

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

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

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 **peach & prosciutto** mozzarella, crème fraîche, pistachio*, local honey
- 21 **soppressata** calabrian chile, thyme, mozzarella, tomato sauce
- 21 **summer corn pizza** sliced speck, smoked mozzarella, roasted corn, carolina mustard bbq, long hots

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**



no sleep til brooklyn!

vodka, espresso, licor 43, borghetti coffee liqueur

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

strong silent type

el dorado 12-year dark rum, campari, sweet vermouthe, 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

honey i ancho man

tequila blanco, lemon, génépy, ancho chile, honey foam

crouching tiger

gin, mango, bitter bianco, szechuan pepper, cocchi americano

**old fashioned**

bourbon, sugar, orange peel, bitters, luxardo cherry

paper plane

bourbon, amaro, aperol, lemon

margarita

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

lolo spicy margarita

blanco tequila, mango, habanero pepper, orange liqueur

naked & famous

mezcal, aperol, yellow chartreuse, lime

negroni

gin, campari, sweet vermouthe

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 zinfandel oak ridge ozv, lodi, california

12/60

RED pinot noir morandé pionero reserva casablanca, chile

14/70

RED blend zenza rosso puglia, italy

12/48

RED cabernet sauvignon daou, california

14/56

RED petit sirah red blend pessimist, california

16/60

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%	9
hop butcher	aspects of cancer 🦀 aipa //il// 5.25%	8
big truck	topless blonde american ale //md// 5.2%	8
industrial arts	metric german pilsner //ny// 4.7%	8
pbr	//wi// 4.7%	4
miller high life	champagne of beer ☺ //wi// 4.6%	5
athletic free wave	hazy ipa //ct// .4%	7

LOW TO NO ABV

crow bar spritz	high life, aperol, lemon 5%	10
jarritos margarita	tequila, lime, triple sec	12