

Menu

Warm Olives

Orange, za'atar
11

Farmstead Cheese Board

Seasonal jam, chestnut honey, crostini
21

Charcuterie

Pickled vegetables, mustard
24

Bacon Wrapped Dates

Chorizo, bleu cheese,
marcona almonds
14

Beet Hummus

Seasonal crudite
15

Whitefish Pate

Pickled mustard seeds, lavash
13

Little Gem Lettuce

Baby carrots, radish, pepitas,
green goddess dressing
15

Shaved Brussels Sprouts Cesar

Parmesan, cracked black pepper,
sea salt
11

French Fries

Tarragon mayonaise
10

* Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness, especially if you have certain health conditions.

Cocktails

All Cocktails 16

Ricky Rose

Fresh lime, pamplemousse, Ketel One Botanical, french vermouth, Q Soda

Daisy

Grey Goose, fresh lemon, cassis liqueur, lemon wheel

Gordon's Cup

Bombay London Dry Gin, cucumber, lime, sea salt, cracked pepper

All Hands on Deck

Hendrick's Gin, fresh lime, cucumber, mint, egg white

Daquiri

Mount Gay Black Barrel Rum, cane sugar, fresh lime

Old Fashioned

Makers Mark Bourbon, cane sugar, bitters, orange twist

Paper Plane

Knob Creek, aperol, Amaro Nonino, lemon

Buck

Wild Turkey Rye, ginger, lemon, soda

Paloma

Casamigos Blanco, lime, Q Grapefruit Soda, salt

Agave Bravo

Volcan De Mi Tierra Reposado, Illegal Mezcal, agave, bitters, grapefruit twist

Medicina Agrio

Del Maguey Mezcal, honey, ginger, lime, egg white, bitters

*Ask your server or bartender about our large format cocktail options for you and your friends.

Wine & Beer

Sparkling

Cava, ARTE LATINO, Catalunya, Spain 14/68

Pinot Noir & Chardonnay Brut, GH Mumm Grand Cordon, Champaign, FR, NV - 25/120

Pinot Noir & Chardonnay Brut, Veuve Cliquot Yellow Label Brut, Champaign, FR, NV - 27/130

Rosé

Grenache, Château Gassier, Provence, FR '17 - 15/72

Carignan & Syrah, QUINN, Provence, FR '17 - 16/78

Grenache, La Fete, Provence, FR '17 - 16/78

White

Jaquere, Domain de Philippe & Sylvain Ravier, Savoy, FR '17 - 14/68

Sauvignon Blanc, Lieu Dit, Santa Maria Valley CA, US '16 - 17/80

Chardonnay, Katherine's Vineyard, Santa Maria Valley CA, US '15 - 20/92

Red

Gamay Morgon "Raisins Gaulois," Domaine M&C Lapierre, Burgundy, FR '17 - 15/72

Syrah "Jericho," Mas Montel-Granier, Languedoc, FR '14 - 17/80

Pinot Noir "Klee," Roots Wine Co., Willamette Valley OR, US '13 - 18/87

Cabernet Sauvignon, Louis M. Martini, Napa Valley CA, US '15 - 25/120

Beer (bottles & cans)

KCBC, various cans - 15

Coney Island, IPA - 11

Alphabet City, blonde - 11

Coney Island, pilsner - 11

Stella Artois, Lager - 9

Peroni, lager - 9

Sam '76, light lager - 9

Bottle Service

Champagne

Perrier-Jouët Belle Epoque Rosé - 750

Perrier-Jouët Belle Epoque - 550

Perrier-Jouët Grand Brut - 300

Dom Pérignon Rosé Mag - 2000

Dom Pérignon Rosé - 1000

Dom Pérignon Mag - 1500

Dom Pérignon - 750

Veuve Yellow Label - 450

Veuve Rose - 450

Gin

Plymouth - 325

Scotch

Chivas Ultis - 650

Chivas 18 - 450

Chivas 12 - 350

Johnnie Walker Blue - 650

Glenmorangie 10 - 400

Glenlivet 12yr - 400

Cognac/Brandy

Hennessy XO - 700

Hennessy VSOP - 375

Martell Blue Swift VSOP - 375

Courvoisier VS - 375

Vodka

Belvedere Mag - 750

Belvedere - 375

Absolut Elyx Mag - 750

Absolut Elyx - 375

Tequila

Don Julio 1942 Mag - 2000

Don Julio 1942 - 1000

El Tesoro Añejo - 400

El Tesoro Reposado - 350

El Tesoro Silver - 300

Avión 44 - 650

Avión Añejo - 400

Avión Reposado - 350

Avión Silver - 300

Casamigos Añejo - 450

Casamigos Reposado - 400

Casamigos Blanco - 350

Whiskey

Maker's Mark - 350

Suntory Toki - 350

Jameson - 300