINOT GRIS ALSACE \$18

TEMPRANILLO NUMANTHIA SPAIN \$18

VERMENTINO TOSCANA \$18

COTES DU RHONE GUIGAL \$18

ALBARINO GRANBAZAN SPAIN \$18

## RED

PINOT NOIR BOEDECKER \$18

MERLOT PROVENANCE NAPA \$20

BORDEAUX CLARENDELLE \$18

## SPARKLING

PROSECCO BRUT ITALY \$15

CAVA SPAIN-SPARKLING \$12

## ROSE

ROSE CREMANT FRANCE \$18

MINUTY ROSE FRANCE \$17