

THE LENNY

Graduation & Mother's Day Weekend

FOR THE TABLE

SEASONAL CHARCUTERIE ^{GFA}	26
CHORIZO, SALAMI TRIO, MANCHEGO, BRIE, COMTE, HOUSE PICKLES, SPREADS, CRACKERS AND BREAD	
BREAD AND SPREADS ^{GFA}	20
PINEAPPLE HABANERO TZATZIKI, OLIVE TAPENADE, BEET HUMMUS, SERVED WITH CIABATTA & PITA BREAD	
MEXICAN SHRIMP COCKTAIL	20
PICO DE GALLO, JALAPEÑO, AVOCADO, HOUSE MADE COCTEL SAUCE, CRISPY SALTINES	
RAW OYSTERS *	6 FOR 24 / 12 FOR 48
HOUSE MIGNONETTE & COCKTAIL SAUCE	

HOT

BRUSSELS	16
HIBISCUS DRESSING, GREEK YOGURT, HONEY	
CORN RIBS	14
AIOLI, LIME, COTIJA CHEESE, TAJIN	
PATATAS BRAVAS	15
CRISPY POTATOES, SMOKED TOMATO SALSA, GARLIC AIOLI	
BIRRIA MUSSELS	26
MUSSELS, BIRRIA SEAFOOD BRODO , TOASTED BREAD	
OYSTERS ROCKAFELLER	28
HOUSE CREAM SPINACH, PANGRATATTO, PARMESAN	
GRANDMA'S MEATBALLS	20
CHIPOTLE-TOMATO SAUCE, TOASTED BREAD	
GAMBAS AL AJILLO	26
CHILI, GARLIC, PAPIKA, TOASTED BREAD	
CALAMARI	22
LEMON, PEPPERONCINI, ARRIABATTA SAUCE	

SALADS ADD CHICKEN \$12 / ADD FISH \$18

GREEK SUMMER SALAD	18
HEIRLOOM TOMATOES, CUCUMBERS, ONIONS, PEPPERS, OLIVES, WATERMELON RADISH, WHIPPED FETA, EVOO	
ROASTED BEET SALAD	18
LETTUCE, CUCUMBER, ONION, BEETS, PUMPKIN SEEDS, BEETROOT DRESSING	
BIG CEASAR	18
WHOLE ROMAINE LETTUCE, HOUSE CAESAR, HOUSE CROUTONS, PARMESAN CHEESE	

ENTREES

STEAK FRITES*	42
HANGER STEAK, FRIES, BROCCOLINI, DEMI GLACE	
FRESH CATCH*	40
MEDITERRANEAN PEARLED COUSCOUS, BROCCOLINI, LEMON BUTTER CAPER SAUCE	
YOUVETSI	40
MASHED POTATO, BROCCOLINI, DEMI GLACE	
ROASTED CHICKEN	38
LEG AND THIGH, MASHED POTATO, SEASONAL VEGETABLES, CHICKEN JUS	
LAMB SHANK	42
MEDITERRANEAN PEARLED COUS COU, SEASONAL VEGETABLES, LAMB JUS	

*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
 GFA= GLUTEN FREE AVAILABLE - 20% GRATUITY WILL BE INCLUDED ON ALL CHECKS



Desserts

PRETZEL CHEESECAKE PRETZEL CRUST, CARAMEL, MIXED BERRIES	16
TIRAMISU ESPRESSO, COCOA POWDER	16
PAVLOVA MIXED BERRIES, HOUSE CHANTILLY	16

Cocktails

I'M IN LOVE WITH THE BARTENDER PT.2 16

VANILLA INFUSED REPOSADO TEQUILA, PASSIONFRUIT, LEMON, CARROT AGAVE, DRY CURACAO, GHIA APERITIF, TAJIN

WELCOME TO THE JUNGLE 15

BUMBU RUM, APEROL, YELLOW CHARTREUSE, PINEAPPLE, HOUSE ORGEAT, GRAPEFRUIT JARRITO, SPICED RUM FLOAT

BAD MEDICINE 14

WHISKEY, FERNET BRANCA, LEMON WEDGE, MINT, CONCORD GRAPE REDUCTION

CHICO JUICE 15

MEZCAL, DARK RUM, LIME, STRAWBERRY-RHUBARB, GIFFARD BANANE, COCONUT BITTERS, TIKI BITTERS, TAJIN RIM

LE FREAK 16

GIN, GUAVA, LEMON, ALLSPICE DRAM, ITALICUS BERGAMATTO, MARSCAPONE CHANTILLY

WINE BY THE GLASS ASK YOUR SERVER FOR THE FULL WINE LIST

BUBBLES

84 PROSECCO EXTRA DRY
VENETO, IT- 14/50
DOMAINE THET SPARKLING ROSE
LOIRE VALLEY, FR- 14/50
LAMBRUSCO EMILIA-ROMAGNA
IT- 11/40
MOSCATO D ASTI PIEDMONT
IT- 11/40

RED

VOIX DE LA VIGNE PINOT NOIR
WILLAMETTE, OR- 15/55
CHATEAU VILATTE BORDEAUX
FR- 16/60
DOMINGO HERMANOS MALBEC
SALTA, ARG- 15/55
CONDE VALDEMAR RIOJA RESERVA
SP- 15/55
SPARICI LANDINI CABERNET
VENETO, IT- 16/60

BEER

ASK YOUR SERVER ABOUT
SEASONAL DRAFTS AND CIDERS
FULLSTEAM PAYCHECK PILSNER 8
FULLSTEAM ROCKET SCIENCE IPA 8
PONYSAURUS MANGO GUAVA WIT 8
TELL THE TRUTH KOLSCH 8
PISGAH TURTLEBACK BROWN ALE 8

WHITE

SCHIOPETTO PINOT GRIGIO
FRIULI, IT- 14/52
HERMAN MOSER GRUNER
VELTLINER KREMSTAL
AU- 13/48
EL LAGER DE INDRA ALBARIÑO
RIAS BAIXAS
SP- 15/55
THEVENET MACON VILLAGE
CHARDONNAY,
ROSENTHAL, FR- 16/58
LE GRAND CAILLOU
SAUVIGNON BLANC,
LOIRE VALLEY, FR- 14/52
CACCIABRUCO (ORANGE WINE)
EMILIA-ROMAGNA, IT- 12/42
LEON & LILI STILL ROSE
GALEVAN, FR- 11/38

NON-ALCOHOLIC

ATHLETIC WILD IPA 6
ATHLETIC GOLDEN 6
LENNY BOY KOMBUCHA 6
PELLEGRINO 8
AQUA PANNA 8

COFFEE & TEA

ESPRESSO 4
AMERICANO 4
CAPPUCCINO 5
LATTE 5
ASSORTED TEA 3