

**SHAREPLATES**

- CRISPY CALAMARI STEAK parmesan, fine herb, marinara. 16
- CHARCUTERIE BOARD mortadella, salami, prosciutto di parma, lavender goat cheese, truffe cheddar, valhalla stilton, honey comb, black walnut, olive, caper berry. 26
- SHERRY GLAZED RIBS half rack. 22
- BACON & GOAT CHEESE FLATBREAD 72-hr dough, local honey, rosemary, onion. 12
- PROSCIUTTO FLATBREAD 72-hr dough, local jam, sriracha, mission figs, crispy & fresh prosciutto, arugula, caramelized onion. 12

**MAINS**

- BEET & CRAB SALAD arugula, spiced remoulade, sherry vinaigrette. 24
- STEAK SALAD chilled new york, baby greens, pickled onion, oven dried tomato, marinated gigante bean, roasted zucchini, balsamic onion vinaigrette. 20
- PUMPKIN BISQUE dungeness, crispy prosciutto, toasted pepitas, cardamom fraiche, chive oil. 16
- PRIME RIB 12 oz, truffe jus, shaved fresh horseradish, wilted greens. 32
- NEW YORK STEAK 10 oz, charred scallion sauce, braised red onion. 30
- KUROBUTA PORK SHANK smoked white yam, braised swiss chard, citrus-pinenut gremolata. 36
- SALMON ROMESCO charred cauliflower, arugula, charred lemon. 29
- WINTER SQUASH pickled onion, mornay, squash cracker, toasted pepitas. 22
- PRESSED HALF CHICKEN seasonal mushroom, sherry cream, pistachio. 26
- PAN SEARED DUCK cab reduction, stewed grape, celery frond, crisp pork, roasted parsnip. 28
- PRAWN RISOTTO stewed leeks, sun blushed tomato, marscapone, fresh herbs. 27
- SHRIMP & CRAB RAVIOLI fresh pasta, seasonal mushroom, english pea, saffron cream, romano, parsley. 28
- LAMB BURGER candied bacon, arugula, tomato jam, white cheddar, blonde ale soubise. 18

**SIDES**

- ROASTED PEE WEE POTATO garlic puree, local honey, herbed crouton. 6.5
- AGLIO E OLIO fresh house spaghetti, garlic, chile, lemon, parsley, romano. 9
- DUCK FAT BRUSSELS SPROUTS house preserved lemon, lardon, pistachio. 8
- CHARRED BROCCOLINI aleppo, romano, lemon. 6.5
- SIMPLE SALAD baby greens, shaved cucumber, carrot, heirloom cherry tomato, candied pecan, champagne vinaigrette. 8
- 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