

estela

Olives and daikon	15
Persimmon and pear	12
Salchichón	18
Ibérico ham	25
Oysters with yuzu kosho mignonette*	25
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Cured fluke with uni*	28
Raw scallops, potato, and sea fennel*	25
Beef tartare, elderberries, and sunchoke*	18
Mussels escabeche on toast	18
Burrata, salsa verde, and charred bread	20
Beets, wood ear mushroom, and caviar*	25
Endive, walnuts, anchovy, and ubriaco rosso	18
Red shrimp with cuttlefish and shiitake*	27
Grilled foie gras and grape leaf	35
Fried arroz negro with squid and romesco	26
Hake with yuba and heart of palm	38
Lamb ribs with chermoula and honey	23
Ricotta dumplings, mushrooms, and pecorino sardo	26
Ibérico pork, anchovy, and chicories*	38
Duck with quince and greens*	39

Please inform us of any food allergies or dietary restrictions

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness

sparkling

- Vetter *Cidre 'Methode Rurale'* – Franken, Germany NV 13/52
Eschenhof-Holzer *'Raw White'* – Wagram, Austria 2018 16/40 (500ml)
Régnier-David *Crémant de Loire Rosé* – Loire Valley, France NV 14/56
Mas Candí *'Indomable' Corpinnat Brut Nature* – Penedès, Catalonia 2013 19/76
Étienne Calsac *Extra Brut 'L'échappée Belle'* – Champagne, France NV 26/104

sherry

- Gómez Nevado *Pálido Seco 'En Rama'* – Andalusia, Spain NV 11
Fernando de Castilla *Amontillado 'Antique'* – Jerez, Spain NV 14

white

- Calcarius *'Biancopuglia'* – Puglia, Italy 2018 12/60 (1L)
Falkenstein *Spätlese Feinherb 'Herrenberg' AP 3* – Saar Valley, Germany 2018 16/64
Claire Naudin *'Le Clou 34'* – Burgundy, France 2016 20/80
Frisach *Vernatxa 'Instint Primari'* – Terra Alta, Catalonia 2017 17/68
Weninger *Fehérburgundi* – Sopron, Hungary 2016 15/60
Hors Champ *'Femme Soleil'* – Languedoc-Roussillon, France 2018 18/72

pink

- Matthias Warnung *Rosé 'Espere'* – Kamptal, Austria 2016 17/68

red

- Finca Parera *'Fins als Kullons'* – Penedès, Catalonia 2018 17/68 (1L)
Strekov 1075 *'Fred #3'* – Južnoslovenská, Slovakia NV 15/60
Bruno Rochard *'Pièce de la Barrière'* – Loire Valley, France 2015 17/68
Arndorfer *'Vorgeschmack'* – Kamptal, Austria 2017 13/52
Tuets *'Panxu'* – Alt Camp, Catalonia 2018 15/60
Gut Oggau *'Atanasius'* – Burgenland, Austria 2018 20/80
Ledogar Corbières *'La Mariole'* – Languedoc-Roussillon, France 2018 14/56

cocktails

- Ledge Four *concord grape, brandy, prosecco* 17
Palm Springer *tequila, Aperol, grapefruit, thai chili* 17
Lonely Hearts *green pepper-infused gin, tumeric, vermouth* 17
Careless Whisper *Yola mezcal, gentian, yellow Chartreuse* 18
The Lanai *rum, pineapple, manzanilla* 18
Strictly Platonic *rye whiskey, Luxardo bianco, vermouth* 17

beer

- Half Acre *'Pony' Pilsner* - Chicago, IL (16oz) 12
Folksbier *'Ask Me Anything' Hoppy blonde ale* - Brooklyn, NY (12oz) 10
Common Roots *'Pillow Gossip' IPA* - South Glens Falls, NY (16oz) 15
Industrial Arts *'Autumn Landscape' Festbier* - Garnerville, NY (16oz) 14
Grimm *'Maximum Bliss' IPA* - Brooklyn, NY (16oz) 17
Arrowood *'Bière de Miel' Farmhouse ale* - Accord, NY (16.9oz) 25

soft

- Soda verde 9 Pineapple shrub 9
Grapefruit tonic 7 Salted lime soda 7 Spring water 8