



BAR SNACKS

HOUSE PICKLES	assorted seasonal pickled vegetables	7
ROASTED NUTS	cashews, pimenton, sea salt	7
OLIVES	marinated spanish olives	6
PARTY MIX	manchego, hard salami, olives, piparra peppers	10

FROM THE KITCHEN

HOUSE FOCACCIA	butter, flakey sea salt	8
BIG GREEN SALAD	fresh herbs, champagne vinaigrette, breadcrumbs, shaved manchego	15
GREEN GAZPACHO	tomatillo, avocado, crostini, peekytoe crab	17
CARAMELIZED ONION & WHITE BEAN DIP	warm pita	12
TRUFFLE “BIKINIS”	toasted pain de mie, fontina, truffle pâté	12
CCB23 OYSTERS	local oysters from crowes pasture, dennis (6)	23
STEAK TARTAR	sesame-truffle vinaigrette, egg yolk jam, chives	18
CAVIAR SERVICE	oscietra caviar (30g) crème fraîche, chives, spanish potato chips	95
CHEESE PLATE	caña de cabra (spanish, goat) and smokey blue (oregon, cow) served with fennel-onion jam & candied nuts	21
CHARCUTERIE PLATE	prosciutto, bresola, coppa, pickled mustard seeds, cornichons	21
SMOKED BLUEFISH PATÉ	caught & smoked in chatham, sourdough crackers, chives	18
TOMATO & BURRATA TOAST	heirloom tomatoes, garlic confit, parm, basil, sourdough	17
MEATBALL	beef and pork meatball in pomodoro, shaved parm	16

DESSERTS

AFFOGATO	vanilla ice cream topped with choice of: fresh espresso, coffee liqueur, or Pedro Ximénez sherry	10
MOUSSE AU CHOCOLAT	valrhona chocolate, vanilla chantilly	12
WARM CHOCOLATE CHIP COOKIE	valrhona chocolate, flakey sea salt	6
BASQUE CHEESECAKE	tahitian vanilla	14
BANANA BREAD	coffee mousse, banana compote, candied pecans	14

Before placing your order please inform your server of any food allergies.
Consuming raw or uncooked foods may increase your risk of food-borne illness.

WINE BY THE GLASS 1/2 GLASS / GLASS / BOTTLE

Sparkling

CHAMPAGNE bertrand-delespierre, france	21/35/140
METODO CHAMPENOISE can sumoi ‘muntanya’, catalunya, spain	9/14/56

SPARKLING ROSÉ domaine sérol ‘turbulent’ loire valley, france	11/17/68
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LAMBRUSCO carafoli ‘l'onesta’ emilia-romagna, italy	8/13/52
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White

HONDARRABI ZURI ameztoi ‘txakoli’ basque, spain	10/16/64
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SAUVIGNON BLANC populis mendocino, california	11/17/68
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MELON DE BOURGOGNE jo landron ‘louvetrie’ muscadet sèvre-et-maine, france	8/13/52
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RIESLING beurer ‘trocken’ baden , germany	10/16/64
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FALANGHINA la capranera, campania, italy	9/15/60
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CHARDONNAY tyler winery santa barbara county, california	10/16/64
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COCKTAILS 16

DIRTY PROJECTORS blue cheese ketel one, dolin blanc, celery bitters
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CHILLY WATER st. george green chili liqueur, mezcal, emperical cilantro, lime, agave, fire bitters
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WHITE DENIM roku gin, luxardo bitter bianco, red wine vin, dolin blanc

ROCKSTEADY lazzaroni amaretto, smith & cross rum, aperol, lemon, egg white

GARDEN VARIETY st. george vodka, snap pea, tarragon, lemon, dry sherry

FOREST FLOOR michters bourbon, shiitake syrup, cynar, cardamom bitters
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UNDER PRESSURE ketel one, fresh espresso, mr. black coffee liqueur

BANANARAMA diplomático reserva, creme de banane, mr. black, rumchata

Skin-Contact (Rosé & Orange)

ROSÉ dunn & sons x monte rio cellars, lodi, california	8/14/56
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ROSÉ g.d. vajra ‘rosabella’ piedmont, italy	9/15/60
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ORANGE furlani ‘altopiano’ trentino, italy	10/16/64
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Red

VALDIGUIE outward ‘shell creek vineyard’ san luis obisbo, california (chilled)	10/16/64
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CABERNET FRANC osmote ‘seneca lake’ finger lakes, new york	10/16/64
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FRAPPATO / NERO D’AVOLO occhipinti ‘sp68’ sicily, italy	10/16/64
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PINOT NOIR brij ‘printemps’ san luis obispo, california	12/19/76
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CABERNET SAUVIGNON ad ripa ‘happy canyon’ santa barbara county, califonia	11/18/72
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DRAFT BEER

PILSNER notch brewing ‘czech pils’ salem, ma / 5%	8
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IPA devil's purse ‘stonehorse citra’ cape cod / 6%	9
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BELGIAN allagash ‘white’ maine / 5.2%	9
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STOUT guinness, ireland / 4.2%	9
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LAGER miller ‘high life’ (bottle) / 4.6%	6
*add aperol, make it a “spaggett”	+3

ZERO PROOF

ATHLETIC ‘FREE WAVE’ HAZY IPA	7
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GUINNESS STOUT ‘O’	7
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LEITZ “ZERO”NON-ALCOHOLIC SPARKLING RIESLING	9/14/56
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MORRIS DAY raspberry thyme shrub, simple, lemon lime soda	12
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PHONY NEGRONI st. agrestis (brooklyn, ny)	11
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N/A BASQUE CIDER trabanco, spain (700ml)	18
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‘YAMILE’ MURI (copenhagen) smoked rhubarb sparkling rosé (750ml)	35
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‘JASMINE’ UNIFIED FERMENTS (nyc) sparkling tea (750ml)	35
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