



TO START

- »» **CHISTORRA Y PATATAS BRAVAS** 23
basque-style kabanos, twice fried potatoes, aleppo pepper, parmesan, chili aioli
- CRISPY BRUSSELS** 14
hazelnuts, black garlic molasses, pickled fresno, shallots, mustard aioli (gf, v, n)
- WOOD-FIRED OYSTERS** 🔥 24
6 oysters, morita butter, toast, charred lemon, scallion (sh)
- STICKY DUCK WINGS** 🔥 20
salsa macha, pickled ginger, scallions, lime, toast, honeycomb (n)
- CAULIFLOWER STEAK** 🔥 21
tikka masala, pickled golden raisins, lime, pepitas crunch (gf, v, n)
- GRILLED OCTOPUS** 🔥 29
'nduja vinaigrette, crispy potato (gf)
- BAR HARBOR MUSSELS** 25
aji amarillo, coconut broth, peppers, charred lime, toasted mishe (sh)
- CHICKEN FRIED LOBSTER** 28
banana pepper, spicy ranch, lemon (sh)
- TUNA CEVICHE** 21
charred citrus, serrano, shaved red onion, pomegranate, ponzu (gf)

SALADS

- »» *add grilled: chicken 9 | shrimp 16 | * steak*
- ROASTED BEETS** 18
roasted beets, citrus, tokyo turnip, bitter greens, brown butter ricotta, candy sunflower seed (v)
- SUPER GREEN SALAD** 17
tuscan kale, spinach, arugula, avocado, quinoa, pepita, green goddess (v, gf)
- WEDGE** 17
cello iceberg lettuce, crispy shallot, bacon steak, tomato, point Reyes blue cheese, chive, buttermilk dressing (gf)

BUILT TO SHARE



🔥 **BUILD YOUR OWN GRILLED
RED FISH TACOS | 48**
arbol salsa, guacamole, coleslaw, tortillas

HOUSE SPECIALTIES

- ROASTED AMISH CHICKEN** 34
rosemary & maple glaze, potato, roasted turnip, carrot, rosemary jus (gf)
- RIGATONI** 24
vodka sauce, pecorino, cherry tomato, basil, calabrian bread crumbs (v)
add: sausage 6
- RABBIT PAPPARDELLE** 29
grana padano, rabbit jus, fine herbs
- CAVATELLI** 26
pork ragú, pecorino, salsiccia italiana
- COCONUT CURRY** 26
basmati rice, seasonal vegetables, cashews, coconut, pickled raisins (vg, n)
add grilled: chicken 9 | shrimp 16 | steak 21
- HALIBUT** 38
corn crema, chorizo vinaigrette, fresno chilli
- LAMB SHANK** 36
goat cheese polenta, lamb jus, pomegranate relish (gf)

STEAKS & CHOPS 🔥

- saucés: green peppercorn 4 | horseradish cream 3*
- 8oz FILET*** 57
broccolini, herb butter, bordelaise (gf)
- 16oz COWGIRL RIBEYE*** 72
broccolini, herb butter, bordelaise (gf)
- WOOD-GRILLED PORK CHOP*** 39
apple butter, spiced pumpkin seed, butternut grits, turnip hash
- GRILLED LAMB*** 42
quinoa, tabbouleh, mint scented lamb jus

PERFECT ADDITIONS

- TWICE FRIED POTATOES** 11
garlic aioli, chives (v, gf)
- CRISPY FRENCH FRIES** 10
malt vinegar, ketchup (v, gf)
- FOCACCIA BREAD** 13
garlic oil, butter
- GRILLED CARROTS** 🔥 13
turmeric yogurt, grilled lemon, black garlic, sunflower pepita crunch
- MAC N' CHEESE** 14
aged cheddar, braised bacon, scallions
- GRILLED ASPARAGUS** 13
basil bread crumbs, herb butter

PLEASE INQUIRE ABOUT OUR PRIVATE EVENT SPACES

(*) RAW · (GF) GLUTEN-FREE · (V) VEGETARIAN · (VG) VEGAN · (N) NUTS · (SH) SHELLFISH · (T) COOKED TO ORDER; * THESE ITEMS ARE SERVED RAW OR COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS PLEASE INFORM YOUR SERVER OF ANY ALLERGIES AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU. 20% GRATUITY WILL AUTOMATICALLY BE APPLIED TO PARTIES OF 7 OR MORE

SEASONAL COCKTAILS



GTO 14
gin, gentian aperitif,
grapefruit, hops, thyme



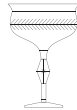
THE WHITE STAG 16
teeling small batch, passionfruit,
amaro meletti, orgeat,
lemon, nutmeg, mint



SOME LIKE IT HOT 16
reposado tequila, ilegal mezcal,
guava, agave, lime,
smoked jalapeno



**CECI N'EST PAS UNE
FRENCH MARTINI 16**
vodka, pineapple, raspberry
pierre ferrand 1840 cognac,
lillet rosé, raspberry-vanilla sugar



**RHUBARB-ELDERFLOWER
COSMOPOLITAN 14**
vodka, st. germain, rhubarb,
vanilla, lime



MY "CHERRY" AMOR 14
Mezcal, blood orange aperitif,
orange, lemon, cherry soda

THE OLD FASHIONED, UPGRADED

"FAKE MOUSTACHE"
knob creek bourbon,
banane, absinthe, cocoa bitters | 16

"IRISH TEATIME"
teeling single malt, irish breakfast tea,
marmalade, ginger, orange bitters | 17

"DARK & HANDSOME"
barrellcraft single barrel, coffee bean,
black walnut, tobacco bitters | 16

THE ROTATING DRIP

a shot of our ever-changing infusion

WATER OF LIFE 7 (1oz) | 14 (2oz)
irish whiskey, infused with apricot, chamomile, & warm spices

make it a whiskey sour | 16 (2oz)
make it a restorative hot toddy | 16 (2oz)

HIGHBROW HIGHBALLS

fun booze + fancy fizz + garnish. ultimate post-modernism.

PASSIONFRUIT SPRITZ | 14
vodka, aperol, passionfruit, lemon, brut

RANCH ROMANCE | 14
el tesoro blanco, urupan charanda rum, lime,
strawberry, demi-sec bubbles

SEASONAL G+T | 14
served spanish-style:
glendalough botanical gin, lemon tonic, herb garnish

SPIRIT-FREE

BLOOD ORANGE N/APERITIF SPRITZ 13
martini & rossi floreale n/a bitter,
sparkling, blood orange
Make It Boozy! - add skeptic gin +3

BLACK CHERRY N/AI TAI 13
lyre's n/a cane spirit, lime, almond, pineapple,
black cherry, molasses bitters
Make It Boozy! - add aged rum +3

BUBBLES PLEASE 6
tost sparkling 'wine'

ATHLETIC BREWING COMPANY N/A BEER 8
Hazy IPA or Golden Ale

BEER 9

SHACKSBURY CIDER
Semi-Dry Cider - Vermont (5.2%)

POLLYANNA 'ALLURE'
Fruit Punch Berlinerweisse Sour - Chicago (4.6%)

HARP
Pilsner - Ireland (5%)

FIRESTONE WALKER 'CALI SQUEEZE'
Blood Orange Wheat - California (5%)

ELYSIAN BREWING 'NIGHT OWL'
Spiced Ale - St. Louis, MO (5.4%)

SKETCHBOOK
Red Rye Ale - Chicago (5.5%)

MAPLEWOOD 'JUICE PANTS'
Hazy IPA - Chicago (7%)

DOVETAIL 'HEFEWEIZEN'
Wheat beer - Chicago (4.8%)

GUINNESS
Dry Stout - Ireland (5%)

MOODY TONGUE 'CHOCOLATE CHURRO PORTER'
Spiced Dark Lager - Chicago (7%)

REVOLUTION 'D.D.H. NELSON HERO'
Dry-Hopped Double IPA - Chicago (7.4%)



Every Tuesday - Friday 4-6pm
Specially priced cocktails,
wine, beer & snacks