

F O O D

CRAB ROLL 23.50

jumbo lump crab, celery, onion, aioli, chives, brioche bun, sweet spiced kettle chips

SMOKED TROUT SALAD 14

capers, dill, pickled shallot, rye toast

KALE WALDORF SALAD 13

grapes, celery, candied walnuts, apples, champagne vinaigrette, bleu cheese, rye toast

AVOCADO TOAST 8

miso aioli, furikake, lime juice, basil, olive oil, rye bread

PASTRAMI REUBEN 16

fresh kraut, 1000 island dressing, swiss cheese, rye bread, sweet spiced kettle chips

GRILLED PIMENTO CHEESE & ROMA TOMATO BASIL SOUP 15

brioche bread

CHARCUTERIE BOARD 20

assorted artisanal cheeses, cured meats, fig jam, pickled grapes, toast points

Nutrition information available upon request

* Item is served or may be requested undercooked. Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood can increase your risk of foodborne illness

† Gluten free

Before placing your order, please inform your server if a person in your party has a food allergy

DRINK

COCKTAILS

SIGNATURE

WEEKEND GETAWAY* 19.00

olmeca altos plata tequila, pamplemousse, egg white, grapefruit, lemon, aromatic bitters

STONEWASHED 17.00

aviation gin, crème de violette, luxardo cherry syrup, fever tree ginger beer, lime

BILLIONAIRE 18.00

maker's mark bourbon, grenadine, lemon, absinthe

GM 75 17.00

grand marnier, lemon, prosecco

HIGH FASHION 19.00

woodford reserve bourbon, macallan 12 yr, mission fig syrup, aromatic bitters

VINE STREET 17.00

chopin vodka, rosé, lime, grape, mint, prosecco

SMOKE AND HEAT 17.00

sombra mezcal, jalapeño, grand marnier, lime, orange, smoked sea salt

BOHEMIAN SIDECAR 18.00

courvoisier cognac, grand marnier, mission fig syrup, lemon, cinnamon

AMELIA 17.00

chopin vodka, st-germain, lemon, blackberry

VESPER 21.00

the botanist gin, grey goose vodka, lillet blanc

NON-ALCOHOLIC

ROSEHOUND 14.00

seedlip grove, grapefruit, honey, rosemary
make it a cocktail 18.00

BERRY GINGER SMASH 8.00

blackberry, fever tree ginger beer, lime
make it a mule 17.00

BASIL CUCUMBER CRUSH 8.00

cucumber, lime, basil, soda
make it a cocktail 17.00

ALMOND MINT SODA 8.00

orgeat, lime, mint, soda
make it a cocktail 18.00

NORDSTROM COLD BREW 4.50

FEVER TREE GINGER BEER 4.50

WINE

SPARKLING

Ruffino, Prosecco, Italy	15	45
Michelle, Brut Rosé, Washington	14	42
Veuve Clicquot, 'Yellow Label', Champagne, France	20	60
Perrier Jouet, 'Belle Epoque', Champagne, France		250

ROSÉ

Wither Hills, Rosé, Marlborough, New Zealand	14	42
Jean Luc Colombo, Rosé, France	15	45

WHITE

Solitar, Riesling, Mosel, Germany	16	48
Santa Cristina, Pinot Grigio, Delle Venezie, Italy	14	42
Decoy, Sauvignon Blanc, Sonoma, California	16	48
Kim Crawford, Sauvignon Blanc, Marlborough	15	45
Conundrum, White Blend, California	15	45
CSM, 'Mimi', Chardonnay, Washington	15	45
Daou, Chardonnay, Paso Robles, California	16	48
Sonoma Cutrer, Chardonnay, Sonoma, California	17	51
Patz & Hall, Chardonnay, Sonoma Coast, California		56
Cakebread, NameChardonnay, Napa Valley, California		78

RED

Erath, 'Resplendent', Pinot Noir, Oregon	16	48
Imagery, Pinot Noir, California	15	45
Trapiche, Malbec, Argentina	15	45
Greystone, Merlot, California	14	42
Intrinsic, Red Blend, Columbia Valley, Washington	17	51
Hess, 'Lion Tamer', Red Blend, Napa Valley, California		81
Hess, 'Shirtail', Cabernet Sauvignon, California	16	48
CSM, 'Mimi', Cabernet Sauvignon, Washington	16	48
Daou, Cabernet Sauvignon, Paso Robles, California	20	60
Coppola, 'Claret', Cabernet Sauvignon, California	15	45
Trefethen, Cabernet Sauvignon, Napa Valley, California		100

BEER

Bell's 'Two Hearted' Ale	6
Sixpoint 'The Crisp' Pilsner	7
Sierra Nevada Pale Ale	7
Allagash White Ale	8
Wölffer Rosé Cider	9

COFFEE

Espro Press	3
Latte	4.5

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