

EATING HOUSE

STARTERS

SOFT BAKED POTATO ROLLS \$9
MAPLE-BROWN BUTTER &
FLAKEY SEA SALT

CRISPY FARMERS CHEESE \$12
CORNMEAL CRUSTED &
SEASONAL FRUIT COMPOTE

PULLED BURRATA \$18
ROASTED BUTTERNUT SQUASH SALAD,
HAZELNUT, BASIL & AGED BALSAMIC

BRUSSELS SPROUTS CAESAR SALAD \$18
PARMIGIANO REGGIANO, CRISPY BRUSSELS
SPROUTS & BREADCRUMBS

ROMAINE "WEDGE" \$17
APPLEWOOD SMOKED BACON, BLEU CHEESE,
BABY TOMATO & PICKLED RED ONION

AMERICAN CAVIAR SERVICE \$24
SALT AND VINEGAR TATER TOTS &
EVERYTHING SOUR CREAM

YELLOWFIN TUNA CRUDO* \$23
MANDARIN, LEMON OLIVE OIL & HERB SALAD

HAND-CUT STEAK TARTARE* \$22
AMERICAN WAGYU, FRENCH ONION AIOLI,
CHIVE & BUTTERED BRIOCHE

DINNER PLATES

RICOTTA RAVIOLI "ALLA VOKDA" \$32
CALABRIAN PEPPER, TOMATO CREAM &
ROASTED GARLIC

PASTA CARBONARA* \$39
BLACK TRUFFLE, BACON, BREADCRUMBS &
EGG YOLK

8 OZ. CHILEAN SEABASS \$44
MISO GLAZED, JALAPENO & LIME CREAMED
CORN

BRANZINO MEUNIERE \$38
WHITE WINE-CITRUS BUTTER SAUCE &
BROCCOLINI

ONE POUND CHICKEN "PARM" \$39
CALIFORNIA POMODORO, BASIL &
MOZZARELLA

FLAT-TOP HALF CHICKEN \$36
HERB BUTTER & CREAMED BRUSSELS SPROUTS

WAGYU SMASH BURGER \$26
CARAMELIZED ONION, CHEDDAR, BRIOCHE &
SHOESTRING FRIES

SLOW COOKED SHORT RIBS \$44
BUTTERNUT SQUASH PUREE, TUSCAN KALE &
RED WINE DEMI GLACE

STEAKS & CHOPS

8 OZ. CENTER-CUT FILET MIGNON \$52

10 OZ. CERTIFIED ANGUS BEEF SKIRT STEAK \$36

14 OZ. PRIME NEW YORK STRIP STEAK \$58

22 OZ. DRY AGED PRIME BONE-IN RIBEYE \$74

14 OZ. NIMAN RANCH IBERIAN PORK CHOP \$38

SAUCES & ACCESSORIES

BRANDY AU POIVRE SAUCE \$7

RED WINE & ONION DEMI-GLACE \$5

HERB CHIMICHURRI \$4

BLACK GARLIC "A1" \$4

CARBONARA BUTTER \$6

BLUE CHEESE CRUST \$9

*CONSUMING RAW OR UNDERCOOKED, MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS **

SIDES

CLASSIC CAESAR SALAD \$8

CRISPY CAULIFLOWER & COTIJA \$11

GRILLED BROCCOLINI & LEMON \$10

GRILLED MUSHROOMS & CHIMICHURRI \$13

CREAMED CORN & JALAPENO \$11

CRISPY BRUSSELS SPROUTS & MISO \$12

SHOESTRING FRIES \$8

TRUFFLE FRIES \$11

SPECIALTY COCKTAILS

SIBERIAN KISS \$17

GREY GOOSE VODKA, CHAREAU ALOE LIQUEUR, LIME, ENGLISH CUCUMBER & MINT

POST-IT NOTE \$18

UNA VODKA, FRENCH ORANGE LIQUEUR, LAMBRUSCO, CITRUS & ORANGE BITTERS

THE BLACK PARADE \$18

BOMBAY SAPPHIRE GIN, ST. GERMAIN, STRAWBERRY, ACTIVATED CHARCOAL & PEPPER

STILLWELL ANGEL \$17

NO. 3 LONDON DRY GIN, LEMON, CRÈME DE PECHE & GIFFARD APRICOT LIQUEUR

MR. PINK \$16

HAVANA CLUB BLANCO, CHINOLA PASSIONFRUIT LIQUEUR & COCONUT CORDIAL

MONKEY JUNGLE \$18

BRUGAL 1888 AGED RUM, BANANA VERMOUTH, VANILLA BEAN BITTERS & LIME

DOLORES STREET \$18

PATRON TEQUILA BLANCO, ANCHO REYES VERDE, LYCHEE & SWEET AND SOUR SALT

THE BIRDS & THE BEES \$17

DEL MAGUEY VIDA MEZCAL, ORANGE BLOSSOM HONEY & FLORIDA GRAPEFRUIT

JAZZ FLUTE \$18

ABERFELDY 12 YEAR SCOTCH, CARPANO ANTICA VERMOUTH, APEROL & BURNT ORANGE

E.H. OLD FASHIONED #2 \$18

ANGEL'S ENVY BOURBON, CRÈME DE CACAO, HAZELNUT LIQUEUR & CACAO TUILE

LOCAL DRAFT BEERS \$8

LAGER / 16 OZ

AMBER ALE CO / 16 OZ

IPA / 16 OZ

ZERO-PROOF \$11

CASABLANCA

RITUAL ZERO PROOF GIN ALTERNATIVE, CUCUMBER, MINT, LIME & SODA WATER

GONZO

RITUAL ZERO PROOF TEQUILA ALTERNATIVE, CITRUS, AGAVE NECTAR & SPICED SALT

LUCK DRAGON

SPRING IN A BOTTLE SPARKLING N/A ROSE, SWEET AND SOUR LYCHEE & LEMON