



BLACK TUSCAN KALE CHIPS Spiced Maple Glaze

◆◆◆ ————— ◆ **CHARCUTERIE & CHEESE** ◆ ————— ◆◆◆

LEMON AND ROSEMARY MARINATED CASTLEVETRANO OLIVES

CURED MEAT SELECTION with **HOUSE MADE PICKLES** and **MUSTARD**

CHEESE SELECTION with **HOUSEMADE CONDIMENTS** and **BUSY BEES' HONEY**

◆◆◆ ————— ◆ **COLD** ◆ ————— ◆◆◆

OYSTERS ON THE HALF SHELL* Housemade Cocktail Sauce, Champagne Mignonette, Horseradish 1/2 Doz. 1 Doz.

LACINATO KALE SALAD Pomegranate, Parmigiano, Pepitas, Lemon Vinaigrette

ROASTED BRUSSEL SPROUTS "Caesar" Vinaigrette, Feta, Breadcrumbs

CHOPPED SALAD Chorizo, Pecorino, Olives, Gigante Beans, Optional Soft-Cooked Egg (Add 1)

BEET SALAD Raw and Roasted, Pistachios, Beet Green Vinaigrette

◆◆◆ ————— ◆ **HOT** ◆ ————— ◆◆◆

TRUFFLE FRIES

CHEDDAR & FONTINA MAC N' CHEESE Egg Yolk, Breadcrumbs

BLUE CRAB ARANCINI Calabrian Chili Aioli

MEATBALLS Spicy Tomato Sauce, Crispy Basil with Burrata

CHICKEN "PARM" WINGS The Nice Guy Marinara

GRASS-FED CALIFORNIA BORN&BRED BURGER* Maple Glazed Bacon, Arugula, Caramelized Onion, Housemade American Cheese

CRISPY EGGPLANT "PARM" SANDWICH The Nice Guy Marinara, Mozzarella, Basil Aioli

THYME AND GARLIC INFUSED FLAT IRON STEAK* Served with Sea Salt t& Thyme Fries

FRESH SEASONAL FISH

◆◆◆ ————— ◆ **PIZZA** ◆ ————— ◆◆◆

MARGHERITA

PEPPERONI

PROSCIUTTO DI PARMA

SQUASH BLOSSOM, CHORIZO, CALABRIAN CHILI, PETIT BASQUE CHEESE

SHAVED ASPARAGUS, BLISTERED TOMATO, PESTO, MOZZARELLA

FUNGHI MISTI, HOUSEMADE RICOTTA, THYME, SAUCE BIANCI

DUCK BAHN MI Duck Confit, Fontina, Pickled Carrots, Thai Basil, Sriracha

FIGS, CARAMELIZED ONIONS, GORGONZOLA, BASALMIC GLAZE, THYME

Gluten Free Crust add: 3 add: Egg, Burrata, Anchovy, Olives, Onions 3 add: Prosciutto di Parma 6

◆◆◆ ————— ◆ **VEGGIES** ◆ ————— ◆◆◆

BRAISED WHITE CORN Bacon, Crème Fraiche, Chile Salt, Cilantro

CHARRED BABY SPROUTING BROCCOLI Chili Oil, Lemon

◆◆◆ ————— ◆ **DESSERTS** ◆ ————— ◆◆◆

FRESH BAKED CHOCOLATE CHIP COOKIES Local Cream Top Milk, Nutella Glaze

AFFOGATO Hazelnut Ice Cream, Espresso, Brown Butter Breadcrumbs

MADE TO ORDER DONUTS Chocolate and Hazelnut Glaze

WARM RICOTTA Honey, Harry's Berries Strawberries, Balsamic Glaze

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



COCKTAILS

THE JOJO

Ultimat Vodka, St. Germaine, fresh lemon juice, strawberries, and prosecco. Shaken and served up

THE MOSCOW MULE

Russian Standard Vodka, house made ginger beer, fresh lime juice, and bitters. Served in a copper mug

MOTHER'S MILK

Tito's Vodka, house made chocolate milk, soda water
Shaken and served over crushed ice

THE DONNY COLLINS

Oxley Gin, ginger syrup, fresh lime juice, Averna and soda water. Shaken and served tall over ice

THE PRETTY BOY FLOYD

Nolet's Gin, blackberries, honey, and coconut cream,
Shaken and served up

DADDY'S LITTLE ANGEL

Silencio Mezcal, pineapple juice, organic agave nectar, fresh lemon juice, Angostura bitters halo,
Shaken and served over one large rock

THE BOBBY SOXER

Casamigos Reposado, blackberries, fresh lemon juice, honey, Campari, and fresno chili peppers.
Shaken and served on the rocks

INFANTE

Don Julio Silver, orgeat almond syrup, fresh lime juice, rose water mist. Shaken and served on the rocks with fresh nutmeg

THE SMOKING GUN

Old Forester Bourbon, sweet vermouth,
Luxardo Maraschino Liqueur, Scotch sprayed glass,
Stirred and served up

THE LOVELY LAUREN

Barrel Aged Maker's Mark, Benedictine, Averna,
and boston bitters. Served up

THE CHAIRMAN

Gentleman Jack Whiskey, Aperol, cacao, salted Cola reduction,
and cider vinegar. Served in a branded flask

CAPONE'S

Bulleit Rye, fresh lemon juice, and cayenne pepper
Shaken and served up

THE HIGH SOCIETY

Blackwell Rum, pineapple juice, Campari, fresh lime juice,
and organic sugar. Shaken and served tall over crushed ice

LUCKY NO. 8

Bacardi 8 Rum, Amaro Averna, organic agave nectar,
fresh lemon juice, and sherry. Shaken and served tall over ice with
mint

THE DEAN

Aberfeldy 12 year Scotch, fresh grapefruit juice,
and organic honey. Shaken and served up

MILK PUNCH

"IF I DO SAY SO MYSELF" - SEAN CARTER
Our home brewed blend of global rums, pineapple, cloves,
coriander, cinnamon, fresh lemon juice and zest,
and Earl Grey tea

THE *h.wood* GROUP

CHAMPAGNE & WINE

ARMAND DE BRIGNAC GOLD NV
ARMAND DE BRIGNAC ROSE NV
BEAU JOIE BRUT NV
BEAU JOIE ROSE NV
BEAU JOIE DEMI-SEC ROSE NV
DOM PÉRIGNON BRUT 2004
MOËT & CHANDON IMPERIAL BRUT NV
MOËT & CHANDON ROSÉ IMPERIAL NV
RUINART BLANC DE BLANCS NV
RUINART ROSÉ NV
VEUVE CLICQUOT YELLOW LABEL BRUT NV
VEUVE CLICQUOT ROSÉ NV
DOMAINE CHANDON BRUT NV
DOMAINE CHANDON ROSÉ NV
JOEL GOTT SAUVIGNON BLANC California
K VINTNERS SAUVIGNON BLANC Columbia Valley, Washington
DRYLANDS SAUVIGNON BLANC
JEAN VINCENT SANCERRE Loire, France
MARTIN RAY CHARDONNAY Russian River
SANFORD CHARDONNAY
OROGENY CHARDONNAY
CLEAN SLATE RIESLING Mosel, Germany
KRIS PINOT GRIGIO Tre Venezie, Italy
SAN ANGELO PINOT GRIGIO
INNISKILLIN ICE WINE
FRANCISCAN WHITE BLEND
OROGENY PINOT NOIR
NAVARRO CORREAS CABERNET
NAVARRO CORREAS MALBEC
HAHN "SLH" PINOT NOIR Santa Lucia Highlands
MARTIN RAY RESERVE CABERNET SAUVIGNON Napa
LAPOSTOLLE SYRAH
FEDERALIST ZINFANDEL
SAVED RED BLEND

BEER

Draft

PERRONI

Bottle

AMSTEL LIGHT

HEINEKEN

NEWCASTLE

LAGUNITAS IPA

STELLA ARTOIS

BIRRA MORETTI

ALLAGASH WHITE

NORTH COAST ACME IPA

CHIMAY RESERVE

DELIRIUM TREMENS

BEVERAGES

LEMONADE

SODA

MILK

FIJI

SAN PELLEGRINO

COFFEE & TEA

COFFEE

ESPRESSO

AMERICANO

LATTE

CAPPUCCINO

ICED TEA

HOT TEA Ask Server for Current Selections

THE *h.wood* GROUP