

SHARES

- 26 **cheese & charcuterie** selection of 3 artisanal cheeses and charcuteries, house-made condiments, crostini
- 12 **shoestring fries** pincho sauce
- 12 **roasted shishito peppers** soy-molasses aioli, sesame seeds
- 15 **grilled sourdough** whipped sheep milk ricotta, arugula pesto*, hot honey
- 16 **crispy chicken wings** carrot sticks, blue cheese
choose: buffalo sauce, mango-habanero, dry rub
- 16 **short rib empanadas** charred poblano romesco*, queso fresco, pickled red onion

SMALL PLATES

- 15 **caesar salad** little gem lettuce, parmigiano-reggiano, garlic bread crumbs, anchovy
- 16 **tempura cauliflower** ginger-chile glaze, spiced yogurt, scallion, cilantro
- 15 **seared shrimp** chile-infused garlic oil, toasted garlic bread
- 16 **spicy tuna tartare** avocado, cilantro, poke marinade, spiced taro chips
- 16 **grilled octopus** tamarind glaze, curry-cantaloupe purée, confit cherry tomatoes, pickled red onions
- 16 **chickpea fritters** labneh, green harissa, honey-eggplant

PIZZAS

- 16 **classic cheese** tomato sauce, mozzarella
- 18 **margherita** fresh mozzarella torn basil, extra virgin olive oil, parmigiano-reggiano
- 18 **roasted mushroom** truffle cream, melted leeks, fresh herbs, mozzarella
- 18 **garlic-ricotta** broccoli rabe, roasted garlic, mozzarella
- 21 **pesto*** smoked pancetta, olive oil-cured tomato, mozzarella, red onion, arugula
- 21 **pear & prosciutto** mozzarella, crème fraîche, pistachio*, local honey
- 21 **soppressata** calabrian chile, thyme, mozzarella, tomato sauce

BAO BUNS

- 14 **mushroom** hoisin, cabbage, pickled onion, crushed peanut*
- 16 **crispy pork belly** thai chile glaze, cucumber kimchi
- 16 **korean fried chicken** crispy fried chicken, cucumber, red onion, korean bbq sauce, sesame seeds, cilantro

PLATES

- 17 **chilled rice noodle salad** ssamjang vinegarette, cucumber, cilantro, lime, mint, peanuts*
add // crispy chicken thigh 10 :: tamarind glazed pork belly 10
- 18 **birria tacos** braised short rib, cheese, onion, cilantro, beef consommé, salsa roja, corn tortillas
- 20 **ground short rib burger** double patty, american cheese, dijonnaise, pickles, shoestring fries, sesame seed bun
add // sunny-side egg 2 :: bacon 3
- 28 **spicy shrimp risotto** rock shrimp, parmigiano-reggiano, basil oil, habanero-shrimp reduction
- 28 **crispy chicken thighs** spicy slaw, peri peri sauce, fish sauce aioli
- 30 **steak frites** chile-rubbed hanger steak, french fries, chimichurri, roasted pepper

add // pepperoni 2 :: soppressata 4
bacon 2 :: prosciutto 4 :: onions 2
mushrooms 2 :: calabrian chiles 2
marinated olives 3

*contains nuts. please inform of us of allergies. consuming raw or undercooked meat, poultry, seafood or shellfish may increase risk of foodborne illness. **LATE NIGHT MENU AT 10PM**



superfly

vodka, st. germain, lemon, blackberry, black pepper-sage

five & dime

rye, fernet, raspberry, ginger cordial, lime, nutmeg

fig around and find out

bourbon, zucca amaro, smoked cinnamon bitters, fig

50 ways to leave your lover

gin, salers aperitif, lavender-infused honey, lemon, mint-tarragon oil

light my fire

gin, lemon, simple, green chartreuse, burnt rosemary, bubbles

strong silent type

el dorado 12-year dark rum, campari, sweet vermouth, vanilla, banana, chocolate

at the copa, copacabana

el dorado 12-year dark rum, fontbonne, pineapple, coconut, lime

float like a butterfly

mezcal, citrus cordial, egg white, poli miele honey

smoke and mirrors

tequila blanco, pamplemousse, grapefruit, smoked thai pepper

tia mia

charanda, mezcal, orange curaçao, lime, orgeat, espresso infused rum

DRAUGHTS

2sp delco	amber lager //pa//	4%	8
two roads	maple pecan pumpkin ale //ct//	7.5%	9
union duckpin	pale ale //md//	5.5%	8
other half	green flowers aipa //ny//	6.8%	9
finback	rolling in clouds neipa //ny//	7.1%	9
industrial arts wrench	neipa //ny//	7.1%	10
levante tickle parts	neipa //pa//	7%	9
guinness	stout //ir//	4.7%	8
allagash	white //me//	5.2%	10
miller lite	//wi//	4.5%	6

CANS & BOTTLES

tripping animals	ever haze neipa //fl//	7%
hop butcher	aspects of cancer 🦀aipa //il//	5.25%
big truck	topless blonde american ale //md//	5.2%
industrial arts	metric german pilsner //ny//	4.7%
pbr	//wi//	4.7%
miller high life	champagne of beer ☺ //wi//	4.6%
athletic free wave	hazy ipa //ct//	.4%



RESERVE COCKTAILS 20	
dolla bills //	cadillac margarita
G4 blanco tequila, gran marnier, lime, agave	
monks on strike //	naked and famous
bozal cempasúchil mezcal, yellow chartreuse, aperol, lime	
the thoroughbred //	old fashioned
woodford double oaked bourbon, sugar, bitters	
million dollar baby //	last word
monkey 47 gin, green chartreuse, maraschino liqueur, lime	

old fashioned

bourbon, sugar, orange peel, bitters, luxardo cherry

paper plane

bourbon, amaro, aperol, lemon

margarita

espolón reposado, orange liqueur, fresh-squeezed lime, agave, salt

lolo spicy margarita

blanco tequila, mango, habanero pepper, orange liqueur

naked & famous

mezcal, aperol, genepy, lime

negróni

gin, campari, sweet vermouth

WINES

SPARKLING	brut cuvée st. kilda, nv, australia	12/48
SPARKLING	orange biokult naken, austria	14/56
WHITE	grüner veltliner martinshof zum martin sepp, austria	10/40
WHITE	sauvignon blanc allen scott, new zealand	12/60
WHITE	chardonnay domaine de cabrials, france	10/50
ROSÉ	domaine saint mitre, france	12/48
RED	pinot noir morandé pionero reserva casablanca, chile	14/70
RED	cabernet sauvignon daou, california	14/56
RED	petit sirah red blend pessimist, california	16/60

ESPRESSO YOURSELF 16

the OG // no sleep til brooklyn!

vodka, espresso, licor 43, borghetti coffee liqueur

welcome to the jungle

rum, banana, borghetti, espresso

blame it on mexico

mezcal, cinnamon, ancho reyes liqueur, borghetti, espresso

wolf of wall street

bourbon, campari, amaretto, mr. black coffee liqueur