



## FIRST

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### DISTRICT GREENS

*Arugula | Baby Tomato | Candied Walnut Parmesan | Balsamic Vinaigrette*

or

### SWEET CORN BISQUE

*Charred Corn Relish | Herb Oil*

## SECOND

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### PLANK SCOTTISH SALMON

*Harissa Chick Pea | Braised Fennel & Greens | Preserved Lemon Beurre Blanc*

or

### GRILLED CAGE FREE JERK CHICKEN

*Grilled Balsamic Glazed Vegetables | Aji Amarillo Whipped Potatoes | Pickled Apricot | Black Garlic Jus*

or

### BBQ BABY BACK PORK RIBS

*Espresso Rub | Molasses BBQ | Napa Cabbage Slaw | Potato Frites*

## DESSERT

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CRÈME BRÛLÉE

## WINE

WHITE	5oz	9oz	bottle
Featured White - <b>Rotating Selection</b>	8	13	37
Magnolia Grove, <b>Chardonnay</b> , California	9	14	39
Chateau St. Michelle, <b>Riesling</b> , Washington	9	14	39
Bollini, <b>Pinot Grigio</b> , Trentino, Italy	10	15	41
Banfi Centine, <b>Rosé</b> , Tuscany, Italy	10	15	41
Kim Crawford, <b>Sauvignon Blanc</b> , New Zealand	12	17	48
Santa Cristina, <b>Pinot Grigio</b> , Sicily, Italy	-	-	40
Pacific Rim, <b>Dry Riesling</b> , Washington	-	-	40
Joel Gott, <b>Sauvignon Blanc</b> , California	-	-	44
Hess Select, <b>Chardonnay</b> , California	-	-	44
Conundrum, <b>White Blend</b> , California	-	-	60
RED	5oz	9oz	bottle
Featured Red - <b>Rotating Selection</b>	8	13	37
Magnolia Grove, <b>Cabernet Sauvignon</b> , Ca.	9	14	39
Beringer Founders Estate, <b>Merlot</b> , California	9	14	39
Doña Paula, <b>Malbec</b> , Mendoza, Argentina	9	14	39
Alamos, <b>Red Blend</b> , Mendoza, Argentina	10	15	44
De Loach, <b>Pinot Noir</b> , California	11	16	49
Smith & Hook, <b>Cabernet Sauvignon</b> , California	14	19	56
Charles & Charles, <b>Cab/Syrah</b> , Washington	-	-	44
Seven Falls, <b>Merlot</b> , Washington	-	-	44
Pepperjack, <b>Red Blend</b> , Barossa Valley, Aus.	-	-	45
Matua Valley, <b>Pinot Noir</b> , New Zealand	-	-	45
Penfolds, <b>Cabernet</b> , "Bin 9", Australia	-	-	58
Mitolo, <b>Cabernet Sauvignon</b> , "Jester", Chili	-	-	62
Freemark Abbey, <b>Cabernet Sauvignon</b> , Napa	-	-	115
Justin, <b>"Isosceles"</b> , Paso Robles, California	-	-	195
<b>Quintessa</b> , Blend, Rutherford, Napa, Ca.	-	-	495
Joseph Phelps, <b>Insignia</b> , Cabernet, Napa, Ca.	-	-	585
<b>Opus One</b> , Oakville, Napa Valley, Ca.	-	-	675
SPARKLING	glass	bottle	
Mionetto, DOC Prosecco, Italy	9	39	
Mumm Napa, Brut, "Prestige", California		80	
Vueve Cliquot, Brut, France		125	
Dom Perignon, Brut, France		260	

## DRAFT BEER

ANGEL CITY - LAgger, LAGER 4.8% ABV	7
<i>Refreshing, honey grapefruit &amp; citrus notes, subtle tart bite</i>	
LAGUNITAS - IPA, 6.1% ABV	8
<i>Medium-bodied, copper-hued beer brewed with balanced hops</i>	
GOLDEN ROAD, WOLF AMONG WEEDS, IPA, 8% ABV	8
<i>Golden full-bodied hop forward IPA with spice notes</i>	
TENAYA CREEK - BONAZA - BROWN ALE, 5.6% ABV	8
<i>Malt forward Brown Ale hint of spice &amp; light bitter finish</i>	
SAINT ARCHER WHITE ALE 5% ABV	8
<i>Crisp brew with tart citrus, spicy coriander, &amp; orange notes</i>	

## BOTTLE & CAN

Angry Orchard Crisp Apple Cider	8
Stella Artois   Sam Adams   Guinness	8
Corona   Heineken   Blue Moon	8
Budweiser   Bud Light   Coors Light	7

## HOUSE

MOSCOW MULE (Draft)	11
<i>Russian Standard Vodka   Cock &amp; Bull Ginger Beer   Fresh Lime</i>	
BRAMBLEBERRY JULIP	16
<i>Fresh Blackberry   Domain de Canton Ginger   Elijah Craig Bourbon   Rittenhouse Rye   Cucumber   Burnt Sugar</i>	
PALOMA Del Sur	13
<i>Xicaru Mezcal   Grapefruit   Lime   Spritzer   Lavender Salt</i>	
DISTRICT COSMOPOLITAN	14
<i>Beluga Noble Vodka   Aperol   Hibiscus-Cranberry-Coulis   Ginger   Lemon</i>	
BEETNIK	13
<i>Roasted Apple &amp; Beet Infused Applejack &amp; Vodka   Lemon   Dill</i>	
LAVENDER BLOSSOM	14
<i>Makers Mark Bourbon   Lemon   Lavender   Egg White   Bitters</i>	
SUMMER TEA	13
<i>Botanist Gin   Pimm's   Ginger   Lemon   Cucumber   Blueberry</i>	
PISCO SOUR	14
<i>La Caravedo Pisco   Lime   Egg White   Angostura</i>	
STRONG MEDICINE	
MORPHINE	14
<i>Mushroom Infused Applejack   Punt E Mes   Cynar   Orange Bitters   Black Salt</i>	
PENICILLIN	14
<i>Scotch   Lemon   Ginger   Honey   Peet</i>	
NICOTINE	15
<i>Toasted Cacao Nib Infused Amaro Nonino   Mescal   Rum   Slivovitz   Dry Curacao   Espresso Reduction   Smoke   Black Walnut Bitters</i>	
OPIUM*	15
<i>Bombay East Gin   Pamplemousse   Rose Water   Lemon   Campari   Lillet Rose   Riesling</i>	
<i>*Best Tasting Cocktail -2017 M International Mixology Competition</i>	

## HISTORY

OLD FASHIONED c. 1803, New York	14
<i>Woodford Bourbon   Bitters   Brandied Cherry</i> <i>-add smoke \$2</i>	
DARK N' STORMY c. 1850 Bermuda	13
<i>Goslings Dark Rum   Ginger   Seltzer   Lime</i>	
BROOKLYN c. 1920's, New York	14
<i>Rittenhouse Rye   French Vermouth   Maraschino   Bitters</i>	
NEGRONI (SMOKED) c.1920, New York	15
<i>Botanist Gin   Carpano Antica   Campari</i>	
TEQUILA DAISY "MARGARITA" c.1930's, Mexico	14
<i>Milagro Tequila   Cointreau   Fresh Lime   Spritzer</i>	
BRANDY CRUSTA c. 1930, New York	14
<i>Courvoisier Cognac   Cointreau   Maraschino   Lemon</i> <i>Absinthe   Benedictine   Maraschino   Pineapple   Lemon</i> <i>Egg White   Rose Water   Peychaud's Bitte</i>	

