

BEVERAGE

COCKTAIL

Born in a BlackBarn | 16
bourbon
cognac
sweet vermouth
chocolate bitters

Pinkie Lee | 15
aged white rum
cachaca
raspberry
chickpea protein

HoneyPot | 16
mezcal
pineapple
coconut cream
honey chili syrup

Rise & Shine | 14
lemongrass vodka
campari
grapefruit
citrus salt

Monkey Business | 15
bourbon
dark rum
banana liqueur
almond milk

Hot Ginger | 16
gin
spicy ginger
ginger beer
lime

The Smoking Gun | 14
reposado tequila
chili de arbol
cinnamon
orange bitters

Breakfast Shandy | 14
irish whiskey
coffee liqueur
vanilla extract
milk stout

BEER

LAGER

Mama's Little Yella Pils | 7
Sixpoint Alpenflo | 7

WHEAT

Allagash White | 7

STOUT

Left Hand Milk Stout | 8

WINE

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SPARKLING

	Gls	Btl
Juve Y Camps, Reserva de la Familia, Cava Brut Nature, Spain	12	48
Ivy Rosé, Burgundy, France	16	64
Roederer Estate Brut, Anderson Valley, California N.V	19	76

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WHITE

	Gls	Btl
Wieninger Wiener, Gemischter Satz, Austria 2017	13	45
Gradis'Ciutta, Pinot Grigio, Friuli Venezia, Italy 2016	14	50
Craggy Range Sauvignon Blanc, New Zealand 2017	14	50
Hubert Brochard, Tradition, Sancerre, France 2017	16	64
Robert Mondavi, Chardonnay, Napa valley, USA 2015	17	68
Colin Barollet, Puligny-Montrachet, Burgundy 2014	coravin 26	110

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ROSE

	Gls	Btl
Miraval Cotes de Provence Rose, France 2016	16	64

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RED

	Gls	Btl
Bodega Septima Obra, Malbec, Mendoza, Argentina 2016	14	50
Cooper Mt. Vineyards Pinot Noir, Will.Valley, USA 2014	15	60
Bodegas Riojanas, Monte Real, Rioja Reserva, Spain 2013	16	64
Michael Mondavi, Oberon, Cabernet Sauvignon, USA 2015	18	64
Chateau Rocher, Figeac, St. Emillion, Bordeaux, France 2016	18	72
Orin Swift, Palermo, Cabernet Sauvignon, Napa 2016	coravin 24	100
Chateau Pichon Longueville, Reserve de la Comtesse	coravin 35	150
Pauillac, Bordeaux, France 2009		

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF gluten free **VEG** vegetarian **V** vegan

DINNER MENU

APPETIZERS

Soup of the Day | 11

Avocado Salad | 14 **GF** **V**
cucumber, tomato, lemon

Smoked Eggplant Hummus | 15 **GF** **V**
mixed veggies, gremolata

Portobello Napoleon | 13 **VEG** **GF**
polenta, crispy kale, roasted carrots, balsamic

Tuna Tartare | 18 **GF**
celery, tomato, potato chips

Kale and Butternut Squash Salad | 14 **GF** **VEG**
quinoa, spiced pepitas, buffalo mozzarella,
maple vinaigrette

ENTREES

Curried Cauliflower Steak | 23 **V**
raita, romaine, pickled raisin, pine nuts

Foraged Mushroom Mac n Cheese | 22 **VEG**
truffle, four cheese fondue, leafy greens

Pan Roasted Artichoke Hearts | 19 **GF** **VEG**
hen of the wood mushrooms, eggplant hummus,
tahini-lemon dressing

White Pizza | 18 **VEG**
truffle oil, porcini, caramelized onions

Butternut Squash Ravioli | 23 **VEG**
baby kale, pumpkin seeds, parmigiano

Lobster Risotto | 36
sweet corn, red bell pepper, green peas

Chicken Milanese | 23
arugula, tomato, balsamic

Certified Angus Beef Burger | 19
maple bacon, manchego, tomato confit,
brioche bun

10oz. NY Strip Steak | 34 **GF**
haricot vert, yukon potatoes, leeks,
herb butter

SIDES

Foraged Mushroom Mac n Cheese | 14 **VEG**

Charred Brussel Sprouts | 12 **GF** **VEG**

Artichoke Hearts Piccata | 13 **GF** **VEG**

SWEETS

Chocolate Caramel Cake | 11 **V**
caramel, cocoa crunch, mocha ice cream

Matcha Tres Leches | 10 **V**
blueberry compote, whipped cream

Rum Butterscotch Bread Pudding | 10
vanilla ice cream, toffee sauce

Almond Cake | 9
cherry compote, amaretto crumble