

RESTAURANT

Libations

SIGNATURE COCKTAILS

	Some Like It Hot 19 Lalo Tequila Blanco, Watermelon, Lime, Spicy Agave Syrup, Grapefruit Soda
	Bodega Cat 21 Espolon Reposado, Montenegro, Coconut Milk, Espresso, Vanilla, Cinnamon, Coconut Foam
	Color Me Empress 18 Empress Gin, St. Germain, Grapefruit & Orange Bitters
	Milk & Magic 21 Brugal 1888 Anejo Rum, Pineapple, Campari, Strawberry, Lime, (milk clarified)
	Guava Mia 19 Great Jones Bourbon, White Port, Lemon, Guava, Salt, Angostura Bitters
	Encore 19 Malfy Gin, Vida Mezcal, Montenegro, Demerara, Grapefruit & Angostura Bitters

BEER

Heineken Lager 10	Brooklyn Brewery IPA 10
Dos Equis Lager 10	1911 Original Hard Cider 10

WINE

	G	C	B
Glera NV Nino Franco 'Rustico' Prosecco Veneto, IT	19		95
Pinot Grigio 2023 Santa Cristina Venezia, IT	17	32	85
Whispering Angel Côtes de Provence, FRA	18	33	90
Cabernet Sauvignon 2022 Bonanza by Coymus Napa Valley, CA	18	33	90

20% gratuity will be added to parties of six or more.
A \$10/pp entertainment fee applies during live shows.

WEEK

3 Courses 60

SMALL PLATES

Whipped Onion Dip
house made waffle-cut potato chips, caramelized onion, sour cream, herbs

Grilled Little Gems
baby romaine hearts, caesar dressing, shaved parmesan, herb crumb

Steak Tartare Toast (2)
wagyu beef, lemon aioli, chives, brioche toast (+ *kaluga caviar* / 40)

MAINS

So & So's Burger
8oz wagyu dry aged beef, brioche bun, not-so-secret sauce,
lettuce, tomato, smoked bacon, american cheese, fries

Roasted Chicken
beer brined half chicken, patty pan squash, chimichurri

Pasta Alla Norma
fresh pasta, tomato sauce, eggplant, chili, basil

DESSERTS

Chocolate Fondant Cake
chocolate layer cake, rich chocolate cream, chocolate fondant

Ice Cream & Sorbet *choice of two*
vanilla bean ice cream, chocolate ice cream, lemon sorbet, or mango sorbet
