

LUXURY

Seafood

Beer Battered Fish & Chips — Wild Icelandic Cod	27
Wild Pacific Yellowfin — Mashed potatoes, peppercorn sauce	36
Roasted Nz King Salmon — Pork belly, confit potatoes	34
Jumbo Lump Crab Cakes — Pan sauteed	42
Roasted Chilean Sea Bass — Roasted fingerlings	47

THE BUTCHERY

DAILY CUT

USDA Prime Double R Ranch · Okanagan Region, Washington

30DAYS

Bone-In New York	4.10/oz
Bone-In Ribeye	4.20/oz
T-Bone	3.85/oz
Porterhouse	4.25/oz

45DAYS

Bone-In New York	4.20/oz
Bone-In Ribeye	4.30/oz
T-Bone	3.95/oz
Porterhouse	4.35/oz

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

Chateaubriand 6.25/oz
Center cut tenderloin roast

Hand-Cut Steaks

PRIME Double R Ranch	GRASS FED Cape Grim, Tasmania
New York 14oz ... 61	New York 14oz ... 56
Prime Ribeye 16oz ... 65	Ribeye 14oz ... 56
FILET MIGNON Double R Ranch	WAGYU Japanese & American
Filet Mignon 8oz ... 50	Ribeye 12oz ... 80
Filet Mignon 12oz ... 60	New York 12oz ... 80
	Japanese A5 6oz ... 99

For The Table

French Fries ... 12	Sauteed Spinach ... 15
Mashed Potatoes ... 13	Mac & Cheese ... 15
Grilled Cauliflower ... 13	Sauteed Mushrooms ... 16
Asparagus ... 15	

LUNCHEON

Butcher's Bread 11

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

Raw Bar

	½ DOZ	DOZ
Misty Point — Pope's Bay, VA	22.10	43.20
Summerstone — Skunk Island, WA	22.70	44.40
Kumamoto — Humboldt Bay, CA	23.30	45.60
Oyster Sampler	23.30	45.60
	½ LB	1 LB
Wild Mexican Jumbo Shrimp	29.50	54.00

Appetizers

Charred Shishitos — Edamame, bonito flakes	15
Clam Chowder — New England style with bacon	15
Hummus — Warm pita bread, yucca chips	16
Beef Carpaccio — Egg, Japanese mustard, yuzu	17
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	24
Roasted Bone Marrow — Bittersweet onion jam	24
Seafood Tempura — shrimp, calamari, garlic ponzu	24
Wild Spanish Octopus — A la plancha, sweet peppers	26

Salads

Baby Romaine Caesar — Grana Padano, croutons	16
Roasted Beets — Humboldt Fog goat cheese	17
Mixed Organic Greens — Avocado, golden balsamic	15
Crunchy Iceberg Wedge — Bacon, tomato, blue cheese	17
Chicken Chopped Salad — Yogurt-chicken, tomatoes, flageolet beans, bell peppers, tomato mint vinaigrette	28
Filet Mignon Salad — Fingerlings, roasted tomatoes & onions, avocado, gorgonzola, garlic vinaigrette	30

Add to your Salad

Sliced Tenderloin 16 Grilled Chicken 11 Shrimp 13

Sandwiches

Steak Tacos — Filet tips, salsa, avocado	23
Bacon Cheddar Cheeseburger — Chipotle mayo	23
Crispy Chicken — Avocado, corn salsa, chipotle mayo	24
Grilled Steak — Open-faced, arugula salad	27
Meatball Sandwich — Braised, tomato sauce, fresh basil	24

Specialties

Prime Sirloin Cap Steak — 12oz	33
Filet Mignon Medallions — "Two ways"	35

CHARCUTERIE

Meat

Bresaola ... 7.75 In-house, air-dried, spiced eye of beef round
Chorizo Soria ... 7.75 La Espanola air-dried, seasoned pork sausage
Lomo ... 7.75 La Espanola, marinated and cured pork loin
Mortadella ... 7.75 Smoking Goose, emulsified pork, cured back fat, cinnamon, black peppercorns
Prosciutto Di Parma ... 8.25 Principe, DOP, traditional air-cured pork leg
Salami ... 8.25 In-house, peppered salami
Sobrasada ... 8.50 La Espanola, semi-soft, chorizo style, raw-cured pork sausage
Jamon Iberico ... 28.00 Cinco Jotas, Spanish air-cured ham from 100% acorn-fed pork (+\$22 upcharge)

Cheese

Brillat Savarin - Triple Cream 9.00 Fromagerie Rouzain, France (cow)	Soft
La Tur - Soft Ripened 8.50 Caseificio dell'Alta Langa, Italy (mixed)	
Tomme De Savoie 8.50 Fermier Genepi, French Alps (cow)	Semi Firm
Red Dragon 8.75 Abergavenny Fine Foods, Wales UK (cow)	
Nicasio - Reserve Swiss 9.00 Nicasio Vallet Cheese Company, CA (cow)	

Manchego - El Trigal 8.75 La Mancha, Spain (sheep)	Hard
Beemster Aged Gouda 8.75 Beemster Dairy, Holland (cow)	
Farmstead Cheddar 8.75 Shelburne Farms, VT (cow)	

Smokey Blue Rogue 8.75 Rogue Creamery, OR (cow)	Blue
Bayley Hazen - Blue 9.50 Jasper Hills Farm, VT (cow)	

FIVE ITEM BOARD - 44
SEVEN ITEM BOARD - 53



COCKTAILS

Second Street 16.50

New Amsterdam vodka, kiwi, elderflower, lemon & Thai basil...served on the rocks

Bacca Fresca 19.00

Tito's 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

A Night In Osaka 18.00

Suntory 'Toki' whisky, amaro Nonino, amontillado sherry, maple syrup & grapefruit bitters...served up

Bourbon & Bites 18.50

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

Southern Fix 17.00

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



BARTENDER'S SPECIAL

Late Harvest 18.00

Prairie organic gin, Sauternes, maraschino, lemon, & green apple... served long with crushed ice & a Tawny port wine float

Draughts

REGION	16 oz	REGION	16 oz	
CO	Coors Light Light Lager 4.2% Golden, CO	8.00	ME Allagash White 'Belgian' Wheat Ale 5.0% Portland, ME	10.00
CA	Smog City Li'l Bo Pils Pilsner 4.4% Torrance, CA	8.50	CA Santa Monica Brew Works Witbier 5.3% Santa Monica, CA	9.00
CA	Skyduster Super Dry Lager 5.0% Los Angeles, CA	9.00	CA Firestone Walker 805 Blonde Ale 4.7% Paso Robles, CA	9.00
	Stella Artois Euro Pale Lager 5.0% Leuven, Belgium	9.50	CA Ballast Point Sculpin IPA 7.0% San Diego, CA	10.50
	Pacifico Mexican Pilsner 4.5% Mexico	9.00	CA Stone Delicious IPA 7.7% Escondido, CA	9.50

Cans & Bottled Beer

Amstel Light — amsterdam, netherlands.....	9.00
Corona Extra — mexico	9.00
Heineken — amsterdam, netherlands	9.00
Stella Liberte 0.0% Abv — leuven, belgium.....	8.50

