



# GOLDEN HOUR

4:30-6pm daily

**\$12 APEROL SPRITZ**

**\$12 MARTINI**

made with titos vodka or beefeater gin



TWIST IT  
OR  
MAKE IT DIRTY

## — WINE —

Domaine Tariquet Classic - *Côtes de Gascogne, France* | 12

Milou - *Vin de Pays d'Oc, France* | 12

## — FOOD —

**HAMACHI CRUDO** | 16

habanero ponzu, spring onion & french breakfast radishes

**WILD BLUE PRAWN SHRIMP COCKTAIL 4 pc** | 25

cocktail sauce, drawn butter & aioli

**FIRE-ROASTED ALASKAN KING CRAB KNUCKLES** | 8 each

garlic, butter, chili oil

**FIRE-ROASTED SHISHITO PEPPERS** | 8

harissa aioli

**BRUSSELS SPROUTS** | 12

maple bacon, pine nuts & lemon

**BEEF TENDERLOIN STEAK TARTARE** | 14

smoked egg yolk, white soy & grilled sourdough

**CRISPY TRUFFLE FRITES & GARLIC AIOLI** | 5

**BONE-IN FILET** | 14

bearnaise, bordelaise

**DRY-AGED MEATBALLS** | 14

caramelized tomato sauce, cheese curds & garlic bread

**LAMB CHOP LOLLIPOP** | 6 each

chimichurri, arugula, lemon & jus

**LOBSTER MAC & CHEESE** | 12

truffle & crab