

APPETIZERS

TUNA TARTARE *\$22*

Tuna blend, chipotle aioli, cucumbers, green onions

FRIED CALAMARI *\$17*

With marinara sauce

MEATBALLS *\$16*

Ground beef, sausage, veal, ricotta

TEMPURA SHRIMP *\$19*

Battered shrimp, sesame dipping sauce

CLASSIC CAESAR SALAD *\$15*

Romaine lettuce, parmesan, croutons,
caesar dressing, add chicken \$7 salmon \$10

CHICKEN WINGS *\$14*

Choice of BBQ or buffalo

GREEN SALAD *\$13*

Romaine lettuce, tomato, cucumber, black olives

FOR THE TABLE

FRIES *\$9*

TRUFFLE FRIES *\$12*

ASPARAGUS *\$11*

MAINS

PENNE CARBONARA **\$29**

Bacon, caramelized onions, cream sauce

CLASSIC HAMBURGER **\$23**

Lettuce, tomato, add cheddar or swiss cheese ^{\$1}

BEYOND BURGER ^(V) **\$26**

Lettuce, tomato

14^{oz} NEW YORK STRIP **\$42**

Served with baby potatoes and asparagus

SALMON WITH LEMON BUTTER **\$34**

Served with baby potatoes and asparagus

OVEN-ROASTED HALF CHICKEN **\$37**

Served with baby potatoes and asparagus

BAKED CAULIFLOWER STEAK ^(V) **\$33**

Turmeric, curry, ginger, mango chutney,
grilled tomatoes, roasted potatoes, asparagus

(V) Vegetarian

DESSERTS ^{\$15}

CARAMEL CHEESECAKE

MUD PIE

WARM CHOCOLATE CHIP COOKIES

SPECIALTY COCKTAILS

FIERO SPRITZ

\$16

Martini & Rossi orange vermouth, Starlino rosé, aperitivo, Josh prosecco

HURRY BUT DON'T RUSH

\$16

Henry McKenna bourbon, honey syrup, lemon, caramelized peach

APPLE MARTINI

\$16

Vodka, sour apple liqueur, peach schnapps

COCONUT RUM DAIQUIRI

\$16

Bounty coconut rum, lime juice, peychauds bitters

TIJUANA LEMONADE

\$16

Cazadores reposado, llegal mezcal, lemon cordial

BOULEVARDIER

\$16

Bourbon, campari, vermouth sweet flamed orange

RASPBERRY GIN RICKEY

\$16

Gin, chambord, lime, soda water

CANNED COCKTAILS

\$10

Cazadores spicy margarita

Truly hard seltzer, assorted flavors

BUBBLES

	GLASS	BOTTLE
JOSH CELLARS, PROSECCO California	<i>\$13</i>	<i>\$55</i>
CHANDON, SPARKLING California	<i>\$18</i>	<i>\$75</i>
CHANDON, ORANGE SPRITZ California	<i>\$18</i>	<i>\$75</i>
MOET & CHANDON, BRUT IMPERIAL France	<i>\$26</i>	<i>\$95</i>
MOET & CHANDON, NECTAR ROSÉ France		<i>\$150</i>
VEUVE CLICQUOT, YELLOW LABEL France		<i>\$125</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>

RED WINE

	GLASS	BOTTLE
JOSH CELLARS, CABERNET SAUVIGNON California	<i>\$13</i>	<i>\$55</i>
CLOS DE LOS SIETE, RED BLEND Argentina	<i>\$17</i>	<i>\$66</i>
FEUDO MONTONI, NERO D'AVOLA France	<i>\$13</i>	<i>\$55</i>
SMOKETREE, PINOT NOIR Sonoma	<i>\$13</i>	<i>\$55</i>
RUTHERFORD ROUND POND, CABERNET Napa Valley	<i>\$58</i>	<i>\$180</i>
INDIAN WELLS, MERLOT Columbia Valley	<i>\$275</i>	
CAYMUS, CABERNET SAUVIGNON Napa Valley	<i>\$70</i>	
CHAKALAKA, SYRAH South Africa	<i>\$95</i>	
DOMAINE ANDERSON, PINOT NOIR California	<i>\$13</i>	<i>\$55</i>

WHITE WINE

	GLASS	BOTTLE
JOSH CELLARS, ROSÉ	<i>\$13</i>	<i>/\$55</i>
California		
JOSH CELLARS, SAUVIGNON BLANC	<i>\$13</i>	<i>/\$55</i>
California		
COMTESSE MARION, CHARDONNAY	<i>\$14</i>	<i>/\$56</i>
France		
BARONE FINI, PINOT GRIGIO	<i>\$13</i>	<i>/\$55</i>
WHISPERING ANGEL, ROSÉ	<i>\$17</i>	<i>/\$72</i>
CONUNDRUM, WHITE		<i>\$110</i>
California		
DMNE TERNYNCK, CHARDONNAY		<i>\$59</i>
France		
MEIOMI, ROSÉ		<i>\$80</i>
California		
VILLA RUSSIZ COLLIO, RIBOLLA GIALLA		<i>\$55</i>
Italy		
SASSOLINO, SAUVIGNON BLANC		<i>\$55</i>
Italy		

BOTTLES

–WHISKEY & SCOTCH–

HENNESSY, VS	<i>\$300</i>
JACK DANIELS	<i>\$250</i>
JAMESON	<i>\$250</i>
JOHNNIE WALKER, BLACK	<i>\$300</i>
MACALLAN, 12	<i>\$350</i>
MACALLAN, 18	<i>\$900</i>

–CHAMPAGNE–

MOET, IMPERIAL	<i>\$95</i>
VEUVE CLIQUOT, YELLOW LABEL	<i>\$125</i>
ACE OF SPADES	<i>\$1100</i>
DOM PERIGNON	<i>\$800</i>
DOM PERIGNON, MAGNUM	<i>\$1500</i>

–VODKA–

STOLI	<i>\$250</i>
GREY GOOSE	<i>\$300</i>
BELVEDERE	<i>\$300</i>
CIROC	<i>\$300</i>

BOTTLES

-TEQUILA-

CAZADORES, BLANCO	<i>\$250</i>
CAZADORES, REPOSADO	<i>\$275</i>
DON JULIO, SILVER	<i>\$300</i>
DON JULIO, REPOSADO	<i>\$350</i>
DON JULIO, ANEJO	<i>\$400</i>
PATRON, SILVER	<i>\$300</i>
PATRON, REPOSADO	<i>\$325</i>
PATRON, ANEJO	<i>\$350</i>
CLASE AZUL, REPOSADO	<i>\$650</i>
1942	<i>\$800</i>

-ROSÉ-

MOET IMPERIAL Rosé	<i>\$125</i>
VEUVE CLIQUOT Rosé	<i>\$125</i>
DOM PERIGNON Rosé	<i>\$800</i>
ACE OF SPADES Rosé	<i>\$1150</i>

BEER & CIDER

CORONA	<i>\$10</i>
MODELO ESPECIAL	<i>\$10</i>
NEGRA MODELO	<i>\$10</i>
HEINEKEN	<i>\$10</i>
BROOKLYN LAGER	<i>\$10</i>
GUINNESS	<i>\$10</i>
SAM ADAMS HAZY IPA	<i>\$10</i>
CONEY ISLAND IPA	<i>\$10</i>
CONEY ISLAND PILSNER	<i>\$10</i>
SHACKSBURY DRY CIDER	<i>\$10</i>
AUSTIN EASTCIDER	<i>\$10</i>
Passionfruit, blackberry, pineapple, blood orange	
SAM ADAMS LOVE CONQUERS ALE	<i>\$7</i>