

Signature Cocktails

Pawn Shop Special 19

dos bombres mezcal, sweet vermouth, campari

Earl The Pearl 19

belvedere vodka, earl grey tea, lemon, mint nectar

NSFW 20

*new amsterdam, mijenta blanco, aperol, mango,
passionfruit, lime, tropical red bull*

Emerald Gimlet 20

grey goose vodka, basil, lemon nectar, lime

Beauty Elixir 21

bendricks gin, sparkling rosé, cucumber, strawberry

Sunslip 19

mount gay eclipse rum, luxardo, passion fruit, lime

O.D.B "Old Dirty Bramble" 21

*maestro dobel silver tequila, smoked blackberries,
honey, ginger, lemon*

Green With Envy 20

*ketel one botanical cucumber & mint,
elderflower, jalapeño & cilantro nectar, celery salt*

Ice Spice 20

vida mezcal, ancho reyes, peach puree, thai chile nectar, lime

The Woodsman 20

bulleit bourbon, muddled pear, allspice maple syrup, lemon

"Rolls Royce" 24

volcan reposado tequila, grand marnier, lime

Wines by the glass

Sparkling

N.V. Prosecco, Balerin, Veneto, Italy	16
N.V. Sparkling Rosé, Chandon, California, USA	19
N.V. Brut Champagne “Yellow Label”, Veuve Clicquot	30
N.V. Brut Rosé Champagne, Moët Impérial	35

White

Riesling, Selbach, Mosel, Germany 2020	15
Pinot Grigio, Caposaldo, Delle Venezie, Italy	17
Chardonnay, Skyside, North Coast, California, 2019	18
Sauvignon Blanc, Archetype, Marlborough 2020	19
Sancerre, Le Roi des Pierres, Loire Valley, France 2021	23

Rosé

Château d’Esclans Whispering Angel Rose 2020	19
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Red

Malbec, Terrazas De Los Andes, Mendoza, Argentina 2021	16
Pinot Noir, Bacchus “Ginger’s Cuvée”, California 2020	18
Cabernet Sauvignon, Felino, Mendoza, Argentina 2019	19
Grand Durif, Caymus-Suisun, Suisun Valley, California 2020	28

Hero Proof Cocktails

non-alcoholic

Garden Party 17

seedlip garden, coconut cream, passionfruit, citrus

Porch Light 15

vanilla thyme, lemon, fever tree elderflower



Beer

BOTTLE

Amstel Light

Brooklyn Lager

Goose Island IPA

Michelob Ultra

Heineken

Heineken Silver

Heineken 0.0

Stella Artois

~10~

Starter

Warm Olive Bread †
olive tapenade, truffle butter

Choose 3

Tuna Poke Wonton Tacos *
cilantro, radish, wasabi keupie

Spicy Salmon Tartare *†
caviar, pickled daikon radish, avocado mousse

Pearls Of The Sea * †
*oysters & caviar, shrimp cocktail,
alaskan king crab legs, champagne mignonette*

Roasted Bone Marrow †
rioja braised shallot marmalade, celery & caper salad

Little French Dips *
slow-roasted beef, gruyere, horseradish aioli, housemade au jus

Roasted Beet Jewel †
goat cheese, calabrian chili

Kale & Apple Salad †
*candied pecans, shaved goat cheese,
pancetta, apple cider vinaigrette*

Grilled Cheese, Smoked
Bacon & Tomato Soup Dumplings

Cauliflower Tacos
*apple miso marinade, gochujang,
charred scallion salsa*

Oven Braised Chicken Meatballs
whipped ricotta, wild mushroom, winter truffles

Thai Style Deep Fried Shrimp †
green papaya slaw

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Certain individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.
†Can be made gluten-free, please ask your server

Choose 2
(4 or more people choose 3)

Butter Chicken †
*cucumber, chickpea and feta salad,
garam marsala butter sauce*

Pan Seared Scallops *†
*jambalaya risotto, crispy pork belly,
piquillo pepper remoulade*

Sherry Glaze Salmon *†
swiss chard, cous cous, celery root puree

Lobster Ravioli
limoncello beurre blanc, caviar

Double Cut Lamb Chop *†
polenta, liquid gold wine glaze

B&E Beef Wellington *
*filet mignonette, foie gras mousse, mushroom duxelles
winter truffle bordelaise sauce*

14 oz NY Strip Steak * †
foie gras demi glaze

Grilled Marinated Portobello Mushroom †
sesame glazed rice noodles, shiitake mushrooms, napa cabbage

24 oz Dry Aged Bone-in Ribeye * + 12 pp
*porcini bordelaise, winter truffles,
crispy rosemary onions*

Choose 2

Broccolini †
garlic, soy, chile

Miso Glazed Eggplant †

Roasted Autumn Vegetables †
*ginger & cider glazed delicata squash, baby carrots
& brussels sprouts, marcona almonds*

Crispy Vidalia Onion Rings
miso honey mustard and sambal ketchup

Truffled Mac & Cheese
fresh shaved winter truffles

*For last year's words belong to
last year's language, And next
year's words await another
voice, And to make an end is to
make a beginning.*

-T.S. Eliot

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Desserts

Chef's Selection

Port & Dessert Wine

Moscato d'Asti, La Spinetta 2010

Six Grapes Ruby Port, Graham's

30yr Tawney Port, Graham's

Bea, Sagrantino di Montefalco Passito 2008

Double Dirty Chai

*new amsterdam vodka, mr. black,
chai concentrate,
cold brew, almond milk, demerara*

Selected Spirits *(per 2 oz pour)*

Scotch

Macallan 15	32
Glenfiddich 18	35
Nikka Yoichi	40
Old RIP Van Winkle 10	55
Balvine 21	56
Glenfiddich 26	120
Pappy Van Winkle 23	165

Cognac

Hennesy VSOP	21
Remy Martin XO	50
Hennesy XO	58
Hennesy Paradise Imperial	375
Louis XIII	400