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### Snacks

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BUTTERNUT HUMMUS</td>
<td>Romesco, Roasted Red Pepper, Cinnamon Peptitas, Herbed Crema</td>
<td>10</td>
</tr>
<tr>
<td>DELICATA SQUASH FRITTERS</td>
<td>English Coastal Cheddar, Hot Honey, Red Miso Aioli</td>
<td>12</td>
</tr>
<tr>
<td>BAKED OYSTERS “SAVANNAH”</td>
<td>(2) Duxbury Oysters, Lobster Porcini Cream, Parmesan</td>
<td>12</td>
</tr>
<tr>
<td>CRISPY TATER CUBES</td>
<td>Joppiesaus, Farm House Gouda, Beet Pickled Egg</td>
<td>12</td>
</tr>
<tr>
<td>KOREAN BA’ CORN</td>
<td>Sweet Corn, Mozzarella Cheese, Samjang Chili Sauce, Mu Shu Pancakes</td>
<td>11</td>
</tr>
</tbody>
</table>

### Social Plates

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHICKEN &amp; QUINOA MEATBALLS</td>
<td>Chinese Garlic Sauce, Spicy Mayo, Peanuts</td>
<td>16</td>
</tr>
<tr>
<td>SEARED KING TRUMPET MUSHROOMS</td>
<td>Sumac Yogurt, Crispy Cauliflower, Pickled Turnip</td>
<td>15</td>
</tr>
<tr>
<td>SHRIMP 65</td>
<td>Garlic Fried Shrimp, Kashmiri Chili, Spicy Tikka Sauce, Curry Leaves, Lime</td>
<td>17</td>
</tr>
<tr>
<td>ROMAN STREET CAULIFLOWER</td>
<td>Spicy Agkata, Pecorino Romano, Crushed Rosemary Almonds, Calabarian Chili</td>
<td>16</td>
</tr>
<tr>
<td>FIAMBRE SALAD</td>
<td>Romaine, Papaya, Pickled Beets, Hearts Of Palm, Cotija, Chipotle Vinaigrette, Avocado Yogurt, Oueso Croutons</td>
<td>14</td>
</tr>
<tr>
<td>SEARED HALLOUMI CHEESE</td>
<td>Charred Eggplant, Orange Blossom Honey, Crispy Chickpeas</td>
<td>17</td>
</tr>
</tbody>
</table>

### Feasts (for 2+)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CRISPY TUNA FREGOLA*</td>
<td>10 oz Fregola, Baby Arugula, Roasted Cauliflower, Green Olives, Nuts, Calabrian Chili, Dipping Sauce</td>
<td>70</td>
</tr>
<tr>
<td>HONG KONG BEEF BRISKET</td>
<td>24 hr. Char Siu, Crunchy-Garlic Chili Noodles, Pea Pod Stems, Spouts, Black Mushrooms, Napa Cabbage, Five-Spice Hot Pot</td>
<td>65</td>
</tr>
<tr>
<td>NIMAN RANCH LONG BONE RIBEYE STEAK*</td>
<td>(2 lb) Steak Fries, Black Garlic Butter, Marinaded Mushrooms</td>
<td>110</td>
</tr>
<tr>
<td>GRILLED “VIPER” CHOP</td>
<td>24 hr. Pork Short Rib, Kimchee Fried Rice, Spicy “Muchim” Sauce, Crispy Shallot &amp; Sesame</td>
<td>95</td>
</tr>
</tbody>
</table>

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Cocktails

CHAI MULE · 14
vodka, chai tea, ginger, lime

GIN & TONIC · 14
gin, rosemary-grapefruit tonic, star anise, lemon

PAINKILLER · 14
dark rum, coconut, pineapple, orange juice

DAHLIA · 14
lola reposado, lillet, drambuie, lemon

CHURN & BURN · 15
brown butter bourbon, five spice dermera, angostura

MEZCAL ME MAYBE · 14
mezcal, pamplemousse, cinnamon, lime, egg white

DRUNK IN LOVE · 14
white rum, watermelon, prickly pear, lime, creole bitters

RIVIERA · 14
gin, blue curaçao, almond, lemon, egg white

MONKEYS IN A PEAR TREE · 15
monkey shoulder, spiced pear, vanilla, almond, orange bitters

SAINT BRUNO’S KISS · 15
pierre ferrand 1840, yellow chartreuse, dry vermouth, benedictine, bitters

Large Format Cocktails

$95 for 4+ to share

FIRST LOVE
vodka, banana liqueur, coconut, passionfruit, lime

HEARTBREAKER
spicy tequila, mezcal, grenadine, orgeat, lime, angostura

Tea Service Cocktails

$50 for 2+ to share

CLEOPATRA
vodka, peppermint, white creme de cacao, lemon, mole bitters
(refreshing, bright, vanilla & citrus)

ANTOINETTE
scotch, chamomile, aperol, honey (savory, floral, spiced & fruity)

Beers

notch pils.................................6
switchback ale............................7
portico fuzzy logic.......................7
left hand milk stout......................8
spencer trappist.........................8
whaler’s rise APA.......................7
wormtown be hoppy IPA..............8
shacksbury dry cider.....................8
peroni nastro azzurro...............8
artefact cider..........................9

Wines by the Glass

Sparkling
CAVA 2015
gramona grand cuvee (brut) 12

CREMANT NV
louis boillot (brut rosé) 14

CHAMPAGNE NV
pol roger white foil (brut) 24

White
SAUVIGNON BLANC 2018
domaine de reuilly (reuilly) 14

terras gaida abadia de san campio (rias baixas) 13

ALBARIÑO 2018
vadiaperti (canapias) 12

FALANGHINA 2017
rafael palacios louro (valdeorras) 14

GODELLO 2018
pascal clement (burgundy) 15

CHARDONNAY 2017
finca nueva (rioa) 11

le paradou (cotes de provence) 13

Red
PINOT NOIR 2017
domaine faiveley (burgundy) 14

domaine de piaugier sablet (cotes du rhone) 13

cataldi madonna malandrino (abruzze) 14

MONTPELLICIANO 2016
finca villarcreses pruno (ribera del duero) 14

TEMPRANILLO 2018
requiem (columia valley) 15

PINOT NOIR & CABERNET SAUVIGNON 2016
ridge vineyards three valleys (sonoma county) 18

ZINFANDEL, ETC. 2017
rodney strong alexander’s crown (alexander valley) 38

Half Bottles

Sparkling
CAVA 2016
raventos i blanc (brut rosé) 38

FRANCIACORTA NV
ca del bosco cuvee prestige (brut) 52

CHAMPAGNE NV
ruinart blanc de blanc (brut) 86

CHAMPAGNE NV
billecart-salmon (brut rosé) 90

CHAMPAGNE NV
krug grande cuvee (brut) 200

White
RIESLING 2017
hugel (alsace) 36

SAUVIGNON BLANC 2018
pascal jolivet (sancerre) 40

CHARDONNAY 2016
domaine faiveley clos de rochette (mercorey) 46

CHARDONNAY 2015
billaud simon (chablis) 52

CHARDONNAY 2017
domaine matrot (meursault) 68

CHARDONNAY 2017
mayacamas vineyards (napa) 60

Red
PINOT NOIR 2017
adelshem (willamette) 43

NEBBIOLO 2015
vietti castiglione (barolo) 62

SANGIOVESE 2015
ciai piccolomini (brunello di montalcino) 72

ZINFANDEL 2015
ridge vineyards lyton springs (dry creek) 56

CABERNET SAUVIGNON 2015
stag’s leap wine cellars artemis (napa) 68

CABERNET SAUVIGNON 2016
diamond creek volcanic hill (napa) 200

Favorites

GRANDE DAME · 14
don julio, ancho reyes, cucumber, lime

ROSE THORN · 15
hendrick’s, combier rose, lemon, mint, pomegranate

SLOW MOTION · 15
bourbon, nardini, east india sherry

ESPRESSO MARTINI · 14
vodka, espresso, vanilla, kaalua

1975 · 14
vodka, st. germain, lavender, lemon, bubbles

RUBICON · 14
gin, lemon, rosemary, maraschino, flamed chartreuse

WARD 8 · 14
rye, sherry, grenadine, lemon, orange

SPRITZER ELYXIR · 14
absolut elyx, cantaloupe & mint shrub, bubbles

Zero Proof

ACQUA FRESCA · 10
watermelon, basil, lime, soda

STRAWBERRY FIELDS · 10
strawberry, coco, green tea, lime