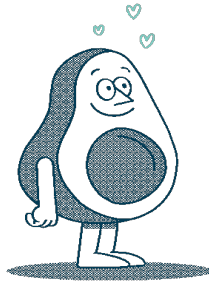


SIBLING RIVAL

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Chef de Cuisine: Tyler Curtis

MIDDAY (available daily 2pm - 10pm)

White Bean Hummus	15
roasted artichokes, sweet sesame sauce, house mande naan, crudite	
Kanpachi Crudo	19
cucumber aguachile, watermelon radish, summer cucumbers, chive oil, cilantro	
Fried Calamari	18
spicy pomodoro, Aleppo pepper, fresh lemon	
Local Fall Greens	14
dried cranberries, pecorino cheese, roasted beets, artichoke hearts, almonds, champagne vinagrette	
Harvest Grain Bowl	16
roasted carrots, squash, feta, puffed grains, pickled shallots	
White Bean Soup	10
white beans, carrots, celery root, lemon aged pecorino cheese	
Za'atar Fries	10
Calabrian ketchup, fancy ranch	

FLATBREADS (available daily 2pm - 10pm)

Fall Mushroom Flatbread	18
roasted mushrooms, herb cheese fonduta, pork guanciale	
Soppressata Flatbread	18
braised fennel, garlic honey crisp	
Roasted Delicata Squash Flatbread	17
burrata, arugula, pomodoro sauce, spiced pumpkin seeds	

ENTREES (available daily 5pm - 10pm)

Steak Frites	36
potato rosti, house made A1, crispy shallots, chive, sauce choron	
Roasted Chicken Breast	28
local mushrooms, sunchokes, sherry jus	
King Ora Salmon	34
local heirloom carrots, black rice, carrot reduction	

SIDES (available daily 5pm - 10pm)

Honeynut Squash	13
seeded cumble, smoked sour cream	
Brussels Sprouts	12
candied almonds, salsa matcha, pomegranate seeds, mint	
Seared Cabbage	11
chimichurri, preserved lemon, fine herbs	

WINE

BUBBLES

Poema Cava, Brut, MV	12 / 60
Fondo Bozzole Lambrusco, 'Incantasbiss', Provincia di Mantova IGP MV	55
Old Westminster Winery Cabernet Franc, 'Frank Fizz', Maryland 2018	58
Uivo 'PT Nat Branco', Douro 2017	60
Veuve Clicquot 'Yellow Label', Champagne MV	200

WHITE

Pinot Grigio // Centine, Tuscany 2020	12 / 60
White Blend // Marques de Tomares, 'Gran Reserva', Rioja 2010.	13 / 65
Chardonnay // Domaine Meuliere, Chablis 2018	60
Grenache Blanc & Roussanne // Bonny Doon Vineyards, 'Cigare Blanc', Arroyo Seco 2019 .	45
Roditis // Sant'Or, Peloponnese 2018.	55
Riesling // Pfluger 'Cuvee Biodynamite', Germany 2017	76
Pinot Grigio // Vigne del Malina, IGT Venezia Giulia 2013.	50

RED

Syrah // Maxime Graillet, 'equinoxe', Crozes Hermitage 2017	14 / 70
Pinot Noir // Cooper Mountain Vineyards, "Life", Willamette Valley 2018	17 / 85
Syrah // Piedrasassi, "Bien Nacido Vineyard", Santa Maria Valley 2017	90
Gamay Blend // Leah Jorgensen Cellars, "Tour Rain", Oregon 2017	70
Syrah // La Clarine Farm, "sumu kaw". Sierra Foothills	50
Sangiovese // Zapuntel, Brunello di Montalcino 2012.	220
Pinot Noir // Antica Terra, "Botanica", Willamette Valley, Oregon 2017	240

COCKTAILS

Salty Dog	16
tequila, vodka, grapefruit, port, lime	
Negroni	17
gin, campari, montenegro, cocchi	
Picnic Drink.	15
tequila, light beer, strega, lemon	
Stone Fruit Margarita	17
mezcal, apricot, green chartreuse, lime, agave	
Tropical Old Fashioned	18
bourbon, amaro, orange	
Espresso Martini	19
vodka, espresso, coffee liqueur	

BEER

Mama's Little Yella Pils, Oskar Blues Brewery	7
Pulp Art Hazy IPA, Brooklyn Brewery	8
Brew Free! Or Die Blood Orange IPA, 21st Amendment Brewery	8
Allagash White Ale, Allagash Brewery	8
Quirk Strawberry Lemon & Basil Hard Seltzer, Boulevard Brewing	9

SPIRITS

Agaves

Altos Blanco // 14
Altos Reposado // 17
Don Julio Blanco // 21
Don Julio 1942 // 54
Casamigos Blanco // 20
Casamigos Reposado // 22
Banhez // 14
Del Maguey San Luis del Rio // 26

Vodka

Titos // 17
Grey Goose // 18

Rum

Cruzan Black Strap // 14
Plantation 3 Star // 14
Santa Teresa // 16

Whiskey & Scotches

Old Forester Bourbon // 14
Auchentoshan 12 yr // 22
Glenfiddich 12 yr // 20
Glenfiddich 18 yr // 32
Macallan 15 yr // 36
Woodford Rye // 14
Smooth Ambler Bourbon // 12
Johnnie Walker Black // 16
Tullamore D.E.W // 12
High West Dram Bourbon // 29

Gin

Hendricks // 18
Beefeater // 12
Kyoto Gin // 26
Monkey 47 // 22