KITCHEN 57

MODERN AMERICAN KITCHEN & BAR

SNACKS

TRUFFLE POPCORN 9
Parmesan cheese

PAN CON TOMATE 11
Boogie Lab foccacia, shaved tomato, olive oil

VACA FRITA 12
Shredded oxtail, tostones, mojo crema

CASHEW CAULIFLOWER 10
Cashew coated, cilantro

KOREAN PORK BELLY 12
Cheshire pork, kimchi, wonton

MURASAKI CROQUETTES 11
Boursin cheese, paprika, spicy mango jam

GREEK MEATBALLS 11
Feta cheese, tzatziki sauce

BURNT ENDS 13
Black Angus brisket, BBQ sauce, crispy onion

BANGKOK CHICKEN 12
Chicken thigh, Bangkok chili sauce, chive

SLICED SOURDOUGH 5
Toasted and served with softened butter

SMOKED SALMON 13
Deviled egg, crème fraîche, caviar, chive

FOR THE TABLE

CRISPY BRUSSELS SPROUTS 16
Lemon garlic emulsion

ZUCCHINI FRIES 17
Hand cut, roasted red pepper crema

STRACCIATELLA 16
Pistachio, honey, sourdough

TUNA NACHOS* 21
Ahi tuna, avocado, kimchi, pickled cucumber, scallion, sesame seeds, spicy mayo, thai sauce, wonton chips

CHEESE AND CHARCUTERIE 24
Global cheeses, cured meats, chutney, olives, sweety drops, walnut cranberry bread and everything crackers

TRIO DIP 18
Caramelized onion, hummus and baba ganoush.
Served with pita bread and sliced cucumber

BURNT END MAC & CHEESE 18
Black Angus brisket, aged cheddar cheese sauce, shells, hearth baked

TRUFFLE FRIES 14
Parmesan cheese, fresh herbs, truffle essence

SEAFOOD

OYSTER OF THE DAY** MP
6 or 12 · Green apple mignonette, horseradish, lemon

BELGIAN STYLE MUSSELS* 22
White wine broth, tomato, touch of cream, hand cut fries, herb aioli

SEARED SCALLOPS 46
Oxtail risotto, demi glace

BRANZINO 36
Butterflied, oven roasted root vegetables and squash medley, tomato coulis

PAN SEARED SALMON 35
Truffle parmesan cauliflower puree, broccolini

CIOPPINO* 33
Fish, clams, mussels, shrimp, citrus scented lobster broth, garlic sourdough

MEATS AND POULTRY

HALF CHICKEN 27
Roasted creamer potatoes, heirloom carrots, spinach, au jus

STEAK FRITES 49
12oz NY Strip, hand cut fries, Sauce au Poivre

8oz FILET MIGNON 52
Red Bliss mashed potatoes, mushrooms, onions, blue cheese sauce

57 BURGER* 19
Half pound special grind, two toppings, brioche bun. Served with fries or mixed greens salad
Topping choices: Bacon, mushroom, onions, peppers, American cheese, cheddar cheese, Swiss cheese, provolone cheese

SMASH BURGER 21
Two patties, caramelized onion, American cheese, brioche bun, sauce #4. Served with fries or mixed greens salad

EAT. DRINK. GATHER.

*Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness, especially if you have medical conditions.

**There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

57 SIGNATURES

All sandwiches served with fries or mixed greens salad

CHICKEN PARM 29
Oven roasted and hearth baked with fresh ricotta and mozzarella cheeses. Served with linguini pasta

FULL RACK BBQ RIBS 39
Hand cut fries and house slaw · Half Rack 29

VEGAN PICADILLO 26
Plant-based, jasmine rice, avocado, Aji Panca, tostones

TURKEY MUSHROOM SWISS BURGER 18
Secret sauce, brioche bun

BLACKENED MAHI REUBEN 19
Swiss, sauerkraut, 1000 island, rye bread

"PHILLY" GRILLED CHEESE 23
Shaved rib eye, tomato jam, caramelized onion, mozzarella, provolone cheese, Challah bread

COCONUT CHICKEN RICE NOODLE 26
Roasted chicken thighs, stir fry vegetables, rice noodles, coconut chili sauce

SALADS AND PIZZAS

Our house made pizza dough uses imported Caputo "00" and semolina flours from Italy and is cold fermented for 48 hours. Each pizza is hand stretched to 12" and baked in the hearth oven at 515 degrees.

WHITE MARGHERITA 17
Blistered cherry tomatoes, burrata, basil

57 PEPPERONI 23
Pepperoni, Prosciutto di Parma, burrata, basil, red sauce

TRUFFLE MUSHROOM 21
Wild mushroom, roasted garlic, shredded mozzarella, goat cheese, truffle essence

VEGGIE PIZZA 18
Mushroom, red onion, roasted red pepper, eggplant, shredded mozzarella red sauce

Sub Cauliflower Crust (gluten free) 6

Add: Chicken 7 | Shrimp 11 | Steak 16 | Salmon 13

CAESAR SALAD 15
Romaine lettuce, shaved parmesan, toasted croutons

GARBAGE SALAD 18
Cured salami, provolone, mozzarella, red pepper, chickpea, iceberg, house ranch

WEDGE SALAD 18
Bacon, blue cheese crumbles, tomato, crispy red onion, iceberg, blue cheese dressing

CHICKEN AVOCADO SALAD 23
Grilled chicken, romaine, avocado, cucumber, tomato, radish, asparagus, Green Goddess dressing

Weekly Specials

HAPPY HOUR
Tuesday–Friday 4pm–7pm
Saturday 4pm–6pm
Sunday 2pm–5pm
$8 Premium Well Drinks
$4 Domestic Beer Bottles
Red Wines $6 · White Wines $7
Happy Hour Bar Snacks

LADIES NIGHT
Every Thursday 4pm–7pm
Complimentary Bubbly!

BURGERS AND BOTTLES
Every Tuesday
$10 Burgers
Half off select Bottles of Wine

SUNDAY BRUNCH
10am–4pm
Famous Bloody Mary Bar
Bottomless Mimosas

OYSTER & GIN THURSDAY
$3 Oysters / $12 Gray Whale Drinks

Private Events

Elevate your next party or event by booking it in our extraordinary private party room, main dining room, bar/lounge, or outdoor patio

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CHEF-OWNER MICHAEL ALTMAN / EXECUTIVE CHEF TREVOR SIMON

18% gratuity automatically added to parties of 6 or more. Corkage fee $35.