



FIVE DAYS OF APERITIVO
WEDNESDAY–SUNDAY
2–5 PM

THE GARDEN BOARD 64 58

For the table, serves 3-5. (d, g, n)

NEW YORK STRIP BRESAOLA
BLACK TRUFFLE SALAMI
COPPA PIEDMONT
HUMBOLDT FOG
MANCHEGO CHEESE
GREEN HUMMUS
SMOKED EGGPLANT
WARM PITA
MARCONA ALMONDS
SEASONAL FRUIT

MIMOSA & SANGRIA

Made for sharing. Each serves 3-5.

MIMOSA seasonal fresh juices 52 38
WHITE SANGRIA Carafe 52 38
RED SANGRIA Carafe 52 38

RAW & CAVIAR

KUMAMOTO OYSTERS Cucumber, lime granita
two 11 10
SCALLOP CRUDO Citrus, chili, herbs,
olive oil 24 21
CAVIAR TOAST (d, g) Golden Ossetra,
buckwheat toast, cultured butter 32 26

GARDEN PLATES

GREEN HUMMUS (dfo, no) Green garbanzos, lemon
crème fraîche, pistachios, herbs, warm pita 15 12
SMOKED EGGPLANT Crispy shallots, Aleppo,
toasted seeds, warm pita 18 14
WARM OLIVES Marinated in citrus and spices 8 6
MIXED SEASONAL PICKLES Market vegetables,
house brine 8 6
STONE FRUIT SALAD (no) Pickled mustard seeds,
herbs, red walnuts, citrus vinaigrette 20 16
POTATO MUSHROOM KIBBEH (dfo, g) potato,
bulgur wheat, cremini mushroom, garlic yogurt,
smoked paprika oil 16 13
CHICKEN SCHNITZEL (g, do) Sesame
panko-crusted chicken, spicy chermoula,
parmesan fries 34 28
EXTRA PITA 5
HERB FRIES 9

GARDEN APÉRITIFS

MIMOSA Fresh orange juice, sparkling wine 13 10
TROPICAL BELLINI Passionfruit purée, sparkling
wine 13 10
GARDEN BELLINI Raspberry puree, sparkling wine
13 10
WHITE SANGRIA White wine, mint vodka,
acidified orange, apricot liqueur, ginger,
peach 14 8
RED SANGRIA Red wine, brandy, gin, orange
liqueur, sweet vermouth, lemon,
cinnamon, clove 14 8
ISOLA SPRITZ Sparkling wine, Italicus rosolio
bergamot, orange-thyme cordial 14 8
LUNA ROSA SPRITZ Sparkling wine, Lillet Rose,
strawberry-basil cordial 14 8
MEDITERRANEAN GIMLET Gin blend, citrus peel,
leaf cordial 15 12
AMARA NEGRONI Gin, Luxardo bitter, dry
vermouth, vermouth blanc, fino sherry, orange
bitter 15 12
SGROPPINO St. Marguerite Rose, orancello, lime
sorbet, soda water 15 12
ESPRESSO MARTINI Absolut vanilla vodka, coffee
liqueur, cold brew coffee, cream float 15 12
SEASONAL MARGARITA Silver tequila, lime,
agave, seasonal flavor 15 12

WINE BY THE GLASS

SPARKLING
Prosecco Superiore Brut, Mionetto,
Veneto, Italy, NV 13 10
ROSÉ
Calkarasi, Pasaeli “Seahorse”, Aegean,
Turkey ’22 17 12
WHITE
Vermentino, Argiolas Costamolino,
Sardegna, Italy ’23 17 12
RED
GSM, Domaine de Durban “Beaumes de Venise”,
Rhône Valley, France ’22 17 12

ZERO PROOF

MANGO SPARKLING LEMONADE Citrus,
mango puree, soda 14 10
CUCUMBER MOJITO Cucumber juice, mint,
lime, soda 14 10

BEER

Firestone 805 Blonde Ale 8 5
Franziskaner Weissbier 9 6
Stella Artois 8 5
Trumer Pils 8 5
Fort Point IPA 10 6
La Chouffe Belgian Blonde 11 7
Elysian Easy Dust IPA (NA) 7 4



(d) dairy (dfo) dairy-free option (n) nuts (no) nuts optional (g) gluten (gfo) gluten-free option (v) vegan (vo) vegan option

Please inform us of allergies. Consuming raw or undercooked meat, poultry, shellfish or eggs may increase the risk of food-borne illness. A 20% service charge is added for parties of 8+. A 3.5% employer mandate surcharge is added to each check.