



BAR SNACKS

HOUSE PICKLES	assorted seasonal pickled vegetables	7
ROASTED NUTS	cashews, pimenton, sea salt	8
OLIVES	marinated spanish olives	6
PARTY MIX	manchego, hard salami, olives, piparra peppers	10
MUSHROOMS A LA GRECQUE	white wine pickled oyster mushrooms, extra virgin olive oil	12

FROM THE KITCHEN

HOUSE FOCACCIA	garlic confit butter	8
GREEN SALAD	fresh herbs, champagne vinaigrette, breadcrumbs, shaved parm	15
CARAMELIZED ONION & WHITE BEAN DIP	grilled pita	12
TRUFFLE “BIKINIS”	toasted pain de mie, fontina, truffle pâté	12
CCB23 OYSTERS	“slacktide” oysters from crowes pasture, dennis (6)	23
CLAMS ESCABECHE	steamed and chilled, paprika, garlic, thyme	19
CAVIAR SERVICE	oscietra caviar (30g) crème fraîche, chives, spanish potato chips	125
GRUYÈRE GOUGÈRES	warm savory cheese puffs. pair well with champagne!	12
CHEESE PLATE	blakesville creamery ‘shabby shoe’ (goat) and rouge creamery “smokey blue” (cow) local honeycomb, candied nuts	21
PROSCIUTTO COTTO	pickled mustard seeds, brown butter, horseradish, cornichons	16
STEELHEAD LOX PLATE	crème fraîche, capers, salsa macha,	21
STEAK TARTARE	anchovy vinaigrette, piparra peppers, quail egg, sourdough crackers	24
MEATBALLS	beef and pork meatballs in pomodoro, shaved parm	22

DESSERTS

AFFOGATO	smuggler’s vanilla ice cream topped with choice of: fresh espresso, coffee liqueur, or Pedro Ximénez sherry	10
MOUSSE AU CHOCOLAT	valrhona chocolate, vanilla chantilly	12
BERRIES & CREAM	macerated rhubarb and baby strawberries, vanilla chantilly	10
BASQUE CHEESECAKE	tahitian vanilla	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

MURGO METODO CLASSICO mt etna, italy
11/18/72

BERTRAND-DELESPIERRE extra-brut 1er cru, montagne de riems, champagne, france
17/27/96

AGNÈS AND RENÉ MOSSE ‘moussamoussettes’ pétillant rosé loire, france
12/20/80

LES ARCHES DE BELLIVIÈRE ‘bille en bulle’ pétillant rouge rhône/loire, france
10/16/64

White

MELON DE BOURGOGNE cointettes, muscadet sèvre et maine, france
8/12/48

SILVANER leipold’s, franken, germany
9/13/75 (LITER)

SAUVIGNON BLANC dunn & sons x monte rio cellars, lodi, california
11/18/72

ALBARIÑO granbazan, “etiqueta ambar”, rias baixas, spain
11/17/64

RABIGATO BLEND luis seabra, xisto ilimitado branco, douro, portugal
11/17/64

CHARDONNAY evening land, willamette valley, oregon
12/20/80

COCKTAILS 16

DIRTY PROJECTORS blue cheese ketel one, dolin blanc, celery bitters

BIG THIEF tequila, lime, watermelon, agave, firebitters

WHITE DENIM roku gin, luxardo bitter bianco, red wine vin, dolin blanc

BEACH HOUSE rum, pineapple, orange, coconut, nutmeg

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

WILD NOTHING vodka, strawberry rhubarb shrub, grapefruit, lime, soda

DESSERT COCKTAILS 16

MIDNIGHT RAMBLER fernet, creme de cacao, heavy cream, orange

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

UNDER PRESSURE ketel one, fresh espresso, mr. black coffee liqueur

Rose & Orange

ROSÉ boudignon, rosé de loire, france
10/16/64

ROSÉ dunn & sons x monte rio cellars, lodi, california
9/15/60

ORANGE müller-ruprecht “orange” pfalz, germany
8/12/48

Red

GROLLEAU/CAB FRANC felix celard ‘rosa’, loire valley, france *chilled*
9/15/60

SCHIAVA elena walch, alto adige, italy *chilled*
10/16/60

GAMAY pierre-marie chermette, “origine vv”, beaujolais, burgundy
9/15/60

MENCIA merayo, bierzo, spain
8/13/52

PINOT NOIR scar of the sea “slo coast” san luis obispo, california
14/22/88

CANNONAU sa raja cannonau di sardegna “inkibi” sardinia, italy
9/14/56

CABERNET SAUVIGNON bodegas pinord, catalonia, spain
11/18/96

DRAFT BEER

LAGER peroni 7

IPA devil’s purse ‘stone horse citra’ 9

BELGIAN allagash ‘tripel’ 12

STOUT guinness 9

ZERO PROOF

ATHLETIC ‘FREE WAVE’ HAZY IPA 7

GUINNESS STOUT ‘O’ 7

LEITZ “ZERO”NON-ALCOHOLIC 9/14/56
SPARKLING RIESLING

WATERMELON SPRITZ watermelon, 12 lime, fever tree ginger beer, soda

N/A WILD NOTHING 12
strawberry rhubarb shrub, grapefruit, lime

PHONY NEGRONI 11
st. agrestis (brooklyn, ny)

FROZEN DRINK

COMING SOON!