



# COCKTAILS

## ORIGINALS

### DELILAH / \$16

LEGAL MEZCAL, HOMEMADE CINNAMON & CLOVE SYRUP,  
ANGOSTURA BITTERS, LEMON TWIST

### THE RAMONES / \$16

BACARDI, BASIL, BROWN SUGAR, LIME,  
PEYCHAUD'S BITTERS

### LADY DELILAH / \$16

RHUM JM, SAFFRON COCONUT MILK, BOLS YOGURT  
LIQUEUR, CINNAMON, CLOVE, LIME JUICE,  
AMARO RAMAZZOTTI FLOAT, JEGO CANDY

### KIMBA / \$16

RYE, ANTICA VERMOUTH, CYNAR, EARL GREY BITTERS

### FIGGY SMALLS / \$15

VODKA, AGAVE FIG SYRUP, LEMON JUICE,  
CHAMOMILE BITTERS, TOPPED WITH PROSECCO

### HOTLINE BLING / \$15

GIN, CUCUMBER, CLUB SODA,  
ROSEMARY SYRUP, LIME JUICE

### RIVINGTON ON FIRE / \$15

VODKA, ST-GERMAIN, POMEGRANATE, LIME JUICE,  
AGAVE-THYME SYRUP, BURNED CHARTREUSE

### MILE HIGH CLUB / \$17

TEQUILA, SINGANI, AGAVE,  
LIME JUICE, YELLOW PEPPER,  
JALAPEÑOS, CILANTRO,  
SMOKED PAPRIKA

## CLASSIC

### VIEUX CARRÉ / \$16

COGNAC, ANTICA VERMOUTH, RYE, BÉNÉDICTINE,  
PEYCHAUD'S BITTERS & ANGOSTURA BITTERS

### THE PENICILLIN / \$16

BLENDED SCOTCH, GINGER SYRUP,  
LEMON JUICE, LAPHROAIG

### OLD CUBAN / \$16

SANTA TERESA RUM, SIMPLE SYRUP, LIME JUICE,  
ANGOSTURA BITTERS, MINT, TOPPED WITH PROSECCO

### MARTINEZ / \$15

OLD TOM GIN, ANTICA VERMOUTH,  
MARASCHINO LIQUEUR, ORANGE  
BITTERS, LEMON TWIST

### GOLD RUSH / \$15

ELIJAH CRAIG BOURBON,  
HONEY, LEMON

### PALOMA / \$16

TEQUILA, GRAPEFRUIT, AGAVE LIME, SODA

### PORTO FLIP / \$16

PORT, BRANDY, EGG WHITE,  
NUTMEG DUST





## SOUP

### CLASSIC HARIRA - 8

PEARL COUSCOUS - CHICKEN - CPEAS  
VEGETABLES - BELUGA LENTILS

### SOUP OF THE DAY - 8

## CHARCUTERIE

### CHEESE - 6

MANCHEGO  
AGED 6 MONTHS

BOSCHETTO AL TARTUFO  
YOUNG SHEEP'S MILK CHEESE INFUSED  
WITH BLACK TRUFFLE SHAVINGS

WOOLWICH TRIPLE CREAM  
GOAT BRIE

CASHEL BLUE

### MEAT - 5.50

BERNINA BRESAOLA  
URUGUAY - BEEF

RECLA SPECK ALTO ADIGE  
ITALY - PORK

FONTANA ERMES PROSCIUTTO  
DI PARMA

ITALY - PORK - AGED 18 MONTHS

### CHEF BOARD - 22

MIXED BOARD OF CHARCUTERIE  
CHEESE, PICKLED AND  
PRESERVED BITES

## SMALL PLATES

### BABA GANOUSH - 7

TAHINI - FRESH TOMATO - WARM PITA

### SPINACH CHICKPEA CASSEROLE - 9

CUMIN - RED CHILI FLAKES - EXTRA VIRGIN

### CRISPY BRUSSEL SPROUTS - 9

SMOKED PAPRIKA SALT - PICKLED ONIONS

### CRISPY PORTOBELLO SLIDERS - 11

MELTED ONIONS - GRUYERE - TRUFFLE/SCALLION MAYO

### HERB GOAT CHEESE STUFFED MUSHROOMS - 12

SHERRY REDUCTION - CRISPY SHALLOTS - TARRAGON

### PATATAS BRAVAS - 9

SPICED TOMATO SAUCE - GARLIC AIOLI

### ALBONDIGAS - 12

VEAL/BEEF - CUMIN SCENTED TOMATO SAUCE  
CRISPY ONIONS

### BABY LAMB CHOPS - 11

"FINGER BURNERS" PINK PEPPER - ROSEMARY  
SWEET GARLIC

### PRIME BEEF TARTARE - 14

CHOPPED TRUFFLE - 25YR BALSAMIC -  
CAPERS - TOAST

### CHORIZO & FIGS - 11

BEEF CHORIZO - WHITE BALSAMIC -  
SCALLIONS - FIGS

### SPICY LAMB SLIDER - 11

GOAT FETA - RATATOUILLE RELISH -  
RED PEPPER AIOLI

### GRILLED CHICKEN SKEWERS - 10

FRESH HERBS - SAFFRON VINAIGRETTE

### FILET MIGNON SKEWERS - 16

ZUCCHINI - RED PEPPER - HERB DRESSING

### PRIME SEARED HANGAR STEAK - 14

TRUFFLE SAUCE - MICRO GREEN SALAD

### TENDER FRESH OCTOPUS - 16

FINGER POTATO - SMOKED PAPRIKA OIL  
- CELERY/OLIVE SALAD

### ROASTED GARLIC BABY PRAWNS - 15

BRANDY - SMOKED PAPRIKA - PARSLEY

### LOBSTER PITA CRISPS - 16

AVOCADO - LEMON AIOLI - MICRO ARUGULA  
SPROUTS

## SALADS

### CITRUS & WATERCRESS - 10

ORANGE - WATERCRESS, HAZELNUT  
DUKKAH

### KALE & CABBAGE - 11

POMEGRANATES, SHAVED  
MANCHEGO "SNOW"

### ROASTED SQUASH & ARUGULA - 9

SHERRY/BALSAMIC REDUCTION,  
HERB CROUTONS

## THIN CRUST FLATBREADS

### FRESH TOMATO - 11

BASIL - EXTRA VIRGIN OLIVE OIL -  
MOZZARELLA DI BUFALA

### LOBSTER - 16

BEEF BACON - FONTINA - HEIRLOOM  
TOMATO - MICRO ARUGULA

### SPICY GARLIC SHRIMP - 14

AGED GOAT CHEESE - BABY SPINACH -  
ROAST JALAPENO

### LAMB SAUSAGE - 13

TOMATO - SWEET PEPPER CONFETTI -  
FRESH GARLIC - RICOTTA

## SWEETS

### LAVA CHOCOLATE CAKE - 11

### BAKLAVA CHEESECAKE - 10

### RUM CARAMEL BANANA FOSTER - 9

