

## BRUNCH

### STEAK & EGGS\*

flat iron steak, two sunny side eggs, crispy garlic potatoes, herb pesto GF 28<sup>99</sup>

### CLASSICO

two eggs any style, potatoes, applewood smoked bacon, sourdough toast 17<sup>99</sup>

### LOBSTER BENEDICT

english muffin, butter poached lobster, arugula, meyer lemon hollandaise 31<sup>99</sup>

### AVOCADO TOAST

burrata, marinated tomatoes, aleppo spiced honey, sunny side egg 16<sup>99</sup>

### SHORT RIB HASH

roasted potatoes, spring onion, blistered tomato, fresno chiles, poached egg, sourdough toast 19<sup>99</sup>

### BREAKFAST PIZZA

baked egg, pepperoni, fingerling potato, bacon, mozzarella, garlic cream 21<sup>99</sup>

### EGG SANDWICH

scrambled eggs, fennel sausage, hooks cheddar, tomato, calabrian chili aioli, herb aioli, brioche bun, sticky potatoes 19<sup>99</sup>

### GIANT STICKY CINNAMON ROLL

cream cheese buttermilk frosting 13<sup>99</sup>

**SIDES** 8<sup>99</sup> STICKY POTATOES VG • APPLEWOOD SMOKED BACON • FRESH FRUIT VG GF

## ANTIPASTI

### BURRATA

tomato jam, basil oil VG 19<sup>99</sup>

### COCCOLI\*

crispy dough, stracchino cheese, prosciutto di parma, truffle honey 21<sup>99</sup>

### GRILLED OCTOPUS

crispy heirloom potatoes, celery, red chiles, white wine, aged balsamic GF 24<sup>99</sup>

### AHI TUNA CRUDO\*

crispy chili crouton, pomegranate, blood orange, meyer lemon vinaigrette 21<sup>99</sup>

### ARANCINI

scamorza cheese, arrabiata, crispy prosciutto 16<sup>99</sup>

### WAGYU BEEF MEATBALL

roasted tomato sauce, bellwether ricotta 25<sup>99</sup>

## PIZZA BAR

### TRUFFLE MUSHROOM

roasted wild mushrooms, garlic cream, mozzarella, white truffle oil VG 24<sup>99</sup>

### MARGHERITA

mozzarella, tomato, fresh basil VG 21<sup>99</sup>

### BURNT PEPPERONI

tomato sauce, mozzarella, red chilies 24<sup>99</sup>

### PROSCIUTTO DI PARMA

fontina, balsamic onions, arugula 24<sup>99</sup>

## SIDES 14<sup>99</sup>

### ROASTED CARROTS

whipped ricotta, spiced agave, garlic, pepitas VG GF

### PARMESAN FRIES

lemon garlic aioli VG

## SOUP & SALADS

### SPICED SQUASH

ginger balsamic, toasted pepitas VG 9<sup>99</sup>

### SIENA CHOP

salami, provolone, roasted red peppers, cherry tomatoes, cucumber, radish, pepperoncini, artichokes, parmesan bread crumbs, mustard vinaigrette VG 17<sup>99</sup>

### TUSCAN KALE CAESAR

oven-dried tomato, parmesan bread crumbs, lemon caesar dressing VG 16<sup>99</sup>

### SHAVED BRUSSELS SPROUTS

grana padano, toasted marcona almonds, cabernet vinaigrette VG 16<sup>99</sup>

*Add Protein TO ANY SALAD*  
chicken 6<sup>99</sup> • shrimp 8<sup>99</sup> • salmon 12<sup>99</sup>

## SANDWICHES

### TAVERN BURGER\*

truffle aioli, balsamic caramelized onions, arugula, fontina 19<sup>99</sup>

### CHICKEN

pancetta bacon, smoked mozzarella, arugula, tomato, piquillo pepper aioli 19<sup>99</sup>

### LOBSTER ROLL\*

buttery brioche, old bay aioli, fennel, celery, lemon 29<sup>99</sup>

### SHAVED RIBEYE\*

caramelized onions, peppadew peppers, fontina, garlic aioli, au jus 27<sup>99</sup>

## PLATES

### BRICK CHICKEN

sticky parmesan potatoes, roasted garlic lemon pan jus 38<sup>99</sup>

### ROASTED SALMON

spiced carrots, parsnip purée, chili ginger glaze, warmed chicory GF 36<sup>99</sup>

## HOUSEMADE PASTA ———— *made from scratch daily • GF pasta available*

**RIGATONI ALLA VODKA** parmesan, burrata, bread crumbs VG 24<sup>99</sup>

**BUCATINI "CACIO E PEPE"** pecorino, black pepper, belper knolle cheese VG 22<sup>99</sup>

**GNOCCHI** truffle cream, fried sage, crispy pancetta 26<sup>99</sup>

**ORECCHIETTE** prosciutto sausage, watercress, chili flake, pecorino 26<sup>99</sup>

**STROZZAPRETI** porcini mushroom ragu, parmesan VG 22<sup>99</sup>

**BUTTERNUT SQUASH RAVIOLI** candied walnuts, crispy sage, brown butter, aged balsamic VG 21<sup>99</sup>

**SPAGHETTI** jumbo lump crab, charred tomato, red chili, lemon cream 36<sup>99</sup>

*Add fresh shaved truffle* to any dish - 25<sup>99</sup>. per 3g

VG: VEGETARIAN

GF: GLUTEN FRIENDLY

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

An 18% gratuity charge will be added to all parties of six or more. 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.

\* 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.

# SPECIALTY COCKTAILS

- NO. 2** hangar one, blueberry, lavender, lemon, peach, prosecco 16<sup>99</sup>
- NO. 3** olive oil washed grey goose, fresno chile, blue cheese stuffed olives 19<sup>99</sup>
- NO. 6** maker's mark, meletti, biscotti syrup, bitters 16<sup>99</sup>
- NO. 8** olmeca altos plata, elderflower, peach, lemon 15<sup>99</sup>
- NO. 14** creyente mezcal, elote liqueur, guajillo, serrano, pineapple, lime 16<sup>99</sup>
- NO. 17** befeater, aperol, strawberry, basil, lemon, prosecco 16<sup>99</sup>

## SEASONAL

### PSL MARTINI

vodka, pumpkin, kahlúa,  
rumchata, espresso 17<sup>99</sup>

### HOT FASHIONED

sazerac rye, cynar,  
burnt orange & cherry, lemon 14<sup>99</sup>

### VENTUNO

patrón silver, giffard crème de violette,  
eucalyptus, lemon 17<sup>99</sup>

**SIENA SANGRIA** 14<sup>99</sup>/49<sup>99</sup>  
pinot grigio, vodka, passion fruit

## ZERO PROOF

### THE IMPOSTER

peach nectar, mint, ginger beer 8<sup>99</sup>

### LAVENDER BRAMBLE

blueberry lavender, lime, lemon, blackberries 8<sup>99</sup>

### SENZA SPRITZ

lyre blood orange non-alcoholic aperitivo,  
grapefruit, lemon 13<sup>99</sup>

### PSEUDO HUGO

giffard elderflower non-alcoholic,  
peach purée, lime, mint 14<sup>99</sup>

## THE CLASSICS

### OLD FASHIONED

tin cup bourbon, demerara, bitters 17<sup>99</sup>

### CADILLAC MARGARITA

código 1530 blanco, grand marnier, lime 17<sup>99</sup>

### ESPRESSO MARTINI

vanilla vodka, kahlua, espresso 17<sup>99</sup>

### FRENCH 75

bombay dry, lemon, prosecco 17<sup>99</sup>

### PAPER PLANE

pendleton whisky, aperol, meletti, lemon 18<sup>99</sup>

## WINE BY THE GLASS

*Wine Flights* 39<sup>99</sup> • three 3oz. pours

### BUBBLES

Canard Duchene, <b>CHAMPAGNE</b> , "cuvee leonie", reims, fra (NV)	33 <sup>99</sup>
Berlucchi, <b>FRANCIACORTA</b> , brut, lombardy, ita (NV)	21 <sup>99</sup>
Avissi, <b>PROSECCO</b> , veneto, ita (NV)	13 <sup>99</sup>
Lamberti, <b>ROSÉ</b> , friuli-venezia giulia, ita (NV)	17 <sup>99</sup>

### WHITES • ITALY

Antinori, <b>CHARDONNAY</b> , "bramito", umbria (2023)	16 <sup>99</sup>
Cusumano, <b>ETNA BIANCO</b> , "alta mora", sicily (2022)	18 <sup>99</sup>
Benvolio, <b>PINOT GRIGIO</b> , friuli (2023)	13 <sup>99</sup>
Puiatti, <b>RIBOLLA GIALLA</b> , friuli-venezia giulia (2023)	15 <sup>99</sup>

### ELSEWHERE

Georg Albrecht Schneider, <b>RIESLING</b> , kabinett, rheinhessen, ger (2021)	14 <sup>99</sup>
Wairau River, <b>SAUVIGNON BLANC</b> , marlborough, nz (2024)	15 <sup>99</sup>
Hampton Water, <b>ROSÉ</b> , languedoc, fra (2024)	14 <sup>99</sup>
Les Sarrins, <b>ROSÉ</b> , provence, fra (2024)	16 <sup>99</sup>

### REDS • ITALY

Marchesi di Barolo, <b>BARBERA DEL MONFERRATO</b> , "maraia", piedmont (2021)	15 <sup>99</sup>
Cultusboni, <b>CHIANTI</b> , "cetamura", tuscan (2023)	14 <sup>99</sup>
Caldora, <b>MONTEPULCIANO D'ABRUZZO</b> , abruzzo (2022)	15 <sup>99</sup>
G.D. Vajra, <b>NEBBIOLO</b> , langhe, piedmont (2023)	19 <sup>99</sup>
Argiano, <b>SUPER TUSCAN</b> , "non confunditur", tuscan (2023)	18 <sup>99</sup>

### ELSEWHERE

Cline, <b>CABERNET SAUVIGNON</b> , "seven ranchlands", north coast ca (2022)	15 <sup>99</sup>
Jordan, <b>CABERNET SAUVIGNON</b> , alexander valley, ca (2020)	31 <sup>99</sup>
Antigal Uno, <b>MALBEC</b> , uco valley, mendoza, arg (2023)	15 <sup>99</sup>
Angeline, <b>PINOT NOIR</b> , "reserve", monterey, ca (2023)	16 <sup>99</sup>
Ken Wright Cellars, <b>PINOT NOIR</b> , willamette valley, or (2024)	19 <sup>99</sup>
Harvey & Harriet, <b>RED BLEND</b> , san luis obispo, ca (2021)	22 <sup>99</sup>

## BRUNCH FAVORITES

### BLOODY MARY

vodka, housemade bloody mix, caprese skewer,  
cured pepperoni, seasoned rim 12<sup>99</sup>

### MIMOSA

prosecco, orange juice 11<sup>99</sup>

### ESPRESSO DI BLUEBERRY

vanilla vodka, espresso, blueberry, lavender 16<sup>99</sup>

### ICED CAFFÈ LIQUOROSO

vodka, espresso, kahlúa, caramel, cream 15<sup>99</sup>

## SPRITZ TOWER 35<sup>99</sup>

select 4

### HUGO

elderflower liqueur, mint, lime, prosecco

### LIMONCELLO

housemade limoncello, prosecco

### BLUEBERRY

vodka, blueberry, lavender, lemon,  
peach, prosecco

### APEROL

aperol aperitivo, prosecco

## BOTTLES + CANS

<b>3 FLOYDS GUMBALLHEAD</b> American Pale Wheat	9 <sup>99</sup>
<b>GOOSE ISLAND HAZY BEER</b> Hug Hazy IPA	8 <sup>99</sup>
<b>KONA BIG WAVE</b> Golden Ale	8 <sup>99</sup>
<b>BUD LIGHT</b> American Light Lager	6 <sup>99</sup>
<b>CORONA EXTRA</b> Mexican Lager	7 <sup>99</sup>
<b>PERONI</b> Lager	8 <sup>99</sup>
<b>BELL'S TWO HEARTED</b> IPA	8 <sup>99</sup>
<b>BEST DAY</b> Non-Alcoholic Kolsh	7 <sup>99</sup>
<b>WHITE CLAW</b> Mango Hard Seltzer	8 <sup>99</sup>