

SPIRITS AND CORDIALS

VODKA

BELVEDERE 15

CHOPIN 15

GREY GOOSE 13

HAKU 15

KETEL ONE 13

KETEL ONE CITROEN 13

KETEL ONE BOTANICALS GRAPEFRUIT ROSE 13

TITO'S 11

GIN

209 GIN 15

BOLS GENEVER 16

BOMBAY SAPPHIRE 12

BOTANIST 16

BROKER'S 10

CRUXLAND 14

EDEN MILL LOVE 17

HENDRICK'S 14

MONKEY 47 26

PLYMOUTH 15

RANSOM 17

ROKU GIN 15

STILL AUSTIN 13

TANQUERAY 12

COGNAC/BRANDY

FERRAND 1840 COGNAC 18

HENNESSY VS 18

HENNESSY VSOP 28

REMY MARTIN COGNAC VSOP 22

LIQUEURS & CORDIALS

AMARO NONINO 15

ANCHO REYES 12

APEROL 10

AVERNA AMARO 12

BAILEY'S IRISH CREAM 12

CAMPARI 13

CHAMBORD 15

CHERRY HEERING 12

CYNAR 11

FERNET BRANCA 14

FRANGELICO 13

GRAND MARNIER 15

GREEN CHARTREUSE 20

HOODOO CHICORY LIQUEUR 16

KAHLUA 11

KÜBLER ABSINTHE 18

LAZZARONI AMARETTO 11

LICOR 43 12

LIMONCELLO 14

LUXARDO MARASCHINO 14

MONTENEGRO 17

PIMM'S 11

SAMBUCA ROMANA 12

ST. GEORGE SPICED PEAR 15

YELLOW CHARTREUSE 20

ZERO PROOF LIQUOR

RITUAL RUM ALTERNATIVE 14

RITUAL TEQUILA ALTERNATIVE 14



Welcome to Traveler's Table, we are a globally-inspired eatery, where we share our passion for exploring the world through food and drink, by serving modern versions of hand-selected dishes from around the world, or what we call, "curated global cuisine".

Here, we believe that food can serve as a gateway for learning about other cultures, for fostering understanding, and for breaking down the barriers that divide us as citizens of the world. After all, no matter how different we are – everyone loves to eat!

At Traveler's Table, we are fortunate to have a diverse team of talented chefs who have brought their multi-ethnic cooking styles and experiences together to help create unique dishes and drinks that showcase the best flavors and ingredients from all over the world. Rather than recreate traditional recipes however, we seek to modernize and elevate our dishes by making them lighter, brighter, and full of flavor. While we may use a bit of creative license from time to time, we still try to stay true to the spirit of the originals.

Having had the opportunity to travel to different parts of the world, we've been overwhelmed by the hospitality that we've been shown in other countries, often times by people of the most humble means, in the most primitive of environments. In many cultures, the ultimate privilege is to host outside travelers, and we too embrace this honor. Thank you for joining us on our journey to explore the world through food and drink!

*Welcome to our home,
Your Friends at Traveler's Table*

"Human beings are more alike than unlike, and what is true anywhere is true everywhere, yet I encourage travel to as many destinations as possible for the sake of education as well as pleasure"

Maya Angelou

*"Life is either a daring adventure
or nothing at all"*

Helen Keller

TRAVELER'S TABLE COCKTAILS

FLOR DE AMOR

(Award-Winning)

Reposado tequila, elderflower liqueur, lime juice, hibiscus syrup, elderflower foam, hibiscus salt, dehydrated lime, candied hibiscus flower 17

THE YEAR OF LIVING DANGEROUSLY

Mezcal, grapefruit juice, prickly pear juice, soda water, lime, jalapeño, salt, grapefruit slice 15

THE FRENCH CONNECTION

Gin, cognac, elderflower liqueur, sparkling wine, blood orange purée, lemon, honey, dehydrated blood orange slice 16

SPICE TRADER

Vodka, ginger beer, lime, mango nectar, garam masala syrup, mint sprig 14

OUR MAN IN HAVANA

Coconut rum, light rum, passion fruit, mango, mint, lime juice, soda water, dehydrated lime, mint sprig 15

A SUNNY PLACE FOR SHADY PEOPLE

Dark rum, light rum, guava, pineapple, orange, lime, coconut cream, cinnamon syrup, toasted coconut, cinnamon stick 16

COME AND TAKE IT

Texas bourbon, crème de mûre, pecan syrup, lemon juice, candied pecan dust, pecan praline 15

TRAVELER'S ESPRESSO MARTINI

Vodka, Licor 43, Irish cream, simple syrup, black walnut bitters, espresso 16

VAYA CON MARGARITAS

(Flight of 3) 32

THE PLUMED SERPENT

Tequila, orange liqueur, watermelon purée, lime juice, chili salt, watermelon slice 15

TRANQUILO ES MIO

Tequila, orange liqueur, tamarind syrup, lime juice, cantaloupe syrup, dehydrated lime, salted rim 15

HAPPY WIFE, HAPPY LIFE

Tequila, orange liqueur, pineapple purée, lime juice, chili salt, charred pineapple slice 15

THE OLD FASHIONED EXPERIENCE

(Flight of 3) 34

SHOGUN

Japanese whisky, plum wine, ginger syrup, orange bitters, sliced ginger 16

SOUTHERN GENTLEMAN

Bourbon, charred mesquite-pecan syrup, black walnut bitters, orange bitters, orange peel 16

DUBAI CHOCOLATE

Bourbon, pistachio syrup, chocolate bitters, chocolate-pistachio rim 16

NO PROOF

LA VIDA TRANQUILA

Ritual tequila alternative, hibiscus simple, lime juice, hibiscus salt, dehydrated lime, candied hibiscus flower 12

TO HAVE AND HAVE NOT

Ritual rum alternative, passion fruit, mango, mint, lime juice, soda water, dehydrated lime, mint sprig 12

SPIRITS AND CORDIALS

BOURBON WHISKEY

ANGEL'S ENVY BOURBON 22

BASIL HAYDEN BOURBON 18

BULLEIT 14

DEVIL'S RIVER 12

JACK DANIEL'S 11

JEFFERSON'S RESERVE 22

KNOB CREEK BOURBON 14

MAKERS MARK 14

NINE BANDED 12

WOODFORD RESERVE 16

RYE WHISKEY

ANGEL'S ENVY RYE 28

BASIL HAYDEN DARK RYE 19

BULLEIT RYE 16

RITTENHOUSE 100 13

SIRDAVIS AMERICAN WHISKY 28

WHISTLEPIC 10 YEAR 30

WHISTLEPIC FARMSTOCK 26

IRISH WHISKEY

JAMESON 13

POWERS 14

RED BREAST 12 YEAR 30

TEQUILA

ABANDONADO SILVER 16

ABANDONADO REPOSADO 20

CLASE AZUL PLATA 45

CLASE AZUL REPOSADO 48

DON JULIO 1942 45

DON JULIO AÑEJO 26

DON JULIO BLANCO 18

DON JULIO REPOSADO 22

EL JIMADOR BLANCO 10

ESPOLÓN REPOSADO 13

FORTALEZA BLANCO 22

HERRADURA AÑEJO 24

HERRADURA REPOSADO 18

LA LO BLANCO 18

JAPANESE WHISKY

FUKANO SHERRY CASK 29

HIBIKI HARMONY 34

KAIYO MIZUNARA OAK 24

MARS IWAI 15

MEZCAL

DEL MAGUEY VIDA MEZCAL 12

ILEGAL MEZCAL JOVEN 15

ILEGAL REPOSADO 20

RUM / CACHAÇA

DOS MADERAS PX 5+5 18

EL DORADO 12 YEAR 16

FLOR DE CAÑA 7 YEAR 14

FLOR DE CAÑA LIGHT RUM 14

FLOR DE CANA SPRESSO 10

LEBLON CACHAÇA 13

PUSSEY'S NAVY RUM 11

RON ZACAPA CENTENARIO 20

RUM HAVEN COCONUT RUM (LOW ABV) 10

SCOTCH WHISKY

AUCHENTOSHAN AMERICAN OAK 20

BALVENIE 14 YEAR CARIBBEAN CASK 34

BALVENIE DOUBLE WOOD 32

GLENMORANGIE 10 YEAR 18

GLENMORANGIE NECTAR D'OR 28

HIGHLAND PARK 12 YEAR 25

JOHNNIE WALKER BLACK 16

LAGAVULIN 16 YEAR 35

LAPHROAIG 10 YEAR 24

MACALLAN 12 YEAR 35

MONKEY SHOULDER 18

OBAN 14 YEAR 36

To explore the world
through food and drink

WINES BY THE BOTTLE

RED WINES

**ALEXANDRE BURGAUD
BEAUJOLAIS-VILLAGES LANTIGNIÉ**
(Burgundy, FR) 50

ROCO GRAVEL ROAD PINOT NOIR
(Willamette Valley, OR) 65

**DOMAINE FRANÇOIS CARILLON
BOURGOGNE PINOT NOIR**
(Burgundy, FR) 92

**AVIGNONESI VINO NOBILE DI
MONTEPULCIANO DOCG**
(Tuscany, IT) 60

**CAPARZO BRUNELLO DI
MONTALCINO** *(Tuscany, IT) 120*

**ANTINORI “TIGNANELLO” IGT
“SUPER TUSCAN”** *(Tuscany, IT) 325*

**FONTANABIANCA BARBARESCO
DOCG** *(Piedmont, IT) 92*

FAMIGLIA RIVETTI BAROLO DOCG
(Piedmont, IT) 105

**TOMMASO BUSSOLA
VALPOLICELLA SUPERIORE
RIPASSO DOC** *(Veneto, IT) 72*

**MASI RISERVA COSTASERA
AMARONE CLASSICO DOCG**
(Veneto, IT) 150

**MONTECILLO GRAN RESERVA
RIOJA DOCA** *(Rioja, SP) 86*

LUCA PARAJE ALTAMIRA MALBEC
(Mendoza, AR) 65

SALDO ZINFANDEL BY PRISONER
(Napa Valley, CA) 78

**PENFOLD’S BIN 389 “BABY
GRANGE” CABERNET SHIRAZ**
(South Australia, AU) 125

E. GUIGAL CÔTES DU RHONE
(Rhône Valley, FR) 52

**DOMAINE DE LA SOLITUDE
CHÂTEAU NEUF DU PAPE AOC**
(Rhône Valley, FR) 105

**CHATEAU SAINT-ANDRÉ CORBIN
ST. GEORGES-ST. ÉMILION**
(Bordeaux, FR) 64

LABASTIDE DAUZAC MARGAUX
(Bordeaux, FR) 110

**GRANT BURGE INK CABERNET
SAUVIGNON** *(Paso Robles, CA) 65*

**UNSHACKLED CABERNET
SAUVIGNON BY PRISONER**
(Napa Valley, CA) 78

**THE PRISONER CABERNET
SAUVIGNON** *(Napa Valley, CA) 115*

**STAG’S LEAP “ARTEMIS”
CABERNET SAUVIGNON**
(Napa Valley, CA) 185

CAYMUS CABERNET SAUVIGNON
(Napa Valley, CA) 197

**DARIOUSH SIGNATURE CABERNET
SAUVIGNON** *(Napa Valley, CA) 285*

SMALL PLATES

PÃO DE QUEIJO

Brazilian cheese bread 10

ARGENTINIAN PROVOLETA

*cast-iron seared smoked provolone, roasted peppers, oregano chimichurri, honey,
grilled country bread 15*

SHIITAKE EDAMAME DUMPLINGS (VG)

*steamed vegetable dumplings, garlic, ginger, cilantro, pickled shiitake, chilis, lime juice,
mushroom soy, chili crisp, garlic chips, fried shallots 16*

MOCHIKO CHICKEN

*Hawaiian-style crispy chicken, coconut shoyu marinade, nori sauce, furikake,
mango chutney, sambal mayo 15*

SALMON TARTARE BITES*

*marinated salmon, crispy nishiki rice cakes, ginger, garlic, avocado, mango,
sesame oil, nori sauce, sambal mayo 17*

CRAB SAMOSAS

flaky curried crab pastry, raita, mango chutney 19

MINIATURE NEW ENGLAND LOBSTER ROLLS

Maine lobster, Delaware spice, fennel seed, dill, brioche roll, milk aioli, clarified butter 19

CRISPY PORK BELLY IN PASILLA SAUCE

*Duroc pork belly, pasilla pepper, cashews, tomato, onion, garlic,
purple cabbage-carrot-apple slaw 18*

MIDDLE EASTERN LAMB KUFTA

grilled lamb, saj, kabis, cumin, cinnamon, garlic yogurt, shatta, fresh herbs 18

*"Travel is the art of losing oneself
in order to find oneself"* Sir Richard Burton

20% Gratuity Added to Parties of 10 or More

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of a foodborne illness.
Please note that some food items we prepare may contain nuts or trace amounts of nuts. Please alert your server with any concerns.

SOUPS, SALADS & FLATBREAD

MEXICAN STREET CORN SOUP

roasted whole kernel corn, corn purée, cilantro, lime,
cotija cheese, chili piquin 13

WATERMELON & AVOCADO SALAD (VG)

watermelon, avocado, pickled melon rind, chili-lime pique,
cilantro, mint, chili salt 15

TRAVELER'S TABLE MIXED GREEN & HERB SALAD (VG)

heirloom cherry tomatoes, cucumbers, spring mix, fresh herbs, oregano, cilantro,
pomegranate vinaigrette, pomegranate seeds, pumpkin seeds 14

Add Roasted Chicken 7 / Add Sautéed Shrimp 9

TRUFFLED MARGHERITA FLATBREAD

smoked mozzarella, roasted tomatoes, basil, white truffle oil,
parmigiano reggiano 17

SIDES

FLATBREAD 6 GF FLATBREAD 7

JOLLOF RICE 8 COCONUT RICE & BEANS 8

CHEF'S FRIES truffle aioli, sambal mayo 7

SMOKED PORK BELLY MAC & CHEESE 12

CAULIFLOWER MASALA WITH MINT CHUTNEY 9

HAMHOCK-BRAISED COLLARD GREENS 9

BROCCOLINI WITH CHIMICHURRI 12

WINES BY THE BOTTLE

SPARKLING WINES

CHARLES LE BEL INSPIRATION
1818 BRUT NV (Champagne, FR) 78

BOLLINGER BRUT NV
(Champagne, FR) 150

PERRIER-JOUET GRAND BRUT NV
(Champagne, FR) 110

PERRIER-JOUET LA BELLE EPOQUE
(Champagne, FR) 300

ROSÉ WINES

ELK COVE VINEYARDS ROSÉ
(Willamette Valley, OR) 60

CHÂTEAU D' ESCLANS
WHISPERING ANGEL ROSÉ
(Provence, FR) 65

LORENZA ROSÉ (Lodi, CA) 62

WHITE WINES

ELENA WALCH PINOT GRIGIO DOC
(Alto Adige, IT) 65

PAZO DAS BRUXAS ALBARIÑO
(Rias Baixas, SP) 58

TENUTA SANTA MARIA SOAVE DOC
(Veneto, IT) 53

COMTE DE LA CHEVALIÈRE
SANCERRE (Loire, FR) 75

DOMAINE WEINBACH RIESLING
(Alsace, FR) 68

VASSE FELIX FILIUS CHARDONNAY
(Margaret River, AUS) 62

MESA GIUNCO VERMENTINO DI
SARDEGNA (Sardinia, IT) 52

STAG'S LEAP CHARDONNAY
(Napa Valley, CA) 72

ZÝMÈ FROM BLACK TO WHITE
IL BIANCO (Veneto, IT) 75

THE PRISONER CHARDONNAY
(Napa Valley, CA) 84

RECANTI GALILEE YASMIN
KOSHER WHITE (Galilee, ISR) 50

DOMAINE DE LA MEULIÈRE
CHABLIS 1ER CRU (Burgundy, FR) 75

BONNY DOON LE CIGARE
GRENACHE BLANC
(Central Coast, CA) 52

MAISON JOSEPH DROUHIN
POUILLY-FUISSÉ (Burgundy, FR) 105

"In order to write about life
first you must live it" Ernest Hemingway

"You do not travel if you are afraid
of the unknown, you travel for the unknown,
that reveals you with yourself" Ella Maillart

WINES BY THE GLASS

SPARKLING WINES

TENUTA SANTOME PROSECCO BRUT (Veneto, IT) 14 / 50

FAIRE LA FÊTE BRUT CRÉMANT DE LIMOUX (Limoux, FR) 20 / 76

MOËT & CHANDON IMPERIAL BRUT NV 187ml (Champagne, FR) 22

WHITE WINES

BARONE FINI PINOT GRIGIO DOC (Alto Adige, IT) 14 / 50

GRANBAZAN ALBARIÑO ETIQUETA VERDE (Rias Baixas, SP) 18 / 68

SEA PEARL SAUVIGNON BLANC (Marlborough, NZ) 14 / 50

J. DE VILLEBOIS POUILLY-FUMÉ AOP (Loire, FR) 18 / 68

DOPFF & IRION CUVÉE RENÉ DOPFF PINOT BLANC (Alsace, FR) 15 / 55

DR. LOOSEN RIESLING (Mosel, GER) 14 / 50

BIG SALT RIESLING GEWÜRZTRAMINER (Elkton, OR) 17 / 61

CAYMUS CONUNDRUM WHITE BLEND (Sacramento Valley, CA) 14 / 50

RAEBURN CHARDONNAY (Sonoma County, CA) 17 / 61

MARY TAYLOR MACON-VILLAGES (Burgundy, FR) 19 / 72

ROSÉ WINES

HECHT & BANNIER ROSÉ (Provence, FR) 15 / 55

RED WINES

CALERA PINOT NOIR (Central Coast, CA) 16 / 58

ALBERT BICHOT BOURGOGNE (Burgundy, FR) 19 / 72

MURIEL CRIANZA RIOJA (Rioja, SP) 15 / 55

SAN POLO RUBIO “SUPER TUSCAN” BLEND (Tuscany, IT) 15 / 55

CHÂTEAU PEY LA TOUR BORDEAUX (Bordeaux, FR) 16 / 58

SEVEN HILLS MERLOT (Walla Walla, WA) 16 / 58

NORTON RESERVA MALBEC (Mendoza, AR) 16 / 58

THE PEPPER POT SYRAH BLEND (Stellenbosch, SA) 15 / 55

PENFOLD'S MAX'S SHIRAZ CABERNET (South Australia, AUS) 15 / 55

WESTSIDE CROSSING CABERNET SAUVIGNON (Sonoma, CA) 17 / 61

QUILT CABERNET SAUVIGNON (Napa Valley, CA) 20 / 76

ENTRÉES BY REGION

the far east and india

NORTHERN THAI JUNGLE RIBS *sous vide pork ribs, eggplant, green beans, red bell peppers, sweet corn, galangal, lemongrass, bird's eye chilis, shrimp paste, garlic, shallots, Thai basil, jasmine rice* 29

NASI LEMAK* *yellow curried cod, Malaysian anchovy sambal, 6-minute egg, roasted ground peanuts, pickled cucumber, lemongrass-coconut rice, crunch* 34

SINGAPOREAN SHRIMP LAKSA *seafood coconut curry, seasoned shrimp, fish cake, egg noodles, puff tofu, fresh laksa leaf, lime* 31

BALINESE-STYLE LAMB CHOPS* *lemongrass-chili marinated lamb chops, aromatic rice, tongseng broth, candlenut, galangal, pickled cucumber, rice cracker, sweet soy* 42

BUTTER CHICKEN *smoked, yogurt marinated chicken thighs, tomato masala, jasmine rice, grilled paratha, cauliflower masala, mint chutney, dates, pomegranates, pistachios* 26

europa and africa

BLUE CRAB CARBONARA* *lump crab meat, bucatini pasta, parmesan cream, egg yolk, black peppercorns, lemon zest* 36

LAMB GNOCCHI *confit lamb shank, Calabrian chile glaze, citrus pesto, pomodoro sauce, whipped mozzarella, English peas, pine nuts, grana padano* 40

MUSHROOM BOLOGNESE (VG) *portabella ragu, pappardelle pasta, vegan basil ricotta, fried oyster mushrooms, crispy basil* 28

NIGERIAN SUYA SKEWERS* *marinated tenderloin, ground peanuts, grains of selim, dried chilis, ginger, onion powder, garlic, paprika, tomatoes, bell peppers, onions, jollof rice, ata dindin, roasted garlic yogurt* 38

latin america and the caribbean

CHILES EN NOGADA (VG) *dry roasted poblano pepper, vegan goat cheese-cashew crema, tofu chorizo, quinoa, corn, sofrito, refried beans, avocado, pepitas, pomegranate seeds, tomatillo salsa* 25

JERK CHICKEN *marinated bone-in leg and thigh, scotch bonnet glaze, sweet plantain relish, hamhock-braised collard greens, coconut rice and beans* 27

CARIBBEAN BRAISED OXTAILS *bone-in oxtails, jalapeño-mango chow, allspice, sherry, butter beans, roasted carrots, onions, celery, jasmine rice* 38

BRAZILIAN SHRIMP MOQUECA *sautéed Gulf shrimp, coconut milk, sofrito, annatto oil, cumin, paprika, white wine, lime, cilantro, jasmine rice* 28

ADOBO SNAPPER *pan-seared snapper filet, rum beurre blanc, tropical fruit salsa, hamhock-braised callaloo, coconut rice and beans, yuca-plantain croqueta, shrimp criolla* 36

ARGENTINIAN-STYLE TENDERLOIN* *marinated beef tenderloin, chimichurri, grilled vegetables, papas fritas, truffle aioli* 42

HOUSEMADE DESSERTS

PASSION FRUIT MANGO MOUSSE (VG)

*vanilla diplomat vegan cream, passion fruit gelée, mango coulis,
hazelnut-almond dacquoise* 15

ORANGE TORTA CAPRESE

*orange-chocolate flourless cake, almond Chantilly cream, candied orange slices,
toasted almonds, vanilla ice cream, chocolate soil* 15

BURNT BASQUE CHEESECAKE

kumquat-apricot chutney, Earl Grey-peach coulis, Biscoff crumble 15

NEW ORLEANS BOURBON BREAD PUDDING

salted caramel sauce, banana, pecan praline, French vanilla bean ice cream 15

DRINK YOUR DESSERT

TRAVELER'S ESPRESSO MARTINI

Vodka, Licor 43, Irish cream, simple syrup, black walnut bitters, espresso 16

STROOPWAFEL AFFOGATO

Stroopwafel liqueur, vanilla ice cream, espresso, stroopwafel 14

DESSERT WINES BY THE GLASS

TAYLOR FLADGATE RUBY PORT (Portugal) 14

TAYLOR FLADGATE 20 YEAR TAWNY PORT (Portugal) 18

ROYAL TOKAJI 5 PUTTONYOS ASZU RED LABEL (Hungary) 25

CHÂTEAU CLIMENS CYPRES DE CLIMENS SAUTERNES (France) 17

LOCAL DRAFT BEER

Ask your server for our current selection

BOTTLED BEERS FROM AROUND THE WORLD

SAPPORO LIGHT 8

SINGHA 8

HITACHINO YUZU LAGER 12

HITACHINO CLASSIC ALE 12

HITACHINO NEST DAI DAI IPA 12

RED STRIPE 8

NEGRA MODELO 8

KRONENBOURG 1664 8

FRANZISKANER HEFE-WEISSE 8

BELHAVEN SCOTTISH ALE 10

SAKE

TOZAI NIGHT SWIM (FUTSU) 187 ml 14

JINJO BUSHIDO (GINJO GENSHU) 187 ml 15

TOKAI SNOW MAIDEN (JUNMAI NIGORI) 187 ml 16

COFFEES

CAFÉ DE OLLA 4

AMERICANO 5

ESPRESSO 4

DOUBLE ESPRESSO 5

CAPPUCCINO 6

LATTE 6

COOLERS & TEAS

HOUSEMADE LEMONADE 5

WATERMELON LEMONADE 6

ICED BLACK TEA 4

HOT TEA 4

*(Chamomile, Peppermint, Jade Cloud Green,
Jasmine Green, Earl Grey, English Breakfast)*

SODAS & BOTTLED BEVERAGES

FOUNTAIN SODAS 4

TOPO CHICO 5

JARRITOS GRAPEFRUIT SODA 5

ACQUA PANNA 6

SAN PELLEGRINO 6

FEVER TREE PREMIUM GINGER ALE 5