

SHAREPLATES

CHARCUTERIE BOARD mortadella, salami, prosciutto di parma, lavender goat cheese, truffe cheddar, valhalla stilton, honey comb, black walnut, olive, caper berry. 26

HOUSE CHICKEN WINGS honey chipotle or naked wings, dipping sauce. 14

CRISPY CALAMARI STEAK parmesan, fine herb, marinara. 16

HOT HONEY PIE 72-hr dough, san marzano tomato, oregano, local honey, pickled onion, mozzarella, fresh prosciutto. 18

PEPPERONI MARGHERITA 72-hr dough, san marzano tomato, shaved garlic, fresh basil, oven dried tomato, mozzarella, fresh mozzarella, pecorino. 18

FENNEL SAUSAGE PIE 72-hr dough, san marzano tomato, peppadew pepper, shaved garlic, provolone. 18

MUSHROOM PIE 72-hr dough, mornay sauce, fresh herb, seasonal mushroom, fontina, caramelized onion, pecorino. 16

SOUP & SALAD

STEAK SALAD chilled new york, baby greens, pickled onion, oven dried tomato, marinated gigante bean, roasted zucchini, balsamic onion vinaigrette. 20

HORSERADISH SALMON CAESAR baby romaine, fried caper, parmesan frico, caesar dressing, crouton. 18

PUMPKIN BISQUE dungeness, crispy prosciutto, toasted pepitas, cardamom fraiche, chive oil. 16

MAINS

**sandwiches & burgers served with french fries or simple salad*

PRIME RIB DIP beechers white cheddar, caramelized onion, roasted mushroom, horseradish aioli, red wine jus. 20

ADOBO CHICKEN charred avocado, pistachio, baby greens, onion, telera. 16

PUB BURGER (brisket, short rib, chuck) havarti cheese, tomato-jalapeno jam, braised red onion, charred onion aioli, bibb lettuce, ciabatta. 17

LAMB BURGER candied bacon, arugula, tomato jam, white cheddar, blonde ale soubise. 18

FISH & CHIPS beer battered cod, tartar, charred lemon, slaw. 16

SIDES

SIMPLE SALAD baby greens, shaved cucumber, carrot, heirloom cherry tomato, candied pecan, champagne vinaigrette. 8

FRENCH FRIES habanero ketchup. 5

CLAM CHOWDER 9

SIGNATURE COCKTAILS
CLASSIC PUB MARTINI 12

tanqueray 10 gin, anchor old tom gin, blanc vermouth, dry vermouth, frozen

1901 MANHATTAN 12

elijah craig small batch bourbon, dry curaçao, dry vermouth, angostura, frozen

HOT BUTTERED RUM 12

jamaican gold rum, spiced butter, cinnamon

IRISH COFFEE 12

red breast 12 yr irish whiskey, brown sugar, 1901 dark roast coffee, shaken cream

IRISH PUNCH 12

irish whiskey, apple brandy, pineapple juice, lemon, cinnamon syrup

FLANNEL SHIRT 12

scotch, averna, apple cider, lemon, allspice dram, demerara, angostura

DOCTOR'S ORDERS 12

brennivín, green chartreuse, ginger liqueur, apple-cardamom syrup, lime, lavender bitters

ALGONQUIN 12

rye, blanc vermouth, pineapple, honey syrup

OVERLOOK 12

aviation gin, doug fir eau de vie, lime, cinnamon syrup

ORCHARD CAIPIRINHA 12

cachaça, spiced apple syrup, lime

SAISONNIÈRE 12

vodka, pear brandy, lemon, demerara

THE BUDDY SYSTEM 12

Brennivín, budweiser syrup, fino sherry, lemon

SPIKE THE KIDDIE TABLE 12

aged rum, sparkling cider, lemon, star anise

BILLOWS & THIEVES 10 (ALCOHOL FREE)

cold brew coffee, grapefruit, lemon, black cardamom-cinnamon syrup, smoked salt

GOLDEN HOUR 10 (ALCOHOL FREE)

white verjus, honey syrup, orange blossom water

RED

WOODWARD CANYON RED TABLE WINE. 12
36% cabernet sauv / 18% barbera / 15% syrah / 11% merlot

NEFARIOUS CELLARS SYRAH. 14

WALLA WALLA VINTNERS CABERNET FRANC. 14

FIVE STAR CELLARS MERLOT. 14

ABEJA WINERY CABERNET SAUVIGNON. 16

WHITE

LOST RIVER WINERY PINOT GRIS. 10

TRIMBACH RIESLING. 12

NEFARIOUS CELLARS CONSEQUENCE. 12
56% sauv blanc / 35% pinot grigio / 9% riesling

L'ECOLE NO. 41 CHARDONNAY. 12

PORT/SHERRY/AMARO

ROYAL OPORTO TAWNY PORT. 14

ROYAL OPORTO RUBY PORT. 14

EL MAESTRO SIERRA SHERRY. 14

FERNET BRANCA AMARO. 14

WHISK(E)Y

SCOTCH GLENLIVET 14 YR. 25

JAPANESE HIBIKI 21 YR. 65

IRISH RED BREAST 15 YR. 16

AMERICAN BLANTON'S BOURBON. 30

BEER PINT/IMPERIAL PINT

GEORGETOWN **MANNY'S PALE ALE** 7/9

MAC & JACK'S **AFRICAN AMBER** 7/9

ROGUE **DEAD GUY ALE** 7/9

NINKASI **TOTAL DOMINATION IPA** 7/9

HALE'S **CREAM ALE (NITRO)** 7/9

GUINNESS **STOUT (NITRO)** 7/9

COORS LIGHT 5/7

STICKY CHOCOLATE CAKE toffee glaze, piment d'espelette ice cream. 9

OLIVE OIL CAKE pluot jam, pinenut ice cream, chantilly cream. 9

BREAD PUDDING white chocolate sauce. 9