

STARTERS

PAN-FRIED SHISHITO PEPPERS

Garlic chili crisp

8

BAKED CLAMS (6)

Herb breadcrumbs, Calabrian chili, lemon

9

CAESAR

Red baby gem lettuce, anchovy crumble, quail egg, black garlic Caesar

12

WOOD-FIRED BURRATA

Smoked tomato jam, oregano, toasted sourdough

12

WAGYU TARTARE

Crispy rice, tonnato, garlic-shallot crumble, crispy capers

15

FARMSTEAD EMPANADAS (3)

Seasoned ground beef, peas, carrots, celery, onions, garlic, crispy puff pastry, garlic confit aioli

12

MAINS

BUCATINI CACIO E PEPE

Toasted peppercorns, pecorino

19

STATLER CHICKEN

Roasted sunchokes, truffle pomme purée, sauce Robert

24

TIMBR



MAGIC HOUR

Tuesday - Sunday 5-7pm at the bar

COCKTAILS

MAGIC OLD FASHIONED

Bourbon, orange, bitters
timeless and smooth

10

MAGIC COSMOPOLITAN

Vodka, citrus, cranberry
pink and polished

10

MAGIC DIRTY MARTINI

Vodka or gin, olive brine
bold and savory

10

MAGIC MARGARITA

Tequila and fresh lime
a hint of zing

10

MAGIC DAIQUIRI

Rum and lime
pure refreshment

10

MAGIC NEGRONI

Gin, Campari, sweet vermouth
bittersweet elegance

10

WINE

House White / House Red

10

Santa Marina, Prosecco, Italy

30

Unshackled by The Prisoner, Red Blend, California

45

Albariño, Terras Gauda "Abadía de San Campio",

38

Rías Baixas