

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, korean bbq, 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

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

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

PLATES

- 17 **crispy oyster sliders** cabbage, yuzu koshō aioli, toasted potato roll
- 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
- 22 **panko-crusted crab cakes** tomato-harissa butter, cucumber-mint slaw
- 28 **spicy shrimp risotto** rock shrimp, parmigiano-reggiano, basil oil, habanero-shrimp reduction
- 30 **steak frites** chile-rubbed hanger steak, spiced fries, chimichurri, pickled red onion

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 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
- 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**
espolòn 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 vermouth

		WINES
SPARKLING pinot blanc	ohlig rheingau latitude 50 sekt brut, germany	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	juggernaut, california	14/56

**wines on tap; bottle price is for a 1-liter carafe*

DRAUGHTS

2sp delco	amber lager //pa// 4%	8
tripping animals no mames	mexican lager //fl// 6%	8
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

hop butcher	green moss neipa //il// 7.5%	10
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

- LOW TO NO ABV**
- crow bar spritz** high life, aperol, lemon 5% 10
- athletic free wave** hazy ipa //ct// .4% 7