## RED

PINOT NOIR, THE CALLING, Monterey County, 2021 17 / 64

PINOT NOIR, BELLE GLOS, Santa Lucia, 2021 25 / 96

PINOT NOIR, FLOWERS, Napa, 2022 28 / 105

SUPER TUSCAN, INVETRO by Bacci, TUSCANY, ITALY, 2019 15 / 58

RED BLEND, ALVARO PALACIOS, Priorat, Spain, 2020 18 / 70

CABERNET SAUVIGNON, JEANNE MARIE, Sonoma, 2021 16 / 62

CABERNET SAUVIGNON, FAUST, Oakville, 2021 35 * / 135

## WHITE & ROSÉ

RIESLING, MAXIMIN GRÜNHAUS 2020 Mosel, Germany 15 / 56

SANCERRE, LA PERRIERE 2022 Loire, France 16 / 60

SAUVIGNON BLANC, THE CROSSINGS, 2022 NZ 15 / 56

PINOT GRIGIO, BERTANI 2022 Italy 15 / 56

CHARDONNAY, CHABLIS, DOMAINE DE COLOMBIER Burgundy 29 / 114

CHARDONNAY, BACCHUS 2022 Napa 14 / 54

CHARDONNAY, FLOWERS 2022 Napa 25 * / 96

ROSÉ, ALPES DE HAUTE 2022 Provence, France 14 / 54

## SPARKLING

PROSECCO, MIONETTO Italy NV 16 / 60

SPARKLING ROSÉ, MIONETTO Italy NV 16 / 60

SPARKLING, GC BARON DE SEILLAC, France NV 14 / 54

CHAMPAGNE, LOUIS NICAISE BRUT RÉSERVE NV 30 / 115

** coravin pour*

## MEZCAL & TEQUILA

LOS SIETE MISTERIOS 13

VIDA DEL MAGUEY MEZCAL 17

ILEGAL MEZCAL 18

CASAMIGOS MEZCAL 20

DOS HOMBRES MEZCAL 17

CLASE AZUL MEZCAL 85

SAN LUIS DEL RIO CREMA MEZCAL 18 | VIDA DE MUERTOS 17

AVION '44' EXTRA ANEJO 40 | AVION CRISTALINO 40

CASAMIGOS BLANCO 15 | REPOSADO 18 | ANEJO 20

CANTERA NEGRA CAFÉ 13 | BLANCO 15 | REPOSADO 18 | ANEJO 20

DON JULIO BLANCO 14 | REPOSADO 17 | ANEJO 20 | 1942 45

CLASE AZUL PLATA 25 | REPOSADO 40 | GOLD 85 | ANEJO 90

CINCORO BLANCO 18 | REPOSADO 25 | ANEJO 35

## LIBATIONS

FRENCH THIRTY-FIVE 18
gin, volage crémant devoir, lemon juice, lanique spirit of rose

UPTOWN 17
charred barrel aged high rye whiskey, antica rosso, brandied luxardo cherries

TO BE FAMOUS 18
monkey 47 gin, aperol, chartreuse yellow, limoncello, lemon juice

TOWNHOUSE 15
blanco tequila, canton, grapefruit, club soda, lime

GINGER FUSION 16
vodka, ginger, citrus, bitters, fever tree

JACKETS REQUIRED 17
gin, yellow chartreuse, lemon, honey syrup

SPRING FLING 16
dark rum, lime, mint, prosecco float

HOLE IN ONE 17
rabbit hole rye, mint, elderflower, lemon

MACLEOD 18
joven mezcal, pineapple, lime, honey syrup, habanero shrub, aleppo flake

GRENADE 16
blanco tequila, pomegranate, fresh lime, chili salt

FLAMED NEGRONI 17
gin, antica rosso, aperol, xocolat, bitters, flamed orange peel

## DRAFT BEER

GUINNESS 9

SIERRA NEVADA PALE ALE 10

TWO ROADS HONEYSPOT 10

WHALERS, APA 11

TWO ROADS 2 RUIN DOUBLE IPA 11

PERONI LAGER 10

## BOTTLED BEER

DAURA DAMM LAGER GF 9

MODELO LAGER 8

TWO ROADS TWO JUICY 11

ATHLETIC UPSIDE DAWN ALE NA 9

HEINEKEN 8

DELIRIUM TREMENS 18

AMSTEL LIGHT 8

ATHLETIC RUN WILD IPA NA 9

CHIMAY BLUE RESERVE TRAPPIST 15

ROGUE DEAD GUY ALE 10

## APPETIZERS

ICED JUMBO SHRIMP COCKTAIL & LUMP CRAB SALAD *(gf)* 33

GRILLED CHICKEN ANTICUCHO SKEWER aji panca, spiced pineapple pepper relish, lemon aioli 16

TUNA TATAKI CRUDO shallot soy vinaigrette, petite greens, crispy garlic 20

BURRATA toasted sourdough, tomato confit 18

OCTOPUS celery hearts, white beans, olives, spicy roast garlic rouille 23

SPICED LAMB MEATBALLS *(gf)* fried chick peas, yogurt dill sauce 16

CHILLED MAINE LOBSTER avocado, grapefruit, citrus vinaigrette 26

MEZZE * tzatziki, white bean hummus & aleppo, baba ganoush, grilled naan 20

## SALADS

ORGANIC GREENS *(gf)* lemon, extra virgin olive oil, parmesan, cherry tomato 11

ARUGULA, BEETS, PEAR & GOAT CHEESE * *(gf)* toasted walnuts, white balsamic vinaigrette 16

HARVEST * *(gf)* blue cheese, spiced pecans, cranberries, apples, cider vinaigrette 15

ROMAINE CAESAR parmesan, focaccia crisp, creamy anchovy dressing 15

## ENTRÉES

PAPPARDELLE braised short rib & san marzano tomato ragu, shaved pecorino, basil 29

BUTTERNUT SQUASH RAVIOLI mushrooms, rainbow chard, gorgonzola & chestnuts, sage marsala sauce 26

SEARED SEA SCALLOPS *(gf)* caramelized sweet potato, stewart watson farm mushrooms & kale risotto, truffle vinaigrette 46

PAN ROASTED BLACK BASS *(gf)* tuscan white beans, tomato, broccolini & basil pesto 40

ROASTED KING SALMON *(gf)* baby beet & apple chutney, caramelized onion & potato purée, cabernet reduction 36

BLACK ANGUS BURGER brioche bun, aged cheddar, bacon onion jam, crispy fries 26

GRILLED PETITE FILET *(gf)* roasted asparagus, truffle potato purée 33

BBQ BERKSHIRE RACK OF PORK *(gf)* spiced sweet potato purée, pork belly, carrot confit, spinach 41

GRILLED 14 oz PRIME NY STRIP *(gf)* mushrooms, carrots, truffle potato purée 49

ROASTED ORGANIC CHICKEN *(gf)* spiced acorn squash, maple glazed brussels, cider chicken jus 33

GRILLED OPAL VALLEY LAMB CHOPS ratatouille & potato tian 49

## SIDES

MAPLE BRUSSELS SPROUTS almonds & cranberries 12

MUSHROOMS garlic & oil 12

SAUTÉED BROCCOLI RABE garlic 12

TRUFFLE POTATO PURÉE 12

ROASTED ROOT VEGETABLES thyme 12

TRUFFLE FRIES roasted garlic parmesan aioli 12

SAUTÉED SPINACH garlic & extra virgin olive oil 12

Gratuity of 20% to parties of 8 or more.

Items marked * contain seeds or nuts. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please let your server know if you have any food allergies.

3.23.24