

BRUNCH

STEAK & EGGS*

flat iron steak, two sunny side eggs, crispy garlic potatoes, herb pesto GF 28

CLASSICO

two eggs any style, potatoes, applewood smoked bacon, sourdough toast 17

LOBSTER BENEDICT

english muffin, butter poached lobster, arugula, meyer lemon hollandaise 31

AVOCADO TOAST

burrata, marinated tomatoes, aleppo spiced honey, sunny side egg 16

SHORT RIB HASH

roasted potatoes, spring onion, blistered tomato, fresno chiles, poached egg, sourdough toast 19

BREAKFAST PIZZA

baked egg, pepperoni, fingerling potato, bacon, mozzarella, garlic cream 21

EGG SANDWICH

scrambled eggs, fennel sausage, hooks cheddar, tomato, calabrian chili aioli, herb aioli, brioche bun, sticky potatoes 19

GIANT STICKY CINNAMON ROLL

cream cheese buttermilk frosting 13

SIDES 8 STICKY POTATOES VG • APPLEWOOD SMOKED BACON • FRESH FRUIT VG GF

ANTIPASTI

BURRATA

tomato jam, basil oil VG 19

COCCOLI*

crispy dough, stracchino cheese, prosciutto di parma, truffle honey 21

GRILLED OCTOPUS

crispy heirloom potatoes, celery, red chiles, white wine, aged balsamic GF 24

AHI TUNA CRUDO*

citrus marinade, orange, pickled fresno chiles, cucumber, chili bread crumbs 19

ARANCINI

scamorza cheese, arrabiata, crispy prosciutto 16

WAGYU BEEF MEATBALL

roasted tomato sauce, bellwether ricotta 25

PIZZA BAR

TRUFFLE MUSHROOM

roasted wild mushrooms, garlic cream, mozzarella, white truffle oil VG 24

MARGHERITA

mozzarella, tomato, fresh basil VG 21

BURNT PEPPERONI

tomato sauce, mozzarella, red chilies 24

PROSCIUTTO DI PARMA

fontina, balsamic onions, arugula 24

SIDES 14

ROASTED CARROTS

whipped ricotta, spiced agave, garlic, pepitas VG GF

PARMESAN FRIES

lemon garlic aioli VG

SALADS

SIENA CHOPPED

salami, provolone, roasted red peppers, cherry tomatoes, cucumber, radish, pepperoncini, artichokes, parmesan bread crumbs, mustard vinaigrette VG 16

TUSCAN KALE CAESAR

oven-dried tomato, parmesan bread crumbs, lemon caesar dressing VG 16

SHAVED BRUSSELS SPROUTS

grana padano, toasted marcona almonds, cabernet vinaigrette VG 16

Add Protein TO ANY SALAD
chicken 6 • shrimp 8 • salmon 12

SANDWICHES

TAVERN BURGER*

truffle aioli, balsamic caramelized onions, arugula, fontina 19

CHICKEN

pancetta bacon, smoked mozzarella, arugula, tomato, piquillo pepper aioli 19

LOBSTER ROLL*

citrus poached lobster, frisée, tomato, herb mayo 28

SHAVED RIBEYE*

caramelized onions, peppadew peppers, fontina, garlic aioli, au jus 27

PLATES

BRICK CHICKEN

sticky parmesan potatoes, roasted garlic lemon pan jus 38

ROASTED SALMON

celery root purée, new onion, fava beans, chicory, salsa verde GF 35

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

RIGATONI ALLA VODKA parmesan, burrata, bread crumbs VG 24

BUCATINI “CACIO E PEPE” pecorino, black pepper, belper knolle cheese VG 22

GNOCCHI truffle cream, fried sage, crispy pancetta 26

ORECCHIETTE prosciutto sausage, watercress, chili flake, pecorino 26

STROZZAPRETI pesto, aleppo chili, pecorino, fried shallots VG 21

SPAGHETTI jumbo lump crab, charred tomato, red chili, lemon cream 36

TAGLIATELLE & CLAMS fennel, espelette pepper, meyer lemon, bread crumbs 29

————— *Add fresh shaved truffle* to any dish - 25. 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 17
- NO. 3 olive oil washed grey goose, fresno chile, blue cheese stuffed olives 19
- NO. 6 maker’s mark, meletti, biscotti syrup, bitters 17
- NO. 8 olmeca altos plata, elderflower, peach, lemon 16
- NO. 14 creyente mezcal, elote liqueur, guajillo, serrano, pineapple, lime 17
- NO. 17 malfy, aperol, strawberry, basil, lemon, prosecco 17

SEASONAL

- FROZEN ITALIAN SPRITZ
fiero l’apertivo, prosecco, citrus 16
- FROZEN PEACH ROSÉ
rosé, absolut, peach, citrus 15
- VENTUNO
patrón silver, giffard crème de violette, eucalyptus, lemon 18

SIENA SANGRIA 14/50
pinot grigio, vodka, passion fruit

ZERO PROOF

- THE IMPOSTER
peach nectar, mint, ginger beer 9
- LAVENDER BRAMBLE
blueberry lavender, lime, lemon, blackberries 9
- SENZA SPRITZ
lyre blood orange non-alcoholic aperitivo, grapefruit, lemon 14
- PSEUDO HUGO
giffard elderflower non-alcoholic, peach purée, lime, mint 15

THE CLASSICS

- OLD FASHIONED
tin cup bourbon, demerara, bitters 18
- CADILLAC MARGARITA
código 1530 blanco, grand marnier, lime 18
- ESPRESSO MARTINI
vanilla vodka, kahlua, espresso 18
- FRENCH 75
bombay dry, lemon, prosecco 18
- PAPER PLANE
pendleton whisky, aperol, meletti, lemon 19

WINE BY THE GLASS

- BUBBLES
Canard Duchene, CHAMPAGNE, “cuvee leonie”, reims, fra (NV) 34
Berlucchi, FRANCIACORTA, brut, lombardy, ita (NV) 21
La Gioiosa, PROSECCO, Veneto, ita (NV) 14
Lamberti, ROSÉ, friuli-venezia giulia, ita (NV) 16
- WHITES • ITALY
Antinori, CHARDONNAY, “bramito”, umbria (2022) 17
Cusumano, ETNA BIANCO, “alta mora”, sicily (2022) 19
Zonin, PINOT GRIGIO, “winemaker’s collection”, delle venezie (2022) 14
Puiatti, RIBOLLA GIALLA, friuli-venezia giulia (2022) 16
- ELSEWHERE
Georg Albrecht Schneider, RIESLING, kabinett, rheinhessen, ger (2021) 15
Wairau River, SAUVIGNON BLANC, marlborough, nz (2023) 16
AIX, ROSÉ, provence fra (2023) 17
Hampton Water, ROSÉ, languedoc, fra (2023) 14
- REDS • ITALY
Marchesi di Barolo, BARBERA DEL MONFERRATO, “maraia”, piedmont (2020) 16
Cultusboni, CHIANTI, “cetamura”, tuscany (2022) 15
Caldora, MONTEPULCIANO D’ABRUZZO, abruzzo (2022) 16
G.D. Vajra, NEBBIOLO, langhe, piedmont (2022) 20
Argiano, SUPER TUSCAN, “non confunditur”, tuscany (2021) 19
- ELSEWHERE
Cline, CABERNET SAUVIGNON, “seven ranchlands”, north coast ca (2022) 17
Jordan, CABERNET SAUVIGNON, alexander valley, ca (2019) 32
Antigal Uno, MALBEC, uco valley, mendoza, arg (2022) 15
Ken Wright Cellars, PINOT NOIR, willamette valley, or (2023) 19
Diora, PINOT NOIR, “le petite grace”, monterey, ca (2021) 16
Harvey & Harriet, RED BLEND, san luis obispo, ca (2021) 22

BRUNCH FAVORITES

- BLOODY MARY
vodka, housemade bloody mix, caprese skewer, cured pepperoni, seasoned rim 13
- MIMOSA
prosecco, orange juice 12
- ESPRESSO DI BLUEBERRY
vanilla vodka, espresso, blueberry, lavender 17
- ICED CAFFÈ LIQUOROSO
vodka, espresso, kahlúa, caramel, cream 16

SPRITZ TOWER 36

- select 4
- HUGO
elderflower liqueur, mint, lime,prosecco
- LIMONCELLO
housemade limoncello, prosecco
- BLUEBERRY
vodka, blueberry, lavender, lemon, peach, prosecco
- APEROL
aperol apertivo, prosecco

BOTTLES + CANS

- 3 FLOYDS GUMBALLHEAD American Pale Wheat 10
- GOOSE ISLAND HAZY BEER Hug Hazy IPA 9
- KONA BIG WAVE Golden Ale 9
- BUD LIGHT American Light Lager 7
- CORONA EXTRA Mexican Lager 8
- PERONI Lager 9
- SHINER SHANDY Lemonade Shandy 8
- BLAKES AMERICAN BERRY Imperial Cider 9
- BELL'S TWO HEARTED IPA 9
- BEST DAY Non-Alcoholic Kolsh 8
- WHITE CLAW Mango Hard Seltzer 9

Wine Flights 40 • three 3oz. pours