



BAR MENU

Happy Hour 5PM-8PM

CURED MEATS 9

Prosciutto Di Parma, Soppressata

CHEESE PLATE 11

Manchego, Parmigiano-reggiano

GOLDEN QUINOA SALAD 9

*Pomegranate, Black Beans, Edamame, Roasted Sweet Potatoes, Raisins,
Toasted Almonds + Sweet-chili Vinaigrette*

TARTE FLAMBEE 11

Caramelized Onions, Bacon, Crème Fraiche + Gruyere

SHRIMP LINGUINE 14

Cherry Tomatoes, Asparagus, Garlic, Herbs + Lemon-butter Broth

CHICKEN PAILLARD CAESAR 14

Crunchy Gem Lettuce, Rustic Croutons + Parmesan

GRILLED CHEESE SANDWICH 12

Griddled Sourdough with Gruyere + Crushed Avocado

STEAK SANDWICH 19

*Bavette Steak, Caramelized Onions, Bearnaise,
Baby Watercress + Au Jus*

1221 WAGYU BURGER 21

*On Artisan Bun with Tempura Shiitake & Onion, Wasabi-Blue Cheese,
Honey-Garlic Soy + Fries*

CHICKEN BANH MI STEAM BUNS 13

Spicy Slaw, Pickled Cucumbers, Cilantro + Chipotle Aioli