LOKAL

EATERY & BAR

BY THE GLASS

RED

CABERNET SAUVIGNON 12/48
Mercer Family Vineyards, Horse Heaven Hills, Washington

MERLOT 14/55
Lapostolle Grand Selection Casa, Rapel, Chile

MALBEC 15/60
Catena La Consulta, Mendoza, Argentina

BORDEAUX 15/60
Chateau De Fontenille, Bordeaux, France

PINOT NOIR 15/60
Panther Creek Winemaker's Cuvée, Willamette Valley, Oregon

WHITE

CHARDONNAY 12/48
Rutherford Hill Napa Valley, California

PINOT GRIGIO 12/48
Zenato, Venezie, Italy

ROSÉ 12/48
M. Chapoutier, Belleruche, Rhone, France

SAVIGNON BLANC 12/48
Kim Crawford, Marlborough, New Zealand

CHARDONNAY 15/60
Mer Soleil, Silver Unoaked, Monterey, California

SPARKLING

CAVA BRUT 12/45
Seguras Viudas, Aria Estate, Catalunya, Spain N/V

PROSECCO 15/60
Mionetto, Il Prosecco, Piedmont, Italy N/V

PORT

PORT 10/60
Quinta Do Noval Black, Duoro, Portugal

TAWNY 20/140
Sandeman 20 Year, Duoro, Portugal

Happy Hour...

4PM - 6PM DAILY

RED

BORDEAUX, *Donati Family Vineyard Claret, Paicines, California '14* 50
MALBEC, *Renacer, Milamore, Mendoza, Argentina '15* 50
CARMENERE, *Santa Carolina, Reserva de Familia, Rapel Valley, Chile '15* 50
BARBERA D'ALBA, *Guiseppe Cortese, Piedmont, Italy '17* 50
TEMPRANILLO, *A. Fernandez, Dehesa La Granja, Zamora Spain '11* 55
CHIANTI CLASSICO, *Antinori Peppoli, Tuscany, Italy '16* 60
CHIANTI CLASSICO RISERVA, *Castello di Monsanto, Tuscany, Italy '15* 65
PINOT NOIR, *Cambria, Julia's Vineyard, Santa Maria Valley, California '15* 68
CABERNET SAUVIGNON, *Educated Guess, Napa Valley, California '16* 69
BEAUJOLAIS, *Fleurie, Joseph Drouhin, Domaine des Hospices des Belleville, France '15* 70
BARBARESCO, *Villadoria, Piedmont, Italy '16* 70
MONTEPULCIANO RISERVA, *Caroso, Abruzzo, Italy '13* 70
GRENACHE, *Bodegas Alto Moncayo Veraton, Aragon, Spain '16* 75
VALPOLICELLA SUPERIORE, *Tedeshi Maternigo, Veneto, Italy '11* 75
RIOJA, *Tempranillo, Beronia Gran Reserva, Rioja, Spain '09* 80
SHIRAZ, *Mollydooker, The Boxer, McLaren Vale, Australia '17* 80
BAROLO, *Dogliotti, Piedmonte, Italy '14* 80
BAROLO, *Valfieri, Piedmonte, Italy '13* 80
PINOT NOIR, *Siduri, Yamhill Carlton, Willamette Valley, Oregon '15* 85
COTE DE NUITS VILLAGES, *Joseph Drouhin, France '16* 85
CHATEAUNEUF-DU-PAPE, *Famille Perrin Les Sinards, Southern Rhone, France '16* 90
RED ZINFANDEL, *Seghesio Vinyards, Cortina, Dry Creek Valley, California '15* 90
AMARONE CLASSICO, *Recchia, Valpolicella, Italy '11* 90
ITALIAN RED BLEND, *Cum Laude, Castello Banfi, Tuscany, Italy '15* 95
HAUTES COTE DE NUITS, *Aurelien Verdet, Les Prieure, France '16* 95
PINOT NOIR, *Lemelson Vineyards, Thea's Selection, Willamette Valley, Oregon '15* 95
PINOT NOIR, *Merryvale, Carneros, California '15* 95
BRUNELLO DI MONTALCINO, *Caparzo, Tuscany, Italy '14* 95
BAROLO, *Beni di Batasiolo, Piedmont, Italy '14* 100
RED BLEND, *Paraduxx, Duckhorn Vineyards, Napa Valley, California '14* 110
CABERNET SAUVIGNON, *Freemark Abbey, Napa Valley, California '14* 120
MERLOT, *Emolo, Napa Valley, California '17* 150

WHITE

RIESLING, *Dr. Konstantin Frank, Finger Lakes, NY'17* 40
VOUVRAY, *Domaine Vincent Careme Spring, Vouvray, France '17* 49
PINOT GRIS, *King Estate, Willamette Valley, Oregon '17* 50
ALBARINO, *Vionta Limited Release, Galicia, Spain '17 (750ml)* 50
ROSÉ, *Chateau de Trinquevedel Tavel, France '16* 50
SAUVIGNON BLANC, *Craggy Range, Temuna Road Vinyard, Wairarapa, New Zealand '17* 65
SANCERRE, *Saget Domaine de la Perriere, Loire, France '18* 65
CHARDONNAY, *Hartford Court, Russian River, California '17* 70
RIESLING KABINETT, *Joh. Jos. Prum Graacher Himmelreich, Mosel, Germany '16* 90
MEURSAULT, *Thierry et Pascale Matrot, Cotes de Beaunne, France '16* 125

CHAMPAGNE

MOËT & CHANDON, *Brut Imperial, France N/V* 95
VEUVE CLICQUOT, *Yellow Label Brut, France N/V* 125
DOM PERIGNON, *France '09* 495
DOM PERIGNON ROSÉ, *France '05* 600

LOKAL

EATERY & BAR

OYSTER BAR

served with champagne mignonette & kimchi puree

KUMAMOTO 3.5
BLUE POINT OYSTERS 3.5
CHEF'S SELECTION 4

CHEESE PLATTER 19

gorgonzola/burrata/fresh ricotta/ aged comte/dried cherries/walnuts

MEAT PLATTER 21

prosciutto/mortadella/salami

SOUP & SALAD

CREAM OF PUMPKIN SOUP *(V, GF)* 9

BEET SALAD *beets/carrot ribbons/brussel leaves/ricotta salata/walnuts/cranberries/ricotta dressing (V, GF)* 13

NICOISE SALAD *tofu/hijiki/kelp dust/olives/sorrel/mache/ tatsoi/cherry toms/ spring onion/cucumber/radish/ sauce verte/tomato vin. (VV, GF, DF)* 15

DUCK SALAD *duck breast/winter leaves/squash mousse/ maple-mustard vin. (GF)* 19

FLAT BREAD

BURRATA 10
pickled mushrooms/tomato vin. (V)

FETA & ARTICHOKES 12
red onion/olives/basil/mint/tzatziki (V)

SERRANO HAM & TOMATO 14
with manchego & olive oil

PROSCIUTTO & TOMATO 14
with burrata & balsamic glaze

SIDES

PICKLED MUSHROOMS
(VV, DF, GF) 6

HEIRLOOM TOMATO (VV,GF) 6

MARINATED OLIVES *(VV,GF,DF)* 6

BURRATA *(V, GF)* 7

BOQUERONES 9
mediterranean anchovies atop salmorejo & heirloom tomato (DF)

CAPRESE 9
homemade burrata & local heirloom tomato (V, GF)

Happy Hour...

5PM - 7PM DAILY

SMALL PLATES

SHISHITO PEPPERS *flash fried tossed with sea salt (VV, GF, DF)* 7

PAN CON TOMATE *toasted homemade naan bread topped with jersey tomatoes (V)* 7

PAPAS BRAVAS & MOJO PICON *crispy potatoes with roasted pepper & smoked paprika sauce (V, DF)* 9

TRIO OF HOMEMADE HUMMUS *original/sundried/ tom-basil/spicy carrot w/naan (V)* 9

POT OF MUSSELS *coconut milk/carrots/cilantro (DF)* 11

MUSHROOMS AL AJILLO *maitake/shimeshi/black trumpet/ enoki/cauliflower/piquillo pepper (V, GF)* 12

ROCK SHRIMP *gochujang cream* 15

TRUFFLE MAC & CHEESE *mornay sauce & winter truffles (GF)* 17

SPANISH OCTOPUS with chorizo stew & skordalia potatoes (GF) 19

PAN SEARED SCALLOPS *w/acorn squash velouté/ apple salad (GF)* 21

LARGE PLATES

CHICKEN PAILLARD *with rocket salad (GF)* 16

SURF & TURF *beluga lentils/roasted winter root vegetables/ portobello steak/lobster mushrooms/yogurt (V, GF)* 17

GNOCCHI parmesan cream/*black garlic/zorri cress oil/ provolone crisp/botarga (V)* 17

LASAGNETTE homemade tomato & saffron pasta w/vin jaune mushroom sauce (V) 18

ATLANTIC WILD COD *with polenta mousse & spanish chorizo stew (GF)* 21

CRAB RISOTTO *w/sauternes sauce/kelp dust* (GF) 25

LAMB MEDALLIONS *over spiced cous cous/harissa/ tzatziki (DF)* 25

BRAISED SHORT RIBS *cabernet jus/whipped mash/ root vegetables (GF)* 27

18% service charge added to parties of 6 or more.

VV - vegan / V - vegetarian / GF- gluten free / DF- dairy free

LOKAL

EATERY & BAR

COCKTAILS

JERRY THOMAS 14
lime juice/ginger syrup/fino sherry
choice of vodka or gin

ELLIOTT STUBB 14
yuzu juice/aguafaba/blueberry honey syrup
verjus/blanc vermouth/bee pollen
choice of tequila or bourbon

JAMES PEPPER 14
bitters/cinnamon syrup/apricot liqueur
amontillado sherry/choice of rye or rum

NEGRONI 12
sweet vermouth/campari/gin

MARGARITA 12
lime juice/combier/simple syrup
tequila (or mezcal)

ESPRESSO MARTINI 12
expresso/kahlua (or coffee liqueur)/vodka

FRENCH 75 12
wine/simple syrup/lemon juice/gin

MOJITO 12
lime juice/simple syrup/mint leaves/rum

APEROL SPRITZ 12
soda/orange/aperol/presecco

MANHATTAN 12
cherry/bitters/sweet vermouth/whiskey

BEER (DRAFT)

HEAD HIGH *IPA* 8

SINGLE FIN *Belgian Pale Ale* 8

SIXPOINT Crisp Pilsner 8

PEEPER *Pale Ale* 10

DEAD GUY ALE *German Maiboc* 10

ZOE *Amber Ale* 10

RESIN *IPA* 10

BEER (BOTTLE)

TIGER *Pale Lager* 7

STELLA ARTOIS *Lager* 7

WEIHENSTEPHANER, *Hefeweissbier* 8

RARE VOS *Belgian Pale Ale* 8

ABBEY ALE *Belgian Dubbel* 8

BREAKFAST STOUT *American Imperial Stout* 9

LOKAL

EATERY & BAR

WEEKEND MENU

3pm-5pm

OYSTERS 3.5 each
minimum 6

MARINATED OLIVES *(VV,GF,DF)* 6

BURRATA *(V,GF)* 7

CAPRESE 9
homemade burrata &
local heirloom tomato (V,GF)

CHEESE PLATTER 19
gorgonzola/burrata/fresh ricotta/aged
comte/dried cherries/walnuts

MEAT PLATTER 21
prosciutto/mortadella/salami

SHISHITO PEPPERS 7
grilled and topped w/sea salt (VV, GF, DF)

PAN CON TOMATE 7
homemade bread w/ jersey tomatoes (V)

TRIO OF HOMEMADE HUMMUS 9
original/sundried tom-basil/spicy
carrot w/ naan (V)

PAPAS BRAVAS & MOJO PICON 9
crispy potatoes w/pepper
smoked paprika sauce (V, DF)

CRISPY OYSTERS (GF) 12
jalapeno dressing/yuzu mayo

ROCK SHRIMP 15
gochujang cream

VV - vegan / V - vegetarian / GF- gluten free / DF- dairy free
18% service charge added to parties of 6 or more.