

Bar Selections

AVAILABLE ALL DAY

BITES

OYSTERS

25 • 50

chefs daily selection of the freshest oysters
champagne ginger mignonette,
official cocktail sauce

TUNA TARTARE*

fresno chiles, calabrian chili oil,
sourdough crisps 24

HOUSEMADE POTATO CHIPS

kaluga caviar, cacio e pepe crema 16

PARMESAN TRUFFLE FRIES

garlic aioli VG 15

CALAMARI FRITO MISTO

asparagus, artichoke, onion, meyer lemon 22

LOBSTER ARANCINI

parmesan aioli 16

CHICKEN PARMESAN SLIDERS

scamorza, pomodoro 15

FILET SLIDERS

horseradish cream, arugula, herb focaccia 21

VG: vegetarian

Many of our dishes can be modified to be gluten & vegan-friendly.
Please ask your server for options.

** Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.*

An 18% gratuity will be included on your final bill for parties of 6 or more and all checks started after 9pm. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.



Cocktail Hour

SUNDAY-FRIDAY 5-6PM

HALF OFF BITES

WINE ¹⁰

HOUSE RED OR WHITE

**CLASSIC
COCKTAILS ¹²**

CLASSIC MARTINI

CLASSIC ESPRESSO MARTINI

PALOMA

OLD FASHIONED

COSMOPOLITAN

