



-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 ^{VG/V*}

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

Hummus - \$8 ^V

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 ^{VG}

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 ^{VG/V*}

*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 ^{VG / V*}

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

Vegan Cacio e Pepe - \$30 ^V

Mezzi Rigattoni, Vegan Parmesan, Kale, Black Pepper

Mezzi Rigattoni a La Vodka - \$30 ^{VG}

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 ^V

Truffle Fries - \$12 ^V

Sauteed Broccolini - \$12 ^V

Seasonal Creamed Greens - \$12 ^{VG}

Steamed Rice - \$9 ^V

Roasted Carrots - \$9 ^V



-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