

## SHAREPLATES

**CRISPY CALAMARI STEAK** parmesan, fine herb, marinara. 16

**SHERRY GLAZED RIBS** half rack. 22

**BACON & GOAT CHEESE FLATBREAD** 72-hr dough, local honey, rosemary, onion. 12

**LAMB MEATBALL FLATBREAD** 72-hr dough, roasted cauliflower, chile pepper-tomato sauce, pine nuts, mint, yogurt. 12

## SALAD

**COMPRESSED MELON SALAD** burrata cheese, avocado mousse, heirloom tomato, candied walnut, aleppo pepper. 17

**HEIRLOOM TOMATO SALAD** quark goat cheese, habanero pearls, house lavosh, cucumber, pickled shallot, fresh herbs, olive oil. 18

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

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

## MAINS

**FORAGED MUSHROOMS** fava bean, roasted squash, popcorn shoots, sherry reduction. 22

**PRIME RIB** 12 oz, truffle jus, creamed horseradish, smashed pee wee potato, wilted greens. 35

**NEW YORK STEAK** 10 oz, charred scallion sauce, braised red onion, smashed pee wee potato. 33

**KUROBUTA PORK CHOP** pancetta lardons, pork jus, flash fried sweet peppers, pickled onions, micro celery, smashed pee wee potato. 31

**PAN SEARED HALIBUT** fried quinoa, mirin butter, rainbow chard crisp. 31

**WILD KING SALMON** gazpacho salsa, roasted peewee potato, haricots verts. 29

**PRESSED HALF CHICKEN** mary's chicken, seasonal mushroom, sherry cream, pistachio. 26

**FIRE PASTA NO.2** pappardelle, house fermented hot sauce, chicken thigh, soy sauce, peppadew peppers, romano, fried chicken skin. 26

**SUMMER CRAB PASTA** dungeness crab, halibut cheeks, bacon, oyster mushrooms, asparagus, sunchoke, roasted pepper sauce, spaghetti, basil. 28

**GAME BURGER\*** (bison, wild boar, elk, and wagyu)honey lavender goat cheese, applewood bacon, crispy leeks, maitake mushroom, arugula, peppadew aioli, dutch crunch bun, fries. 20

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

*\*plant-based patties available*

## SIDES

**ROASTED PEE WEE POTATO** garlic puree, local honey, herbed crouton. 6.5

**GRILLED ASPARAGUS** fried egg, black sesame seeds, chile hollandaise, cilantro. 10

**BLISTERED SHISHITO PEPPERS** cotija, aleppo, maldon, cilantro. 7

**CAESAR SALAD** baby romaine, fried caper, parmesan frico, crouton. 10

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

**CLAM CHOWDER** homemade sourdough rolls. 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

**CLOVER CLUB 12**

plymouth gin, lemon, raspberry syrup, dry vermouth, egg white

**PIMMS CUP 12**

pimm's no. 1, beefeater gin, strawberry, ginger, cucumber, ginger beer

**SCOTCH VIOLET 12**

dewar's white label scotch, crème de violette, honey syrup, lemon

**VELVET TOUCH 12**

bulleit rye, walnut liqueur, sherry, charred orange zest

**THE FIRST BLOOM 12**

hendrick's gin, fresh cucumber, lemon juice, simple syrup, rose water, egg white

**GOLD RUSH 12**

maker's mark bourbon, limoncello, ginger liqueur, muddled lemon, sage, egg white

**PART TIME LOVER 12**

altos plata tequila, aperol, elderflower, lemon juice, bitters

**MICK THE MILLER 12**

gray whale gin, elderflower liqueur, agave, grapefruit juice, basil, salted rim

**IRISH COFFEE 12**

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

**A RHUM WITH A VIEUX 12**

lemonhart rhum, cognac, gosslings gark rum, peychaud's & angostura bitters, absinthe

**DAMASCUS 10 (ALCOHOL FREE)**

seedlip spice 94, cold brew coffee, luxardo cordial

**GOLDEN HOUR 10 (ALCOHOL FREE)**

white verjus, honey syrup, orange blossom water

**PANOMA 10 (ALCOHOL FREE)**

seedlip spice 94, fresh grapefruit, lime juice

**RED**

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

**WOODWARD CANYON** BARBERA. 14

**NEFARIOUS CELLARS** SYRAH. 16

**SUCCESSION WINES** NEBBIOLO. 14

**ISENHOWER CELLARS** CABERNET FRANC. 14

**FIVE STAR CELLARS** MERLOT. 14

**ABEJA WINERY** CABERNET SAUVIGNON. 18

**WHITE**

**MUMMS NAPA** BRUT SPARKLING. 14

**AMOS ROME VINEYARDS** ROSE OF CAB FRANC. 10

**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

**DASHWOOD** SAUVIGNON BLANC. 10

**KENTUCKY BOURBONS**

**FOUR ROSES** 12

**BLOOD OATH PACT NO.6** 40

**W.L. WELLER** 30

**LITTLE BOOK** 20

**BEER** PINT/IMPERIAL PINT

BALE BREAKER **PILSNER** 7/9

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

HOP VALLEY **STASH PANDA HAZY IPA** 7/9

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

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

MANCHESTER 42 **HARD CIDER** 7/9

**COORS LIGHT** 5/7

**APPLE ORCHARD** vanilla bean mousse, dark chocolate stem, apple compote, apple gelee, pecan shortbread, cinnamon streusel, cinnamon ice cream. 12

**DARK CHOCOLATE BOMB** mocha mousse, hazlenut dacquoise, dark chocolate mirror glaze, candied hazelnuts. 10

**CARAMELIZED WHITE CHOCOLATE CRÈME BRÛLÉE** seasonal berries. 9

**CHERRY TART** almond frangipane, cherry compote. 10