

TID BITS

fried chicken sliders 16
buttermilk, bacon butter, hot sauce

burrata 19
chorizo, roasted grapes, calabrian chili oil, delicata squash, aged sherry vinaigrette, warm sourdough

seared tuna 17
yuzu kosho tahini sauce, avocado

butternut squash hummus 18
maple, spicy dukka, naan bread

butcher's meatballs 19
basil-cilantro sauce, mozzarella, fresh herbs, charred bread

mussels 20
coconut saffron cream, leeks, pan fried tomato

tomato bacon bisque 13
goat cheese, tiny croutons

charcuterie board 21
selection of three, mustards, pickles, focaccia crostinis

farmstead cheese board 20
selection of three, membrillo, compote, focaccia crostinis

margherita flatbread 18
san marzano, fresh mozz, basil

spiced squash flatbread 18
melted onions, fourme d'ambert, candy pecans, apple reduction

huilacoche flatbread 19
corn smut, shishito, stracciatella, zucchini blossom, truffle

soppressata veneta flatbread 19
san marzano, smoked mozzarella, poblano peppers, caramelized onion

GREENS *add hanger steak 15, chicken 10, salmon 13, shrimp 14*

kale 15
kung pao dressing, pear, cashews, crispy popcorn

roasted beets 14
honey crisp apple, hazelnut, goat cheese, citrus dressing

greek 16
feta, shishito, olives, pickled tomato, cucumber

PLATES

burger 19
american cheese, sour pickle, brioche
add: avocado 4, bacon 4

french dip 20
gruyère, caramelized onion, horseradish aioli, miso au jus

grilled cheese and tomato bacon bisque 23

8oz hanger steak frites 30
nice lil' salad, hand cut fries

true north salmon 28
ginger soy glaze, spinach, butternut squash, maitake

SHAKEN & STIRRED

SIGNATURE COCKTAILS

buenavista 17
ilegal mezcal, mandarine napoléon, punt e mes

'round midnight 16
bacardi rum, amaro montenegro, lime, pineapple

take five 17
maestro dobel silver tequila, galliano, honey, orange, lime

jazz fest 16
sazerac rye, pernod, peychaud's bitters

bubbly blues 16
empress 1908 gin, lemon, prosecco
italicus rosolio di bergamotto

autumn leaves 17
great jones bourbon, ginger, black pepper, bitters

dolled up 17
gin lane small batch victoria pink gin, bell pepper, grapefruit, basil, lime

CLASSIC COCKTAILS

16
old fashioned
bourbon, demerara, bitters

negroni
gin, campari, sweet vermouth

boulevardier
bourbon, campari, sweet vermouth

sbagliato
prosecco, campari, sweet vermouth

moscow mule
vodka, lime, ginger beer

paloma
tequila, lime, grapefruit, soda

margarita
tequila, cointreau, lime, salt

dark and stormy
dark rum, lime, ginger beer

17
manhattan
bourbon, sweet vermouth, bitters

martini
gin or vodka, dry vermouth

vesper
gin, vodka, lillet blanc

cosmopolitan
citron vodka, cointreau, lime, cranberry

bee's knees
gin, honey, lemon

last word
gin, green chartreuse, maraschino liqueur, lime

hemmingway daiquiri
rum, maraschino liqueur, grapefruit, lime

whiskey sour
bourbon, egg white, lemon

paper plane
bourbon, aperol, amaro, lemon

side car
cognac, cointreau, lemon

corpse reviver #2
gin, lillet blanc, cointreau, lemon, absinthe

aviation
gin, maraschino liqueur, crème de violette, lemon



<<< for those of us with dietary restrictions, please scan

WINES BY THE GLASS

WHITE

soave 15
pieropan, italy

chardonnay 17
drouhin macon villages, france

sauvignon blanc 16
domaine paul buisse, france

SPARKLING

prosecco 14
stellina di notte, italy

RED

cabernet sauvignon 18
75 wine company, california

montepulciano 15
umani ronchi, italy

pinot noir 17
cloudline cellars, oregon

ROSÉ

romance 15
château de berne, france

BREWED

negra modelo 8

budweiser 7

bud light 7

amstel light 8

1911 cider 16oz can 9

bluepoint toasted lager 8

five boroughs winter ipa 8

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

executive chef:
alex mixcoatl

