



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	confit garlic butter	8
BIG GREEN SALAD	fresh herbs, champagne vinaigrette, breadcrumbs, shaved manchego	15
CARAMELIZED ONION & WHITE BEAN DIP	warm pita	12
TRUFFLE “BIKINIS”	toasted pain de mie, fontina, truffle pâté	12
CCB23 OYSTERS	“slacktide” oysters from crowes pasture, dennis (6)	23
CAVIAR SERVICE	oscietra caviar (30g) crème fraiche, chives, spanish potato chips	125
CHEESE PLATE	blakesville creamery ‘shabby shoe’ (wisconsin, goat) and rouge creamery “smokey blue” (oregon, cow) served with local honeycomb, candied nuts	21
CHARCUTERIE PLATE	prosciutto cotto, bresola, soppressata, pickled mustard seeds, brown butter, cornichons	21
SMOKED BLUEFISH PATÉ	caught & smoked in chatham, sourdough crackers, chives	18
MINISTRONE SOUP	winter greens, white beans, crispy chickpeas, red rice	15
SHORT RIB TOAST	braised short ribs, golden raisins, walnuts, rosemary aioli, sourdough	18
MEATBALLS	beef and pork meatballs in pomodoro, shaved parm	22

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 walnuts	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

METODO CLASSICO		
murgo, mt. etna, italy	11/18/72	
CHAMPAGNE EXTRA BRUT		
bertrand-delespierre		
‘enfant de la montagne’ 1er cru, montagne de riems , france	17/27/96	
SPARKLING ROSÉ		
filipa pato, ‘3B’ bairrada, portugal	9/15/60	
LAMBRUSCO carafoli ‘l'onesta’ emilia-romagna, italy	8/13/52	

White

PINOT GRIS sophie schaal alsace, france	9/15/60	
GRENACHE BLANC/ROUSSANE stéphane ogier, côtes du rhône, france	10/16/64	
SILVANER leipold's, franken, germany (LITER)	9/13/75	
SAUVIGNON BLANC dunn & sons x monte rio cellars, lodi, california	11/18/72	
CHARDONNAY tyler winery, santa barbara county, california	10/16/64	

COCKTAILS 16

DIRTY PROJECTORS blue cheese ketel one, dolin blanc, celery bitters	
CHILLY WATER	
st. george green chili liqueur, mezcal, emperical cilantro, lime, agave, fire bitters	
WHITE DENIM roku gin, luxardo bitter bianco, red wine vin, dolin blanc	
AND THE BEET GOES ON stiggins' fancy pineapple rum, apple five spice, lemon, beet foam float	
ROCKSTEADY lazzaroni amaretto, smith & cross rum, aperol, lemon, egg white	
FIG COLLINS ford's gin, fig & thyme simple, lemon, blackberry balsamic ginger shrub	
BAD APPLE	
michters bourbon, spiced pear liqueur, apple cider syrup, cardamom bitters	

DESSERT COCKTAILS 16

CHOCOLATE RAIN (hot) fernet menta, creme de menthe, hot chocolate, chantilly	
BANANARAMA diplomático reserva, creme de banane, mr. black, rumchata	
UNDER PRESSURE ketel one, fresh espresso, mr. black coffee liqueur	

Skin-Contact (Rosé & Orange)

ROSÉ dunn & sons x monte rio cellars, lodi, california	9/15/60
ORANGE stoplman vineyards ‘love you bunches’ santa barbara, california	10/16/64

Red

FRAPPATO cos sicity, italy *chilled*	11/18/72
COT bonhomme ko ‘in cõt we trust’ loire valley, france	10/17/68
PINOT NOIR scar of the sea ‘slo coast’ san luis obispo, california	14/22/88
GARNACHA sindicat la figuera, montsant, spain	8/13/52
CABERNET SAUVIGNON ad ripa ‘happy canyon’ santa barbara county, califonia	11/18/72
ZINFANDEL ink grade ‘andosol’ 2017 howell mtn. napa, california	12/20/80

DRAFT BEER

PILSNER notch brewing ‘czech pils’ salem, ma / 5%	8
IPA devil's purse ‘stonehorse citra’ cape cod / 6%	9
BELGIAN allagash ‘tripel’ maine / 9%	12
STOUT guinness, ireland / 4.2%	9
LAGER miller ‘high life’ bottle / 4.6% *add aperol, make it a “spaggett”	6 +3

ZERO PROOF

ATHLETIC ‘FREE WAVE’ HAZY IPA	7
GUINNESS STOUT ‘O’	7
LEITZ “ZERO”NON-ALCOHOLIC SPARKLING RIESLING	9/14/56
BONITA APPLEBAUM five spice apple shrub, fever tree ginger beer, lime	12
WASHED OUT fig, lemon, blackberry balsamic ginger shrub, soda water	12
PHONY NEGRONI st. agrestis (brooklyn, ny)	11
N/A BASQUE CIDER trabanco, spain (700ml)	18
‘YAMILE’ MURI (copenhagen) smoked rhubarb sparkling rosé (750ml)	35