



COCKTAILS

Broadway 16.50

New Amsterdam vodka, strawberries, lemon, Thai basil & rhubarb essence...on the rocks

Bacca Fresca 19.00

Hangar 1 vodka, limoncello, framboise, lemon & raspberries...served long & charged with prosecco

Soul Harmony 17.00

Prairie organic gin, house made matcha syrup, fresh lemon juice & shiso...served up

Accidental Crossing 17.00

Prairie organic gin, grapefruit cordial, lemon, orange blossom & aperitivo rosato...served up

Hummingbird 17.50

Diplomatico Mantuano 8yr rum, lime, vanilla & aromatic bitters...served up

Whispering Sage 18.50

Del Maguey 'Vida' mezcal, 100% blue agave silver tequila, pineapple, orange curacao, lime, agave & sage...served up

MARGARITA VERDE 16.50

100% blue agave silver tequila, agave, lime, cucumber, basil, jalapeño & chili salt...on ice

Bourbon & Bites 18.50

Whistle Pig PiggyBack Bourbon, brown sugar, Amaro Montenegro, bitters & thick cut bacon...over a large rock

A Night In Osaka 18.00

Suntory 'Toki' whiskey, Amaro Nonino, amontillado sherry, maple syrup & grapefruit bitters...served up

SOUTHERN FIX 17.00

Straight bourbon whiskey, lemon, basil, pineapple liqueur, apricot jam & absinthe...served up

BARTENDER'S SPECIAL

Going Nowhere 16.00

Ritual 'whiskey' (0% abv), maple syrup, non-alcoholic aromatic bitters...over black ice

Jubilee 17.50

Prairie organic gin, fresh lemon, Aperol, and limoncello...served over ice and charged with Prosecco

CANS & BOTTLED BEER

Amstel Light 3.5% abv amsterdam, netherlands	9.00
Corona Extra 4.6% abv mexico	9.00
Heineken 5.0% abv amsterdam, netherlands	9.00
Stella Liberte 0.0% Abv 0.0% abv leuven, belgium	8.50
Sierra Nevada Trail Pass Ipa <0.5% abv Chico, CA	8.50

REGION	DRAUGHTS	
CO	COORS LIGHT Light Lager 4.2% abv Golden, CO	8.00
CA	SKYDUSTER SUPER DRY Lager 5.0% abv Los Angeles, CA	9.00
CA	SMOG CITY LI'L BO PILS Pilsner 4.4% abv Torrance, CA	8.50
	STELLA ARTOIS Euro Pale Lager 5.0% abv Leuven, Belgium	9.50
	PACIFICO Mexican Pilsner 4.5% abv Mexico	9.00
ME	ALLAGASH WHITE 'Belgian' Wheat Ale 5.2% abv Portland, ME	10.00
CA	SANTA MONICA BREW WORKS Witbier 5.3% abv Santa Monica, CA	9.00
CA	FIRESTONE WALKER 805 Blonde Ale 4.7% abv Paso Robles, CA	9.00
CA	STONE DELICIOUS IPA 7.7% abv Escondido, CA	9.50
CA	BALLAST POINT SCULPIN IPA 7.0% abv San Diego, CA	10.50

THE CHARCUTERIE BAR

Five Item Board \$44 Seven Item Board \$53

CHEESE

soft	LA TUR - SOFT RIPENED 8.50 <i>Caseificio dell'Alta Langa, Italy (mixed)</i>
	BRILLAT SAVARIN - TRIPLE CREAM 9 <i>Fromagerie Rouzain, France (cow)</i>
Semi Firm	TOMME DE SAVOIE 8.50 <i>Fermier Genepi, French Alps (cow)</i>
	RED DRAGON 8.75 <i>Abergavenny Fine Foods, Wales UK (cow)</i>
	NICASIO - RESERVE SWISS 9 <i>Nicasio Vallet Cheese Company, CA (cow)</i>
Hard	BEEMSTER AGED GOUDA 8.75 <i>Beemster Dairy, Holland (cow)</i>
	MANCHEGO - EL TRIGAL 8.75 <i>La Mancha, Spain (sheep)</i>
	FARMSTEAD CHEDDAR 8.75 <i>Shelburne Farms, VT (cow)</i>
Blue	SMOKEY BLUE ROGUE 8.75 <i>Rogue Creamery, OR (cow)</i>
	BAYLEY HAZEN - BLUE 9.50 <i>Jasper Hills Farm, VT (cow)</i>

MEAT

BRESAOLA 7.75 <i>In-house, air-dried, spiced eye of beef round</i>
CHORIZO SORIA 7.75 <i>La Espanola air-dried, seasoned pork sausage</i>
LOMO 7.75 <i>La Espanola, marinated and cured pork loin</i>
MORTADELLA 7.75 <i>Smoking Goose, emulsified pork, cured back fat, cinnamon, black peppercorns</i>
PROSCIUTTO DI PARMA 8.25 <i>Principe, DOP, traditional air-cured pork leg</i>
SALAMI 8.25 <i>In-house, peppered salami</i>
SOBRASADA 8.50 <i>La Espanola, semi-soft, chorizo style, raw-cured pork sausage</i>
JAMON IBERICO 28 <i>Cinco Jotas, Spanish air-cured ham from 100% acorn-fed pork (+\$22 upcharge)</i>



APPETIZERS

BUTCHER'S BREAD

Butter-griddled Parker House Rolls, whipped quince and goat cheese, Vermont cultured butter 11

COLD

HUMMUS Warm pita bread, yucca chips 16
BEEF CARPACCIO Egg, Japanese mustard, yuzu 17

HOT

CHARRED SHISHITOS Edamame, bonito flakes 15
CLAM CHOWDER New England style with bacon 16
SMOKED KIELBASA Roasted peppers, grain mustard 18
MEATBALLS Tomato sauce, melted cheese, garlic bread 19
MISO GLAZED PORK BELLY Lentils, pickled peppers 22
CRAB CAKE Fuji apple & radish slaw, mustard aioli 26
ROASTED BONE MARROW Bittersweet onion jam 24
SEAFOOD TEMPURA shrimp, calamari, garlic ponzu 24
WILD SPANISH OCTOPUS A la plancha, sweet peppers 26

RAW BAR

Served with fresh horseradish, cocktail sauce, and mignonette

	1/2 Doz	DOZEN
BAHIA FALSA (crassostrea gigas) San Quintin Bay, MX	20.60	40.20
BLUE POOL (crassostrea gigas) Hood Canal, WA	22.70	44.40
KUMAMOTO (crassostrea sikamea) Humboldt Bay, CA	23.30	45.60
OYSTER SAMPLER	23.30	45.60
	1/2 LB	1 LB
WILD MEXICAN JUMBO SHRIMP	29.50	54.00

SALADS

BABY ROMAINE CAESAR <i>Parmesan Reggiano, croutons</i>	16	MIXED ORGANIC GREENS <i>Avocado, golden balsamic</i>	16
CRUNCHY ICEBERG WEDGE <i>Bacon, tomato, blue cheese</i>	18	CHICKEN CHOPPED SALAD <i>Yogurt-chicken, tomatoes, flageolet beans, bell peppers, tomato mint vinaigrette</i>	28
ROASTED BEETS <i>Humboldt Fog goat cheese</i>	17	FILET MIGNON SALAD <i>Fingerlings, roasted tomatoes & onions, avocado, gorgonzola, garlic vinaigrette</i>	30

Seafood

Blackened

Wild Pacific Yellowfin 44
Mashed potatoes, peppercorn sauce

Farmed New Zealand

Roasted NZ King Salmon 46
Pork belly, confit potatoes

Wild Ross Sea (MSC Certified)

Roasted Chilean Sea Bass 54
Roasted fingerlings

Wild South African

Twin Lobster Tails 82
With melted butter

Surf & Turf 82

South African Lobster Tail & Filet Mignon (8 oz.)

HOUSE SPECIALS

HAND-CUT FILET MIGNON MEDALLIONS

"THREE WAYS" 59
With Bordelaise, Peppercorn Sauce, and Bearnaise

PRIME COLORADO

RACK OF LAMB 65
Tandoori carrots, tomato chutney, cilantro-yogurt

"Mary's" Organic

GRILLED CHICKEN 38
Herbed couscous

FOR THE TABLE

French Fries 12
Homemade, thick cut

Grilled Cauliflower 13
Parmesan, with almonds and breadcrumbs

Mashed Potatoes 15
With roasted garlic and parmesan

Sauteed Spinach 15
with garlic

Asparagus 17
Grilled, with Gremolata

Mac & Cheese 16
Candied applewood bacon

Sauteed Mushrooms 16
Marsala glaze

STEAKS & CHOPS



DOUBLE R RANCH

WASHINGTON

Sitting on 70,000 acres in Okanogan region of Washington State, the Double R Ranch provides a mild climate, open spaces and an abundance of natural resources resulting in a flavor as bold as the West.

HAND-CUT FILET MIGNON

8oz..... 58
12oz..... 72

PRIME NEW YORK STRIP

14oz..... 64

PRIME RIBEYE

16oz..... 65

Cape Grim, Tasmania

NATURAL GRASS-FED BEEF

Sourced from the deep grass pastures of Northwest Tasmania, this "Never-Ever" Beef is raised by a Co-op of ranchers that have been raising cattle down under since 1860.

NEW YORK STRIP

14oz..... 61

RIBEYE

14oz..... 64



ADD TO YOUR STEAK

Blackened Seared with Cajun spices **5**

Pepper Steak With brandy-peppercorn sauce **5**

Oscar With lump crab, asparagus and Bearnaise **25**

Capella Style mushrooms and onions **8**

Melted Danish Blue Cheese 5

Shareable Sauces for the Table

Bordelaise | Bearnaise | Chimichurri | Horseradish | Peppercorn Cream

5 each | choice of three 12

Snake River Farms, ID

AMERICAN WAGYU

Established in 1968, Snake River Farms breeds some of the highest regarded groups of cattle in the world. American Wagyu, is the result of cross breeding Japanese Wagyu cattle with continental breeds of cattle. American Wagyu beef is prized because of its intense marbling. Basically, more marbling equals more flavor. The name Kobe is reserved exclusively to describe cattle raised in the Kobe region of Japan. Wagyu cattle raised outside of Kobe must be identified as Wagyu or Kobe-style.

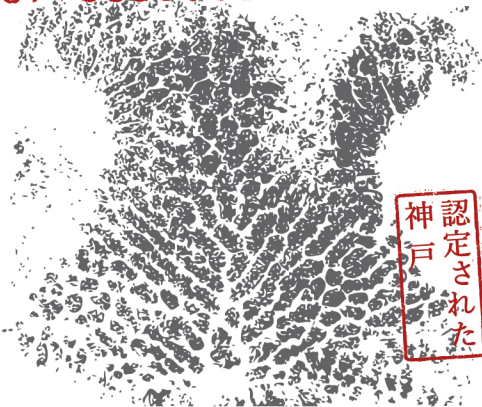
NEW YORK STRIP

12oz..... 88

RIBEYE

12oz..... 88

8773853060



Japanese Satsuma Wagyu

A5 NEW YORK STRIP

6oz..... 99

Cattle raised in Kagoshima, Kyushu Japan. Cattle are fed for over 600 days, in low stress environment. Farms can range 10-20 head, even some 100 (maximum). Satsuma wagyu brand will mostly source from Kagoshima prefecture, but can also include Oita and Kumamoto prefectures

