



## Cocktails

Gossamer \$11  
Gin, Salers, Vermouth

Navigator \$11  
White Rum, Elderberry Cordial, Vermouth

The Avenue \$14  
Bourbon, Bona, Benedictine

Errol Flynn \$14  
Scotch, Cappaletti, Quina

Brava \$12  
Blanco Tequila, Cocchi Amer, Cacao, Mezcal

Courier \$10  
Trinidad Rum, Tarragon,  
Sparkling Wine

Zut Alors! \$12  
Brandy, Sherry, Cardamaro, Orange

Draught	Bottle	Can
Cidre Bouche Brut \$9/ 8oz	Hitachino White \$12/ 12oz	Sculpin IPA \$8/ 12oz
Bohemian Pils \$7/ 14oz	Hennepin \$9/ 12oz	Jack's Cider \$5/ 12oz
Old Brown Dog Ale \$6/ 14oz	Hop Nosh \$6/ 12oz	House Lager \$7/ 16oz
HopHands \$7/ 14oz	Soft Parade \$7/ 12oz	High Life \$5/ 12oz
Churchville \$6/ 14oz	Oatsmobile \$6/ 12oz	Torpedo \$6/ 12oz
	Saison Dupont \$11/ 12oz	
	Milk Stout NITRO \$7/ 12oz	
	Westmalle Trippel \$14/ 12oz	
	Prof Briem 1809 \$12/ 16.9oz	
	Kerveguan l'Ancienne \$42/ 750ml	
	Sarasola Sagardoa \$26/ 25oz	
	Maharaja \$24/ 22oz	

### Sparkling

Szigeti Brut, Neusiedlersee, NV \$15/\$70

Il Mosnel Brut Rosé, Franciacorta, NV \$20/\$105

Aubry Brut, Jouy-les-Reims 1er Cru, NV \$128

Pierre Gimonnet et Fils Extra Brut, Cote des Blancs, 2008 \$200

### White

Le Pas St Martin, Saumur, 2015 \$12/\$57

Albert Mann Auxerrois, Alsace, 2014 \$15/\$70

Chateau de la Greffiere VV, Macon La Roche-Vineuse, 2014 \$11/\$52

Chateau La Colombiere Les Jacquaires, Fronton, 2014 \$14/\$65

Marc Tempé Riesling, Alsace, 2011 \$107

Domaine de la Pépière Quatre, Muscadet Sèvre et Maine, 2010 \$102

Sebastien Riffault, Sancerre, 2012 \$112

Roland Lavantureux, Fourchaume 1er Cru, 2014 \$117

Selbach-Oster Riesling Spatlese, Zeltinger-Sonnenuhr, 2007 \$104

Weingut Beurer Weiss Trocken, Wurttemberg, 2014 \$65

Ott Am Berg Gruner Veltliner, Wagram, 2014 \$73

Michael Gindl Buteo 12 Gruner Veltliner, Weinviertal, 2012 \$101

Rebenhof Morillon, Sudsteiermark, 2012 \$114

Quinta do Poco do Lobo Caves Sao Joao, Beiras Atlantico, 1995 \$100

Omero Pinot Gris, Willamette Valley, 2014 \$90

Lieu Dit Chenin Blanc, Santa Ynez Valley, 2014 \$101

### Rose

Hexamer Weissherbst, Nahe, 2014 \$15/\$65

Murgo Rosato, Etna, 2015 \$11/\$52

Bellwether Tuller Vineyard Vin Gris, Finger Lakes, 2013 \$93

### Red

Domaine du Vissoux Cuvee Traditionelle, Beaujolais-Villages, 2015 \$11/\$52

Chateau Haut Lagrange, Pessac-Leognan 2010 \$19/\$89

Macarico, Aglianico del Vulture, 2012 \$14/\$65

Uwe Schiefer Blaufrankisch, Burgenland, 2013 \$15/\$70

Domaine Bachelet, St Aubin 1er Cru, 2012 \$107

Domaine Berthaut Les Crais, Fixin, 2013 \$143

Marc Roy La Justice, Gevrey-Chambertin, 2013 \$219

Gaspard Pinot Noir, St Pourçain, 2013 \$67

Olga Raffault Les Picasses, Chinon, 2002 \$117

Montirius Le Clos, Vacqueyras, 2012 \$102

Clos Marie L'Olivette, Pic St Loup, 2013 \$76

Chateau Villars, Fronsac, 2007 \$91

Pacina, Toscana, 2009 \$101

La Antigua Crianza Clasico, Rioja, 2011 \$71

La Clarine Farm Jambalaia Rouge, Sierra Foothills, 2014 \$90

Chappelet Mountain Cuvee, Napa, 2014 \$97

### Sake

Matsui Namachozo Ginjo, Tochigi (300 mL) \$12/\$40

Shimaoka Honjoso, Gunma \$14/\$88

Tsurunoe Junmai, Fukushima \$15/\$124

### Food

*kitchen serves daily until 11pm*

Beef Fat Biscuit,  
Scallion Honey Butter \$3

Chicken Liver Stroopwafle,  
Plum Agrodolce \$7

Crispy Celtuce, Sumac Yogurt \$8

Smoked Trout, Pumpernickel,  
Trout Roe \$8

Pork Chips, Sour Cream  
and Wild Onion \$9

Dash's Basket Cheese,  
Cherry Miso, Sourdough \$9

Kaso Cured Fluke, Daikon, Preserved  
Citrus, Buttermilk \$12

Charred Spanish Mackerel, Salted  
Rhubarb, Sunchoke Milk \$14

Grilled Octopus, Gochujung, Chick  
Pea, White Peach, Green Papaya \$12

Smoked Marble Potatoes, Oxtail,  
Chanterelle, Hazelnut Pistou \$14

Fromage de Tete and Baked Beans,  
Brown Mustard \$17

Florida Shrimp, Avocado, Yuzu Kosho,  
Wakame-Jalapeño \$15

Hay Cured Poussin, EPA Market  
Greens, Shitake \$23

Caviar Service, Crisp Potato,  
Traditional Garnishes MP