

THE LIVING ROOM

Aged Manchego Cheese, Dry Fruits, Grapes, Nuts, Figs Jam, Rosemary Crackers • 14

Buffalo Mozzarella Caprese • 12

Edamame Hummus, Crudit , Naan • 11

Seasonal Chopped Salad • 13

Crispy Fried Mushrooms with Boursin Cheese, White Truffle Cream Sauce • 10

Chicken Skewers, Harissa • 13

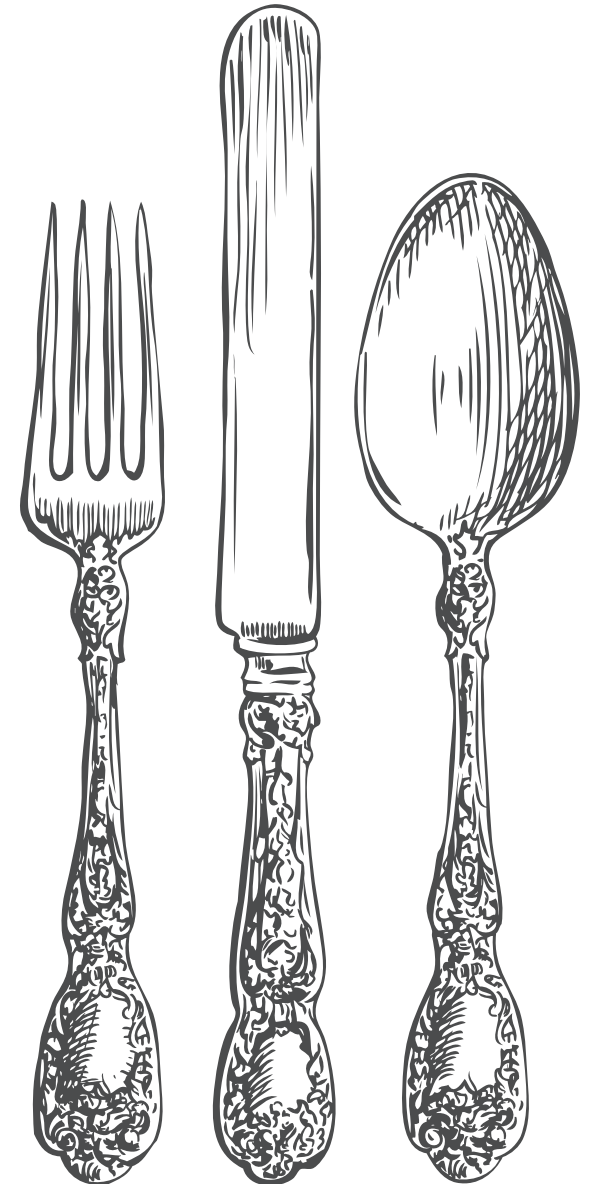
Pork Carnitas, Roasted Pork Shoulder, Pickled Red Onions, Salsa Roja, Corn Tortillas • 10

Pork Ribs, Carolina BBQ Sauce • 12

Mini Pork Belly Sliders, Smoked Bourbon Apple Sauce • 14

Mini Burger Sliders, Spicy Cole Slaw • 13

Octopus Carpaccio, Semidried Tomatoes, Kalamata Olives, Capers, Rocket Greens • 13



One cannot think well, love well,
sleep well, if one has not dined well.

VIRGINIA WOOLF

Please notify your server if you have food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 18% gratuity will be added to parties of 6 or more.

THE LIVING ROOM

> SPIRITS

WHISK(E)Y

Few Bourbon
Stranahans
Orphan Barrel

SINGLE DOUBLE

• 15 • 23
• 16 • 24
• 18 • 26

SCOTCH

Monkey's Shoulder
Dalmore 12 y/o
Compass Peat Monster

• 11 • 15
• 13 • 18
• 15 • 23

AGAVE

Los Amantes Mezcal Joven
Chamucos Anejo
Illegal Mezcal Reposado

• 14 • 22
• 14 • 22
• 15 • 23

> FEATURED COCKTAILS

OLD FASHIONED • 13

Mount Gay Black Barrel, Bitters, Sugar, Orange

VESPER • 13

Titos, Tanqueray

LR FIZZ • 13

Woodford Rye, Club Soda, Agave

TEQUILA • 13

Chamucos Repo, Giffard Vanilla, Gingerale, Basil

MAPLE BOURBON SMASH (GRANDDAD SMASH) • 13

Old Forester, Syrup, Orange Juice, Lemon, Bitters, Seltzer

AVIATION • 13

Creme de Violet, Beefeater, Maraschino, Lemon, Edible Flower

> CLASSICS

CAIPIRINHA • 14

Leblon Cachaça, Simple Syrup, Lime

FRENCH 75 • 13

Tanqueray Gin, Lemon, Champagne

GINGIN MULE • 13

North Shore Gin, Ginger Syrup, Lime, Mint

MARTINI • 13

Beefeater, Dolin Dry Vermouth, Orange Bitters

SIDECAR • 14

Remy Martin 1738, Orange Liqueur, Lemon, Orange Bitters

WHISKEY SOUR • 13

Woodford Reserve Rye, Lemon, Demerara Syrup, Egg White, Bitters

PIMM'S CUP • 14

Pimm's No. 1, Tanqueray Gin, Lime, Cucumber, Strawberry, Mint

MINT JULIP • 13

Old Forester, Club Soda, Fresh Mint

> SPARKLING

Mionetto Valdobbiandene, Prosecco, NV
Veneto, Italy

GLS • 11 BTL • 50

Segura Viudas, Brut
Penedes, Spain

GLS • 9 BTL • 44

Moet Chandon, Brut

GLS • 27

ROSE

Sanford Sta. Rita Hills 2015
Sta. Rita Hills, California

GLS • 14 BTL • 65

> WINE

RED

Artadi Artazuri Garnacha 2013
Navarra, Spain

GLS • 10 BTL • 47

Famiglia Pasqua Passimento 2010
Veneto, Italy

GLS • 13 BTL • 60

Ramon Bilbao Crianza Rioja 2014
Rioja, Spain

GLS • 11 BTL • 49

Earthquake Cabernet Sauvignon
Lodi, California

GLS • 14 BTL • 65

Nielson Pinot Noir

Santa Barbara County, California

GLS • 12 BTL • 55

WHITE

Joel Gott Pinot Gris 2014
Willamette Valley, Oregon

GLS • 13 BTL • 60

Wente Riverbank Riesling 2014
Arroyo Seco, California

GLS • 11 BTL • 49

Canvas Chardonnay
California

GLS • 9 BTL • 44

Chateau St. Michelle Sauvignon Blanc
Columbia Valley, Washington

GLS • 9 BTL • 44

Pieropan Soave 2014

Soave, Italy

GLS • 12 BTL • 55

> BEER

Tocayo Hominy Ale • 7.25

Brickstone APA • 7.25

Sculpin Pineapple IPA • 7.25

Revolution Bottom Up Wit • 7.25

Miller Lite • 6.25

Blue Moon • 7.25

Guinness • 8.50

Pilsner Urquell • 8.50

I drink to make people
more interesting.

ERNEST HEMINGWAY

