



**-M-E-N-U-**



The image features a central title 'M-E-N-U' in a bold, serif font, enclosed in a double-line rectangular border. The title is flanked by diamond-shaped ornaments. Above and below the title are decorative flourishes consisting of horizontal lines with curved, scroll-like ends and a central downward-pointing element.

# STARTERS

## **Tomato and Squash Tacos - \$18** <sup>VG/V\*</sup>

*Blue Corn Tortillas, Pico de Gallo,  
Cilantro, Feta Cheese*

## **Hummus - \$8** <sup>V</sup>

*Turmeric Hummus Dip, Pita Bread*

## **Chicken Wings - \$17**

*Kimchee Vinaigrette or Buffalo, Blue Cheese*

## **Popcorn Shrimp - \$21**

*Cilantro and Green Chili Dressing*

## **Shrimp Cocktail - \$19**

*White Shrimp, Cocktail Sauce*

## **Tempura Salmon Bites - \$18**

*Rice Chips, Sweet Soy Yuzu Dressing, Chili*

## **Tuna Tartare - \$20**

*Carrot Ginger Purée, Scallions,  
Rice Chips, Chili Oil, Yuzu*

## **Charcuterie Board - \$24**

*Prosciutto, Smoked Duck, Pastrami, Salami,  
Brie, Fig Jam, Pickles*

## **Burrata - \$16** <sup>VG</sup>

*Sauteed Heirloom Tomatoes, Champagne Vinegar, Pita Bread*

## **Classic Caesar Salad - \$16**

*Romaine Lettuce, Parmesan, Croutons,  
House Made Caesar Dressing  
Add: Chicken - \$7 / Shrimp - \$10*

## **Roasted Squash Salad - \$15** <sup>VG/V\*</sup>

*Lettuce, Herbs, Citrus Dressing, Tortilla Chips,  
Parmesan  
Add: Chicken - \$7 / Shrimp - \$10*

# MAINS

## Classic Burger - \$25

10oz Burger, Lettuce, Tomato, Brioche Bun, Fries,  
Charred Onions, Pickles  
Add: Cheddar / Swiss Cheese - \$1

## Veggie Burger - \$25 <sup>VG / V\*</sup>

Lettuce, Tomato, Chili Aioli, Brioche Bun, Fries,  
Charred Onions, Pickles  
Add: Cheddar / Swiss Cheese - \$1

## Vegan Cacio e Pepe - \$30 <sup>V</sup>

Mezzi Rigattoni, Vegan Parmesan, Kale, Black Pepper

## Mezzi Rigattoni a La Vodka - \$30 <sup>VG</sup>

Original Vodka Sauce, Kale, Pesto Garlic Bread, Parmesan  
Add: Chicken - \$7 / Shrimp - \$10 / Steak - \$12

## Pan Seared Salmon Filet - \$34

Grilled Bok Choy, Lemon Garlic Potatoes, Tajin Yogurt

## NY Strip Steak - \$42

Chimichurri Sauce, Sautéed Broccolini, Roasted Carrots

## Brick Chicken - \$34

Pan-Seared Deboned Half Chicken,  
Scallion Salsa Verde, Seasonal Creamed Greens

# SIDES

Fries - \$9 <sup>V</sup>

Truffle Fries - \$12 <sup>V</sup>

Sauteed Broccolini - \$12 <sup>V</sup>

Seasonal Creamed Greens - \$12 <sup>VG</sup>

Steamed Rice - \$9 <sup>V</sup>

Roasted Carrots - \$9 <sup>V</sup>



# DESSERT

## Caramel Cheesecake - \$15

*Vanilla, Sea Salt Caramel,  
Graham Cracker Crust, Cream*

## Sugared Waffles - \$15

*Vanilla Cream, Maple Syrup, Berries*

## Raspberry White Chocolate Tart - \$18

*Sugar Tartlet, Crème Fraîche Ganache*

## Passionfruit Chocolate Truffle Cake- \$18<sup>V</sup>

*Dark Chocolate, Coconut Almond Crumble*

## Crème Brûlée - \$16

*Farm Raised Eggs, Cream, Vanilla, Cane Sugar and  
Marsala Pickled Berries*





**-DRINKS-**



# BUBBLES

|                                      | <u>GLASS</u> | <u>BOTTLE</u> |
|--------------------------------------|--------------|---------------|
| Josh Cellars Prosecco, California    | <i>\$14</i>  | <i>\$55</i>   |
| Chandon Sparkling, California        | <i>\$21</i>  | <i>\$80</i>   |
| Moet & Chandon Brut Imperial, France | <i>\$28</i>  | <i>\$95</i>   |
| Moet & Chandon Nectar Rosé, France   |              | <i>\$150</i>  |
| Veuve Clicquot Yellow Label, France  |              | <i>\$135</i>  |
| Veuve Clicquot Brut Rosé, France     |              | <i>\$148</i>  |
| Ruinart Blanc de Blanc, France       |              | <i>\$485</i>  |
| Dom Perignon 2006                    |              | <i>\$800</i>  |
| Ace of Spades                        |              | <i>\$1100</i> |
| Ace of Spades Rosé                   |              | <i>\$1200</i> |

# WHITE WINE

|  | <u>GLASS</u> | <u>BOTTLE</u> |
|--|--------------|---------------|
| Line 39 Sauvignon Blanc, California          | <i>\$14</i>  | <i>\$55</i>   |
| Terrazas de los Andes Chardonnay, Argentina  | <i>\$15</i>  | <i>\$58</i>   |
| Barone Fini Pinot Grigio                     | <i>\$14</i>  | <i>\$55</i>   |
| Josh Cellars Rosé, California                | <i>\$14</i>  | <i>\$55</i>   |
| Whispering Angel Rosé                        | <i>\$20</i>  | <i>\$75</i>   |
| Josh Cellars Sauvignon Blanc, California     | <i>\$16</i>  | <i>\$60</i>   |
| Dr. Konstantine Frank Reisling, Finger Lakes |              | <i>\$62</i>   |
| Conundrum White 2016, California             |              | <i>\$110</i>  |

# RED WINE

GLASS BOTTLE

|   |                  |
|---|------------------|
| Terrazas de los Andes                           |                  |
| Cabernet Sauvignon, Argentina                   | <i>\$14 \$55</i> |
| Josh Cellars Cabernet Sauvignon, California     | <i>\$16 \$60</i> |
| Clos de los Siete Red Blend, Argentina          | <i>\$18 \$68</i> |
| Skyside Pinot Noir, California                  | <i>\$17 \$60</i> |
| Terrazas de los Andes Reserva Malbec, Argentina | <i>\$18 \$66</i> |
| Feudo Montoni Nero D'Avola 2017, Italy          | <i>\$18 \$66</i> |
| Campo Viejo, Tempranillo 2020, Spain            | <i>\$13 \$55</i> |
| Chateau Les Trois Croix, France                 | <i>\$125</i>     |
| Justin Cabernet Sauvignon 2016, Paso Robles     | <i>\$125</i>     |
| Justin Justification 2017, Paso Robles          | <i>\$185</i>     |
| Caymus Cabernet Sauvignon 2018, Napa Valley     | <i>\$195</i>     |

# BEER & CIDER \$9

|                 |                         |
|-----------------|-------------------------|
| Corona          | Guinness                |
| Modelo Especial | Dogfish Head IPA        |
| Negra Modelo    | Angry Orchard Dry Cider |
| Heineken        | Truly Hard Seltzer      |
| Brooklyn Lager  |                         |