DINNER

SHAREPLATES

CRISPY CALAMARI STEAK parmesan, fine herb, marinara. 16

CHARCUTERIE BOARD mortadella, salami, prosciutto di parma, lavender goat cheese, truffle 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

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

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

PRIME RIB 12 oz, truffle jus, shaved fresh horseradish, wilted greens. 32

NEW YORK STEAK 10 oz, charred scallion sauce, braised red onion. 30

KUROBUTA PORK CHOP pancetta lardons, pork jus, flash fried sweet peppers, pickled onions, micro celery. 29

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

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

DUNGENESS FETTUCCINE house fettuccine, snap peas, roast squash, garlic & shallot confit, goat cheese, pickled serrano, saffron cream. 30

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

SIDES

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

DUCK FAT BRUSSELS SPROUTS house preserved lemon, lardon, pistachio. 8

CHARRED BROCCOLINI aleppo, romano, lemon. 6.5

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 9

BATCH..... **XX**.....

BEVERAGE

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

MISS SCARLET 12
gin, lime juice, cynar, grenadine, bitters

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

LEFT HAND 12
basil hayden's, campari, sweet vermouth, chocolate bitters

FLANNEL SHIRT 12
toki whiskey, averna, apple cider, lemon, allspice dram, demerara, angostura

DOCTOR'S ORDERS 12
brennivín, green chartreuse, ginger liqueur, apple-cardamom syrup, lime, lavendar bitters

ALGONQUIN 12
basil hayden's dark 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

WOODWARD CANYON BARBERA. 14

NEFARIOUS CELLARS SYRAH. 16

WALLA WALLA VINTNERS 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

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 JOHNNIE WALKER BLUE LABEL. 40

JAPANESE YAMAZAKI 12YR. 16

IRISH KILBEGGAN. 10

AMERICAN WIDOW JANE. 20

BEER PINT/IMPERIAL PINT

SMITHWICK'S **RED ALE** 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

COORS LIGHT 5/7

DESSERT

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

PEAR TART fig jam, almond frangipane, honey-chantilly cream. 10