

TIMBR

FIRST THINGS

HOKKAIDO MILK BREAD Koji, sea salt	10
CRISPY CHICKEN BAO BUNS (2) Coconut-marinated fried chicken, citrus apple slaw, pickles, togarashi, sesame seeds	24
WOOD-FIRED BURRATA Pineapple ginger chutney, shallow fried bread	23

COLD PREPARATIONS

*TARTARE Wagyu, pine nuts, dijonnaise, shallots, tots	30
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GREENS

SALAD LYONNAISE Duck confit, lollo rossa, comté, pork, mustard vinaigrette	23
ARROWHEAD CABBAGE Sunflower green goddess, Nduja sausage, green apple, goat cheese, pickled shallots and sourdough crumb	20

ENTREES

*STEAK FRITES Wagyu bavette, salsa verde, au poivre	48
PORK KATSU Mustard and apple fudge, japanese sweet potato	28
*30-DAY WET AGED RIBEYE -16OZ Smoked maldon, caramelized shallot bordelaise, roasted squash, beef tallow snow	76
STATLER CHICKEN Roasted sunchokes, truffle pomme purée, sauce Robert	30
PAN-SEARED YELLOWTAIL SNAPPER Charred leek cream, dill oil, fennel citrus salad	40
BUCATINI CACIO E PEPE Black truffle, toasted peppercorns, pecorino	31

FOR THE TABLE

VADOUVAN CARROTS Vadouvan aioli, black pepper, feta	18
TRUFFLE POMME PURÉE Yukon potato, truffle peelings	15
BRICK OVEN SQUASH Lemon oil, herbs	15
CREAMY SPINACH Béchamel	18

TIMBR ACTIVATIONS

MAGIC HOUR

Available at the bars
every day 5-7 PM

LADIES DRINK FREE

In the lounge
EVERY Thursday

LOUNGE

Thursday-Saturday
9PM - CL

1/2 OFF WINE BOTTLES

EVERY Wednesday

SWEET ENDINGS

RED VELVET CHOCOLATE CAKE Chocolate cremeux, cream cheese mousse, red velvet crumble, cocoa tuile	17
3-TIERED CHEESECAKE Graham cracker crust, raspberry sorbet, raspberry gel, lemon mousse, lemon curd, honey tuile	17
BANANA BREAD PUDDING Rum vanilla ice cream, caramelized banana, honey tuile, buttermilk syrup	18

*Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase the risk of foodborne illness.