

LUXURY

Fish

Beer Battered Fish & Chips — Wild Icelandic Cod	23
Wild Pacific Yellowfin — Mashed potatoes, peppercorn sauce	29
Roasted Atlantic Salmon — Pork belly, confit potatoes	31
Jumbo Lump Crab Cakes — Pan sauteed	30
Roasted Chilean Sea Bass — Roasted fingerlings	41
Wild Eastern Sea Scallops — Bacon wrapped, tomato, pine nuts	38

THE BUTCHERY

DAILY CUT

USDA Prime Double R Ranch • Okanagan Region, Washington

30DAYS

Bone-In New York	3.35/oz
Bone-In Ribeye	3.55/oz
Porterhouse	3.70/oz
T-Bone	3.35/oz

45DAYS

Bone-In New York	3.45/oz
Bone-In Ribeye	3.65/oz
Porterhouse	3.80/oz
T-Bone	4.45/oz

We dry age our meat in our own temperature controlled Himalayan salt chamber to create extraordinary flavor and buttery texture.

Chateaubriand 4.75/oz
Center cut tenderloin roast

Hand-Cut Steaks

PRIME Double R Ranch

New York 14oz	51
Prime Ribeye 16oz	53

GRASS FED Cape Grim, Tasmania

Ribeye 14oz	48
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FILET MIGNON Double R Ranch

Filet Mignon 8oz	45
Filet Mignon 12oz	52

WAGYU Japanese & American

New York 12oz	72
Ribeye 12oz	68
Japanese A5 6oz	90

For The Table

French Fries	11	Asparagus	14
Mashed Potatoes	12	Sauteed Spinach	13
Grilled Cauliflower	12	Mac & Cheese	13
Sauteed Mushrooms	13		

LUNCHEON

Raw Bar

	1/2 DOZ	DOZEN
Hama Hama — (Gigas), Washington	19.10	37.20
Rappahannock — (Virginica), Virginia	19.10	37.20
Beach Plum — (Virginica) Buzzards Bay, MA	20.30	39.60
Kumamoto — (Sikamea), Oakland Bay, WA	21.80	42.60
	1/2 LB	1 LB
Wild Jumbo Shrimp — Mexico	23.50	44.00

Appetizers

Clam Chowder — New England style with bacon	12
Charred Shishitos — Edamame, bonito flakes	14
Hummus — Warm pita bread and yucca chips	16
Beef Carpaccio — Egg, Japanese mustard, and yuzu	16
Smoked Kielbasa — Roasted peppers, grain mustard	17
Meatballs — Tomato sauce, melted cheese, garlic bread	17
Miso Glazed Pork Belly — Lentils, pickled peppers	19
Seafood Tempura — Wild Mexican shrimp and calamari, toasted garlic ponzu	21
Jumbo Lump Crab Cake — Grain mustard aioli	21
Roasted Bone Marrow — Bittersweet onion jam	21
Wild Spanish Octopus — a la plancha, sweet peppers	23

Salads

Baby Romaine Caesar — Grana Padano, croutons	15
Roasted Beets — with Humboldt Fog goat cheese	16
Mixed Organic Greens — avocado, golden balsamic	14
Crunchy Iceberg Wedge — Bacon, tomato, blue cheese	16
Moo Chopped Salad — Hearts of palm, avocado, tomatoes, niçoise olives, garbanzo beans, feta, and chorizo	16

Add to your Salad

Sliced Tenderloin	12	Grilled Chicken	8	Salmon	9	Shrimp	10
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Sandwiches

Steak Tacos — Filet tips, salsa, and avocado	21
Bacon Cheddar Cheeseburger	21
Meatball Sandwich — Braised, tomato sauce, fresh basil	21
Crispy Chicken — Avocado, corn salsa, chipotle mayo	23
Grilled Steak — Open-faced, arugula salad	26

Specialties

Filet Mignon Medallions — "Two ways"	34
Prime Sirloin Cap Steak — 12oz	30
Sugar Cured Baby Back Ribs — 1/2 Rack	28

CHARCUTERIE

Meat

Chorizo Soria . . . 7.25 La Espanola air-dried, seasoned pork sausage
Lomo . . . 7.25 La Espanola, marinated and cured pork loin
Mortadella . . . 7.25 Smoking Goose, emulsified pork, cured back fat, cinnamon, black peppercorns
Salami . . . 7.75 In-house, peppered salami
Prosciutto Di Parma . . . 8.00 Principe, DOP, traditional air-cured pork leg
Sobrasada . . . 8.25 La Espanola, semi-soft, chorizo style, raw-cured pork sausage
Jamon Iberico . . . 23.00 Cinco Jotas, Spanish air-cured ham from 100% acorn-fed pork (+\$18 upcharge)

Cheese

La Tur - Soft Ripened 8.00
Caseificio dell'Alta Langa, Italy (mixed)

Brillat Savarin - Triple Cream 8.50
Fromagerie Rouzain, France (cow)

Red Dragon 8.25
Abergavenny Fine Foods, Wales UK (cow)

Nicasio - Reserve Swiss 8.50
Nicasio Vallet Cheese Company, CA (cow)

Beemster Aged Gouda 8.25
Beemster Dairy, Holland (goat)

Farmstead Cheddar 8.25
Shelburne Farms, Vermont (cow)

Manchego - El Trigal 8.25
La Mancha, Spain (cow)

Smokey Blue Rogue 8.25
Rogue Creamery, Oregon (cow)

Bayley Hazen - Blue 9.00
Jasper Hills Farm, Vermont (cow)

Soft

Semi Firm

Hard

Blue

FIVE ITEM BOARD - 39
SEVEN ITEM BOARD - 49



COCKTAILS

Bacca Fresca

vodka, limoncello, framboise, lemon and fresh raspberries...
served long and charged with prosecco

Broadway

vodka, fresh lemon, strawberries, and Thai basil with rhubarb
essence...served over ice

Essex Street

Prairie organic gin, cucumber, dill, fresh lime, elderflower
cordial with a pinch of sea salt...served up

Hummingbird

Diplomatico Mantuano 8yr rum, fresh lime, and vanilla bean
syrup with a dash of Angostura bitters...served up

Hereford

Straight bourbon whiskey, fresh lemon, tarragon &
elderflower cordial...served over ice

Smoking Gun

Straight rye whiskey, brown sugar, allspice dram & 'whiskey'
bitters...mesquite smoked and served over block ice

Margarita Verde

silver tequila, agave syrup, fresh lime, cucumber, basil, and
jalapeño...served over ice with an ancho chile salted rim

Peruvian Necktie

Peruvian pisco, fresh lime juice, hibiscus syrup, and egg white
with rhubarb essence...shaken with vigor and serve up

Accidental Crossing

Prairie organic gin, pink grapefruit cordial, fresh lemon &
Ramazzotti Aperitivo Rosato...served up with orange blossom
essence

El Mariachi

silver tequila, Del Maguey 'Vida' mezcal, fresh lemon,
strawberries and mint with a touch of Campari...over crushed
ice



BARTENDER'S SPECIAL

Jubilee

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

ALL COCKTAILS - \$15.50

Draughts

REGION		10 OZ	16 OZ	REGION		10 OZ	16 OZ
CO	Coors Light Light Lager 4.2% Golden, CO	6.00	7.50	CA	Sierra Nevada American Pale Ale 5.6% Chico, CA	7.00	8.50
CA	Smog City Li'l Bo Pils PILSNER 4.4% Torrance, CA	6.50	8.00	CA	Santa Monica Brew Works Xpa Extra Pale Ale 5.6% Santa Monica, CA	7.00	8.50
ME	Allagash White Belgian Style Wheat 5.0% Portland, ME	8.00	9.50	MI	Founder's All Day session ipa 4.7% rand rapids, mi	6.50	8.00
CA	Santa Monica Brew Works WITBIER 5.3% Santa Monica, CA	7.00	8.50	CA	Sierra Nevada Hazy Little Thing UNFILTERED IPA 6.7% Chico, CA	7.00	8.50
CA	Firestone Walker 805 BLONDE ALE 4.7% Paso Robles, CA	7.00	8.50	CA	Stone Delicious American IPA 7.7% Escondido, CA	7.00	8.50
PA	Victory Golden Monkey 'Belgian' 9.5% 'Tripel Ale', Downingtown, PA	7.50	9.00	CA	Ballast Point Sculpin American IPA 7.0% San Diego, CA	8.50	10.00

MEAT

ON OCEAN

Cans & Bottled Beer

Amstel Light — amsterdam, netherlands.....	8.50
Corona Extra — mexico.....	8.50
Heineken — Amsterdam, Netherlands.....	8.50
Golden State Mighty Dry — Sonoma, CA.....	8.50
St Pauli Girl — bremen, germany.....	8.00

General Manager — Dominic Brenn

Executive Chef — Andrew Pastore