

## DINNER MENU | Thu-Sun 4.30-10pm

### Vegetables

#### **HONEYNUT SQUASH RISOTTO** *vg* 15

Vegetable Stock, Lemon Olive Oil, Cilantro, Toasted Pine Nuts

#### **PAPAS BRAVAS** *vg* 16

Harissa Aioli, Queso, Pickled Red Onions, Barbacoa Essence

#### **WILD ARUGULA** *vg* 11

Roasted Squash, Candy Beets, Goat Cheese, Orange Vinaigrette, Almonds

#### **TAGLIATELLE OLIO** *vg* 15

Heirloom Sundried Tomato, Poached Egg, Compressed Feta, Shaved Parmesan

#### **BEET TARTARE** *vg* 16

Persian Cucumber, Quail Egg, Bubu Arare, Bourbon Gastrique

#### **WEDGES** *vg* 10

Crisp Potato Wedges, Pecorino Romano, Truffle Essence, Black Garlic Aioli

### Sea

#### **CHARRED OCTOPUS** 18

Basque Piperade, Cilantro Crema,  
Heirloom Corn, Rice Chicharron

#### **PACIFICO STRIPED BASS** *gf df* 17

Shallot & Shaved Fennel Escabeche, Chimichurri

#### **ALBACORE TUNA TARTARE** 16

Yuzu-Ponzu Broth, Furikake, Quail Yolk

#### **SCALLOP AND PORK BELLY** *gf* 19

Smoked Pork Belly, Vanilla Parsnip Purée,  
Pea Tendrils

### Big Plates

#### **WAGYU NY STEAK** *gf df* 42

Au Poivre Glaze, Balsamic Braised Onions, Coined Potato

#### **ÕRA KING SALMON** 28

Confit Heirloom Carrots, Furikake, Vanilla Parsnip Purée

#### **TEMANA LAMB RACK** 36

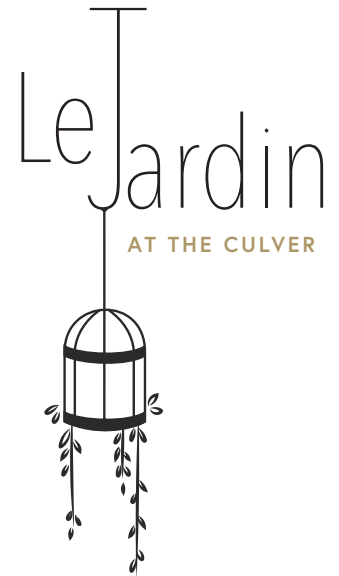
Maitake & Pea Tendril Hash, Compressed Valbreso Feta,  
Mustard-Shallot Jus

#### **PLANCHE DE CHARCUTERIE** *df* 24

Chefs Selection of (3) Cured Meats Paired with Seasonal  
Accoutrements

*vg*) vegetarian *gf*) gluten free *df*) dairy free

An automatic gratuity of 20% is added to parties of six or more. We accept a maximum of two credit cards per table.



## DRINKS MENU

### Refreshments

Evian Natural Spring Water 750ml 7.5

Pellegrino Sparkling Natural Water 750ml 7.5

Lemonade 3.5

Soda Coca-Cola, Diet Coke, Sprite 4

Juice Orange, Pineapple, Grapefruit, Cranberry 4

Black Iced Tea 3.5

Fresh Mint Tea 5

Selection of Hot Teas 5

Coffee 4

Espresso 5

Latte, Cappuccino 6.5

Cold Brew Coffee 6

### Signature Cocktails

**THE RUBY SLIPPER 2.0** Absolut Elyx Vodka, Lime Juice, Raspberry Syrup, Glitter 12

**GLINDA'S BUBBLE** Absolute Juice, Lime Juice, Simple Syrup, Blueberries, Soda Water, Cotton Candy, Glitter 13

**IF I ONLY HAD A BRAIN** Quail Egg, Dr. Zzyzx Caraway Vodka, Tabasco, Lemon 13

**RED SNAPPER** Tomato Juice, Vodka, Worcestershire Sauce, Salt, Cayenne Pepper, Black Pepper, Lemon Juice 14

**MS. MAYA** Grey Goose Vodka, Elderflower Liqueur, Grapefruit Juice, Rosemary 13

**THE HOTEL HUNT** Muddled Strawberries & Blueberries, Demidoff Vodka, Cava, Soda Water 13

**THE COPERNICUS** Beefeater Gin, Tonic, Orange Bitters, Juniper & White Peppercorn Tincture 15

**THE FIRST STEP** Malfy Limone Gin, Campari, Scrappy's Cardamom Bitters, St. Germain 16

**HORSE OF A DIFFERENT COLOR** Beefeater Gin, Tonic, Butterfly Pea & Jasmine Simple 15

**EAST SIDE GIMLET** Beefeater Gin, Lime Juice, Simple Syrup, Club Soda, Mint 12

**THE WIZ** Beefeater Gin, Green Chartreuse, Benedictine, Lime Juice, Simple Syrup, Absinthe Rinse, Green Food Coloring 15

**THE WICKED WITCH** Arugula & Basil Infused Gin, Green Chartreuse, Cucumber, Basil, Cava, Glitter 13

**TOTO'S BASKET** Beefeater Gin, St. Germain, Simple Syrup, Muddled Berries, Cava 14

**CULVER SMASH** Beefeater Gin, Simple Syrup, Lemon, Strawberries, Mint, Soda Water 14

**THE SINATRA** Watermelon Juice, Muddled Basil, Beefeater Gin, Cava 14

**THE COWARDLY LION** Sailor Jerry, Malibu Rum, Pineapple, Cranberry Juice, Mezcal Float 14

**BELAFONTE** Mount Gay Rum, Gifford Banana Liqueur, Cabernet Sauvignon, Lemon Juice, Goat Milk Yogurt 13

**SOME LIKE IT HOT** Altos Tequila, Contreau, Lime Juice, Ancho Reyes Chile Liqueur, Firewater Bitters, Jalapeños 12

**HAZEL HARRY** Altos Plata Tequila, Lime Juice, Cointreau 13

**MADAME LILLY** Del Maguey Mezcal, Dry Vermouth, Green Chartreuse, Orange Bitters 13

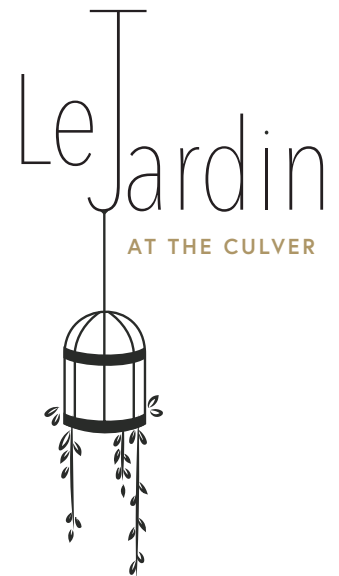
**SMOKEY CHURCHILL** Del Maguey Mezcal, Glenlivet 12 Year Rinse, Sweet Vermouth, Cointreau 15

**LE PAMPLEMOUSSE** Hennessy Cognac, Pamplemousse Liqueur, Lemon Juice, Grapefruit Soda 16

**BOGART** Evan Williams, Chivas Regal, Port Wine, Lemon, Egg White, Walnut Bitters, Nutmeg 14

**THE BUSTER KEATON** Aperol, Mango Juice, Cava, Orange 12

**MIMOSA** House Champagne, Choice of Watermelon, Mango, or Orange Juice 10



**APERITIF HOUR!** \$10 two pour cocktails and half off beer and wine | Thu-Sun, 4.30-7pm & 9pm-10pm

**LA VIE EN ROSÉ ALL DAY** Three glass flight of rosé wine, our sommelier selection 22

**BOTTOMLESS BRUNCH!** Fresh juice mimosas or red snappers (two hour limit) | Sat-Sun, 10am-2pm 25