



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**

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