

SHAREPLATES

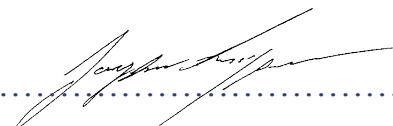
- CRISPY CALAMARI STEAK parmesan, fine herb, marinara. 17
- SHRIMP & COCONUT CAKES sweet chile aioli. 18
- FRIED WHITE CHEDDAR POLENTA CAKES mushrooms, gorgonzola, truffle oil, bell pepper. 10
- OYSTER SLIDERS house pickle, champagne aioli, bibb lettuce. 9
- SWEET POTATO TOTS cilantro lime aioli. 8

SOUP & SALADS

- HARVEST COBB iceberg lettuce, 6-minute egg, crispy shiitake mushrooms, grilled chicken, avocado, tomato, red onion, humboldt fog goat cheese, red wine vinaigrette. 18
- STEAK SALAD chilled new york, arugula, pickled onion, blistered tomato, marinated gigante bean, roasted zucchini, white cheddar, balsamic vinaigrette. 21
- ROASTED VEGETABLE SALAD heirloom carrots, purple cauliflower, golden raisin, sweet potato, roasted carrot hummus, maple orange cinnamon vinaigrette. 16
- BEET & PEAR SALAD pecan, feta-goat cheese, brussels sprouts, parsnip, fried quinoa, baby greens, honey-balsamic vinaigrette. 16
- CAESAR SALAD chopped romaine, fried caper, parmesan frico, crouton. 12 entrée / 10 side
add grilled chicken thigh. 5 add grilled salmon. 7
- SIMPLE SALAD baby greens, shaved cucumber, blistered tomato, candied pecan, carrot, champagne vinaigrette. 10 entrée / 8 side
add grilled chicken thigh. 5 add grilled salmon. 7 add chilled new york. 8
- CLAM CHOWDER house rolls. 10 bowl / 6 cup
- ROASTED TOMATO BISQUE roasted jalapeno, blue corn tortilla, fresh herb. 12 bowl / 8 cup

MAINS

- HONEY SQUASH brown butter ancho sauce, charred scallion, pickled onion, radish, meringue candied hazelnut. 23
- BISON RIBEYE 10 oz, broccoli rabe, sunchokes, black garlic butter, whipped potatoes. 58
- NY STEAK 12 oz, certified angus, foraged mushroom, house steak sauce, whipped potatoes. 46
- BRAISED SHORT RIBS sautéed mushroom, tomato jam, short rib jus, whipped potatoes, heirloom carrots, micro celery. 32
- SHEPHERD'S PIE cast iron, venison, roasted thumbelina carrots, mushroom, peas, herbs, whipped potato. 26
- GREEN CHILE HALF CHICKEN sautéed artichoke hearts, chicken jus, watercress. 26
- SALMON ROMESCO charred cauliflower, arugula, charred lemon. 38
- PRAWNS & POLENTA tomato scampi sauce, roasted oyster mushroom. 27
- LOBSTER & CRAB RISOTTO lobster mushroom, caramelized fennel, mizuna, shaved truffle. 31
- SHORT RIB TAGLIATELLE roasted tomato sauce, kale, roasted pumpkin, goat cheese, pepitas. 26
- 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
- HUMBOLDT FOG BURGER (brisket, short rib, chuck) caramelized pear, humboldt fog goat cheese, aged cheddar, grilled red onion, black garlic aioli, fries. 18
- PUB BURGER (brisket, short rib, chuck) havarti cheese, tomato-jalapeno jam, applewood bacon, braised red onion, charred onion aioli, bibb lettuce, ciabatta. 18
- FISH & CHIPS beer battered cod, tartar, charred lemon, slaw. 18



SIGNATURE COCKTAILS
CLASSIC PUB MARTINI 14

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

1901 MANHATTAN 14

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

JAPANESE MARTINI 14

roku japanese gin, sake, blanc vermouth, orange blossom water, salted cherry blossom, frozen

THE VESPER 14

plymouth gin, tito's handmade vodka, lillet blanc, lemon peel, frozen

ESPRESSO MARTINI 12

stoli vodka, grind espresso liqueur, nitro cold brew, simple syrup, vanilla sweet cream

APPLE & GIN AUTUMN COCKTAIL 12

grey whale gin, apple cider, lime juice, honey simple syrup, cinnamon, apple slice

WHISKEY SOUR 12

four roses small batch bourbon, egg white, lemon juice, simple syrup, bitters

DEATH OR GLORY 12

blended scotch, toasted coconut syrup, dry curaçao, lemon juice, egg white, absinthe spritz

FRESH CITRUS MARGARITA 12

altos plata tequila, grand marnier, agave, fresh citrus, maldon salt rim

CAMPBELL'S LEMONADE 12

citrus vodka, orange liqueur, muddled lemon, sweet & sour mix, citrus soda water

APPLE HIGHBALL 12 (ALCOHOL FREE)

seedlip garden 108 herbal, apple cider, maple syrup, lemon juice, soda water

GOLDEN HOUR 10 (ALCOHOL FREE)

white verjus, honey syrup, orange blossom water

PANOMA 10 (ALCOHOL FREE)

seedlip spice 94, fresh grapefruit, lime

BEER PINT/IMPERIAL PINT

DESCHUTES **JUBELALE (SEASONAL)** 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

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

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

MANCHESTER 42 **HARD CIDER** 7/9

MODELO ESPECIAL 6/8

RAINIER 5/7

MEAN MUGS
ORCHARD BOULEVARDIER 10

rye whiskey, campari, hot apple cider, sweet vermouth

SPANISH COFFEE 10

bacardi 151, kahlua, orange liqueur, coffee, cinnamon, heavy cream, sugared rim

IRISH COFFEE 10

tullamore dew irish whiskey, brown sugar, 1901 dark roast coffee, shaken cream

HOT BUTTERED RUM 10

goslings black seal rum, brown sugar, campbells signature hbr batter

BLUEBERRY TEA 10

grand marnier, amaretto, orange pico tea

ORANGE PISCO HOT CHOCOLATE 10

pisco, cointreau, housemade cocoa, milk, whipped cream, candied orange peel

MEXICAN CACOA 10

hornitos tequila, ancho chile liqueur, housemade cocoa, toasted marshmallow

FEATURED WINES OF THE WEEK >>>

WOODWARD CANYON NELMS ROAD. 14
cabernet sauvignon

SUCCESSION WINES CHARDONNAY. 10

FIDELITAS 2019 RED MOUNTAIN 4040. 12
63% cab sauv / 29% merlot / 5% cab franc / 3% petit verdot

RED

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

SUCCESSION WINES NEBBIOLO. 14

FIVE STAR CELLARS MERLOT. 14

NEFARIOUS CELLARS SYRAH. 16

ISENHOWER CELLARS CABERNET FRANC. 14

WOODWARD CANYON CABERNET SAUVIGNON. 18
(ARTIST SERIES)

WHITE

LA MARCA PROSECCO. 14

FREEHAND CELLARS PINOT GRIS. 10

TRIMBACH RIESLING. 12

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

L'ECOLE NO.41 CHARDONNAY. 12

FLOURLESS CHOCOLATE CAKE dark chocolate ganache, raspberry compote, vanilla bean creme anglaise, white chocolate decor, creme chantilly. 12

APPLE CRANBERRY CRISP oatmeal crumb, honey rosemary ice cream. 12

GRASSHOPPER PIE mint cream cheese mouse, chocolate sable cookies, mint crème anglaise, dark chocolate coulis, crème chantilly. 12