

## SHARES

- 26 **cheese & charcuterie** selection of 3 artisanal cheeses and charcuteries, assorted house-made condiments, crostini
- 12 **shoestring fries** pincho sauce
- 14 **crispy fried vegetable tempura** mixed seasonal vegetables, chimichurri aioli, aleppo pepper, lemon
- 15 **crispy chicken wings** blue cheese dressing, celery  
choose // bbq dry rub OR sticky miso-glazed  
OR caramelized onion hot sauce
- 16 **brie flatbread** pancetta marmalade, caramelized onions, granny smith apples, candied walnuts, hot honey drizzle
- 18 **oysters on the half shell** 6 oysters, lemongrass mignonette, lime cocktail sauce, charred lemon

### FOR THE TABLE

- 28 **paella mixta** shrimp, mussels, andouille sausage, roasted red peppers, peas, saffron rice
- 36 **grilled hanger steak** chimichurri, charred onion, pickled cabbage, grilled asparagus, romesco\*

## PLATES

- 14 **tempura cauliflower tacos** chipotle aioli, queso fresco, cilantro, radish
- 14 **cajun catfish tacos** buttermilk-marinated flash fried catfish, cajun remoulade, lime-cilantro-cabbage slaw, pickled jalapeño
- 14 **sweet & sour shrimp tacos** cabbage, poblano relish, cilantro
- 18 **birria tacos** braised short rib, cheese, onion, cilantro, beef consommé  
*all tacos served on corn tortillas*
- 20 **chicken pad thai** tamarind coconut sauce, crushed peanuts\*, bean sprouts, cabbage, cilantro
- 20 **ground short rib burger** double patty, american cheese, dijonaise, pickles, shoestring fries  
add // sunny-side egg 2 :: bacon 3

## SMALL PLATES

- 16 **little gem lettuce salad** green goddess dressing (contains anchovies), sugar snap peas, watermelon radish, parmigiano-reggiano, parsley crumbs
- 16 **korean fried chicken bao buns** crispy fried chicken, korean bbq sauce, cucumber, red onion, sesame seeds, cilantro
- 16 **pork bao buns** crispy pork belly, kimchi, sriracha aioli, bean sprouts
- 16 **spicy tuna tartare** avocado, cilantro, crispy wonton, soy dressing
- 16 **beef tartare** mustard, capers, egg, toasted focaccia
- 16 **flash fried calamari** roasted red peppers, smoked tomato aioli, arugula, lemon
- 16 **grilled octopus** tamarind glaze, curry-cantaloupe purée, confit cherry tomatoes, pickled ramps

## PIZZAS

- 11 **classic cheese** tomato sauce, mozzarella
- 12 **margherita** basil pesto, fior di latte, tomato sauce
- 15 **mushroom** truffle béchamel, leeks, mixed herbs, mozzarella
- 15 **garlic-ricotta** broccoli rabe, roasted garlic, mozzarella
- 16 **bacon date**, blue cheese, caramelized onion, mozzarella
- 16 **pear & prosciutto** honey, pistachio\*, smoked mozzarella
- 16 **soppressata** calabrian chile, thyme, mozzarella, tomato sauce
- 16 **italian sausage** tomato sauce, oil-cured italian black olives, red onion, mozzarella, provolone
- 16 **buffalo chicken** mozzarella, bacon, red onion, blue cheese, celery, ranch

add // pepperoni 2 :: soppressata 4 :: bacon 2  
prosciutto 4 :: sausage 2 :: mushrooms 2  
onions 2 :: oil-cured italian black olives 3  
green peppers 2 :: calabrian chiles 2

ask your server about our  
daily dessert special

\*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\*\*

ORIGINAL COCKTAILS 15

O.G. CLASSICS 14



**five & dime**

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

**boardroom**

rye, flor de caña, smoked bitters, brown sugar cordial, amaro

**harry & david**

bourbon, domaine de canton ginger liqueur, pear, honey, clove, toasted cinr

**no sleep til brooklyn!**

vodka, coffee, bébo cuban coffee liqueur, crème de cacao a la vanille

**bread pudding**

vodka, madeira, masala chai, clarified milk

**superfly**

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

**pass the dutchie**

clarin le rocher rum, bacardi superior chinola passion fruit, luxardo, lime, lavender bitters, egg white

**not in kansas anymore**

amaro montenegro, mezcal, kumquat, lime

**shiso high**

tequila blanco, vermouth de chambéry blanc, citrus, shiso leaf

**cachaçafari**

cachaça, blanco tequila, crème de framboise, lime, sage, raspberry

*\*contains nuts*

**old fashioned**

bourbon, sugar, orange peel, bitters, luxardo cherry

**paper plane**

bourbon, amaro, aperol, lemon

**margarita**

espolòn reposado, cointreau, fresh-squeezed lime, agave, salt

**lolo spicy margarita**

blanco tequila, mango, habanero pepper, cointreau

**naked & famous**

mezcal, aperol, yellow chartreuse, lime

**negroni**

gin, campari, sweet vermouth

WINES

|  |        |
|--|--------|
| SPARKLING prosecco ca furlan, italy                        | 12/48  |
| SPARKLING rosé prosecco brillal, italy                     | 12/48  |
| WHITE blend caymus conundrum                               | 12/48  |
| WHITE grüner veltliner martinshof zum martin sepp, austria | 10/40  |
| WHITE pinot gris a to z, oregon                            | 12/60* |
| 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   | 14/56* |
| 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 |
| dewey beer pizzetta italian pilsner //de// 5% | 7 |
| fiddlehead neipa //vt// 6.2%                  | 8 |
| big truck halfcab neipa //md// 6%             | 8 |
| other half green city neipa //ny// 7%         | 9 |
| levante tickle parts neipa //pa// 7%          | 9 |
| other half forever ever neipa //pa// 4.7%     | 7 |
| guinness stout //ir// 4.7%                    | 6 |
| allagash white //me// 5.2%                    | 7 |
| miller lite //wi// 4.5%                       | 4 |

CANS & BOTTLES

|   |   |
|---|---|
| levante coral kaleidoscope aipa //pa// 4.6%               | 9 |
| landmade marley maryland pale ale //md// 5.1%             | 9 |
| tripping animals ever haze neipa //fl// 7%                | 9 |
| first state black lotus american stout //de// 7%          | 9 |
| the veil never gonnagetit sour - fruited gose //va// 5.1% | 8 |
| coors light //co// 4.2%                                   | 5 |
| pbr //wi// 4.7%   | 4 |
| miller high life champagne of beer ☺ //wi// 4.6%          | 5 |
| stateside black cherry seltzer //pa// 4.5%                | 7 |

OTHER

**crow bar spritz** high life, aperol, lemon 8

ZERO ABV

**athletic free wave** hazy ipa //ct// .4% 7