



# MENU

## **Berry Drop 15**

A brighter twist on a sweet classic, made with fresh raspberries, lemon and Tito's vodka

## **Fruity Mule 14**

A refreshing upgrade to the traditional Mule. Made with fresh blueberries, blackberries, strawberries, lime, vodka, and topped with ginger beer

## **B.B.C. 14**

This herbal, colorful version of an Aviation is the perfect patio drink for gin lovers. Made with Crème de Violette, Maraschino, lemon, gin, and crisp basil

## **Gin N' Roses 14**

A gin and tonic 2.0, made with freshly squeezed grapefruit juice, elderflower, gin, and topped with tonic water. Utilize the spiced rosemary stem for an earthy finish

## **The Green Goblin 14**

This one's got a kick to it, just like the villain it's named after. Tequila, lime, cucumber, mint, jalapeno, topped with a splash of sugar for balance

## **The Little Devil 15**

The name says it all. Smoky and red with a chili salt rim for some additional heat. Mezcal, lime, cherry heering, agave, and just a pinch of chili salt

## **Passion Fruit Mojito 14**

The perfect compliment to a warm spring day. Rum, lime, mint, and passion fruit

## **La Strada 13**

An elevated Italian classic. Wonderfully bright with prosecco, Aperol, Cointreau, soda

## **Penicillin 15**

No need for introduction. Blended Scotch, lemon, honey and ginger, topped with a splash of Islay scotch for a smoky finish

## **Espresso Martini 13**

A coffee lovers delight. Vodka, Kahlua, sugar, and a double shot of Danesi espresso

## **Almond Joy 13**

If you have a sweet tooth, this is your dessert cocktail. Barbados Rum, Disaronno ,Crème de Cacao, coconut, and cream. Topped with a pinch of cinnamon because... why not?

## **Beer**

**Blanche de Bruxelles**, White Beer, Belgium 12

**Steller IPA**, North Coast, USA 9

**Boont**, Amber Ale, Anderson Valley, USA 9

**Bitburger**, Premium Ale, Germany 9

**Stiegl**, Radler Grapefruit, Austria 9

**Weihenstephaner**, Lager, Germany 10

## **HAPPY HOUR**

**Greek oregano pita** whipped citrus & nori butter crème fraiche, fleur de sel 8

**Add Marinated olives** marcona almonds, radishes 9

**Add Black garlic tzatziki** 9

**Add Smoked Ricotta** Meyer lemon, Buddha hand, fennel pollen 9



MENU

**Add Beetroot** walnut, yogurt, cognac, wild arugula 9

**Oyster of the day** basil blossom mignonette 2 each / half dozen 11

**Jicama tuna tacos** yuzu ponzu, cilantro, red bell peppers, sesame 9

**Avocado toast** activated charcoal, goat cheese, pickled cauliflower, radishes 9

**Smoked salmon tartine** creamy ricotta, cucumber, turmeric 9

**Baguette** Greek cheese spread, honey, truffle, pine nuts 9

**French fries** oregano, black pepper, lemon zest 9

LIMITED

**Artisan cheese** chef's selection of three 19 Selection of five 26

**Charcuterie** chef's selection of artisanal cured meats 29

**Little gems** page mandarin, spinach, green apple, zucchini, cucumber, pepitas 15

**Chimichurri bone marrow** crispy shiitake mushrooms 14

**Cauliflowers** harissa, cashews, golden raisins, currants 11

**Brussels sprouts** 30 year aged balsamic, brown butter, hazelnuts 12

**Truffle fries** parmesan 15

**Daily Happy Hour 3pm to 5pm**

**Half Price on Beers and Cocktails  
\$6 House Wines**

**Executive Chef Alex Manos  
Chef de Cuisine Chris Manos**

We support local sustainable farming practices whenever available  
Our steaks are USDA Prime, natural raised, never-ever 3 and certified humane program