

cocktails

Barrel Aged Boulevardier -tumblin dice bourbon, mazzurra aperitivo, sweet vermouth **18**

Aviation -citadelle gin, lazzaroni maraschino, rothman and winter crème de violet, lime juice **16**

Naked and Famous -yuu baal mexcal, cappelletti specialino, heirloom genepy, lime juice **17**

Spritz -cappelletti specialino, sparkling wine, seltzer **15**

Classic Old Fashioned -brandy or bourbon, simple syrup, bitters, orange, cherry **15**

wine

bubbles by the glass

Proseco -Adriano Adami 'Bosco di Gica NV **15/60**

Champagne -Gaston Chiquet Brut 'Tradition' NV **32/128**

Sparkling Rosé -Araund Lambert Cremant de Lorie NV **17/68**

Lambrusco -Cleto Chiarli 'Centenario' Grasparossa Amabile **11/44**

whites by the glass

Pinot Bianco -Pecorari Pinot Blanco **13/52**

Riesling -Well "Tradition is the off-dry" **15/60**

Chenin Blanc -Arnaud Lambert 'Les Parcelles **16/64**

Chardonnay -Au Bon Climat 'Santa Barbara County **18/72**

chilled orange, pink, red

Orange -Monte Rio Cellars 'The Bench' 23 **16/64**

Pink -Moulin de Gasaac 'Guilhem' 23 **11/44**

Red -Nero d'Avola, Unico Zelo 'Fresh AF' 23 **17/68**

reds by the glass

Nebbiolo -GD Vajra 'Clare JC' 22 **19/76**

Pinot Noir -Failla 'Sonoma Coast' 22 **23/92**

Blend -Passionat Wines 'Parral' 20 **17/68**

Cabernet Sauvignon -The Broadside 'Margarita Vinyard' 18 (magnum) **15/120**

Cabernet Sauvignon -Long Meadow Ranch 18 **24/96**

dinner

Tallow Fries -roasted garlic, aioli **9**

Marinated Olives -fennel pollen, lemon zest **8**

House Focaccia -rosemary, garlic **7**

ADD

Prosciutto San Daniele 16 month **13** Burrata **9**

Smoked Whitefish -chip and dip, salmon roe* **16**

House Made Pickled Plate -ranch **9**

Snapper Crudo -winter citrus, pimenton espelette* **19**

Eggplant Caponata -burrata, grilled bread **18**

Marinated Beets -whipped goat cheese, aged balsamic **16**

Chicken Meatballs, -arugula, shaved red onion, parmigiano **18**

Hand Cut Steak Tartare -grilled bread, crème fraîche, caviar* **22**

Mussel Toast -nduja, aioli **18**

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Arugula Radicchio Salad -fried capers, shaved fennel, pecorino, lemon, evoo **18**

Chop Salad -swiss chard, cheddar, kumquat, candied pecans, currants, champagne vinaigrette **21**

Caesar Salad -chicory, bread crumb, parmigiano, bottarga* **22**

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Rigatoni Bolognese -parmigiano reggiano **25**

Squid Ink Bucatini -clams, white wine, fresno **27**

Spinach Campanelle -pesto, ricotta salata, breadcrumbs **22**

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Pizza Margherita -mozzarella, tomato sauce, basil **20**

Sopressata Pizza -tomato sauce, calabrian chili, mozzarella **25**

Mixed Mushroom Pizza -crème fraîche, taleggio, confit garlic, lemon & thyme **25**

Sausage Pizza -mozzarella, tomato sauce, broccoli rabe **24**

Smoked Salmon Pizza -crème fraîche, pickled onion, capers **28**

ADD

Prosciutto San Daniele 16 month **13**

Burrata **9**

Arugula **3**

Ranch **3**

Chili Oil **3**



Beef Filet -potato gratin (al forno) red wine jus, watercress **55**

Half Roast Chicken -warm kabocha squash, panzanella **35**

Pork Milanese -winter leaves, shaved apple, creamy herb dressing **28**

Halibut -lentils, swiss chard, salsa verde **48**

Wood Roasted Branzino -confit tomatoes, capers, olives, spinach **45**

dessert

Wood-Fired Blueberry Pound Cake -whipped cream, berries **14**

Warm Date Cake -bourbon caramel sauce, vanilla ice cream **15**

wine by the bottle

bubbles

Arnaud Lambert Cremant de Loire Blanc NV **56**
Gaston Chiquet, Champagne Traditional Brut NV **108**

whites

Gobelsburg Gruner Veltliner Kamptal 23 **47**
Riffault, Sancerre Blanc 'Mosaïque' 23 **87**
Domaine Sigalas, Assyriko Santorini 23 **79**
Alain Graillot, Crozes Hermitage Rouge 21 **97**
Arnot Lambert, Sammur Blanc 'Les Parcelles' 23 **47**
Arnot Roberts, Chardonnay 'Watson Ranch' **96**
Leroux, Bourgogne Blanc 22 **105**

reds

Folk Machine, Pinot Noir "Meeting of the Minds" 22 **70**
Eyrie, Pinot Noir Willamette Valley 21 **120**
Marchesi di Gresy, Dolcetto d'Alba 21 **45**
Château Beaucastel, Coudoulet de Beaucastel Rouge 22 **90**
Tempier, Bandol Rouge Provence 22 **139**
Vieux Télégraphe, Châteauneuf-du-Pape Rouge "La Crau" 15 **320**
Matthiasson, Cabernet Sauvignon Napa Valley 22 **132**
Martha Stoumen, Nero d'Avola 21 **108**
Lail Vineyards, Blueprint Cabernet Sauvignon Napa Valley 21 **210**
Darioush Signature Cabernet Sauvignon Napa Valley 21 **272**

beer

bottle & can

Spotted Cow -New Glarus **6**
Pils -3 Sheeps **7**
Upward Spiral IPA -Third Space **7**
Pretty Good Red Ale -Third Space **7**
Upside Down N/A -Athletic Brewing **6**
Run Wild IPA N/A- Athletic Brewing **6**

tap

Hefe Weiss -Weihenstephan **8**
Jamaican Hazy IPA -Hinterland **7**
Amber **6**
Tremens -Delirium **10**