

CHARCUTERIE

19

Dodge City
Saucisson Sec Basquese
Prosciutto Tamworth
Coppa

SMALL

Olives - 6 house marinated

Crostini - 12

chicken liver mousse, pickled green strawberries, mint

7 Layer Salad - 13

crispy pork belly, english peas, roasted tomato, duck egg

Beet Tartare - 10

herbed ricotta, pickled fennel, naan

Sweetbreads - 10

almond butter, charred grapes, honey

Oysters - m/p

apple, cucumber, micro-wasabi

CHEESES

13

Le Pommier Camembert
Haystack Mountain Sunshine
Raspberry Bellavitano
Capriole Farms O'Bannon

LARGE

KCT Burger - 14

duck pastrami, ramp kimchi, spicy thousand island

Buttermilk Fried Chicken - 17

asian slaw, rum-basil watermelon, spicy thai chili sauce

Steak

Petite 5oz - 15 / Full 10oz - 24 crispy fingerlings, chimichurri

Risotto - 14

asparagus, meyer lemon

Seared Sea Scallops - 17

braised beluga lentils, smoked pork, lemongrass

DESSERT

Chili Chocolate Cremeux

Cajeta, Pine Nut Toffee, Tres Leches Cake

Lemon Curd Tart

Strawberries, Strawberry Fool, Bay Leaf

Market Jam Pie

Sour Cream Ice Cream, Honey Granola

COCKTAILS

MADE TO ORDER:

King's County - 12

Evan Williams Bourbon, Interrobang Sweet Vermouth, Tempus Fugit Chinato. Up or on the rocks

The Filby - 12

North Shore No. 11 Gin, Luxardo Aparativo, Sweet Vermouth, Luxardo Amaretto

Lazzy Fair - 14

Passion Fruit, Castarede Armagnac Blanche, El Dorado White Rum, Grenadine, Bitter Sling Denman Bitters

Unnamed Summer Tequila Drink - 11

Cocchi Americano, Chinaco Blanco Tequila, Yellow Chartreuse, Lemon,

Bitter Sling Moondog & Loup Garou Bitters

Sherry Phosphate - 11

Emillio Lustau Sherry, Lemon-Hybiscus Syrup, Acid Phosphate

ON TAP:

Crafty Gin - 12

CH Distillery Dry London Gin, Quassia, Grapefruit Tonic

Black Vulture - 9/36

Craft Cola, Red Wine, Luxardo Amaro, Creole Bitters

White Dove - 11

Chinaco Blanco Tequilla, Chipotle-Grapefruit, Salt Rim

Dirty Pretty - 10

Imbue Petal and Thorn Vermouth, Atxa Pacharan, Lime

Boozy Floats - 11

A selection of creamy, frozen spirits paired with one of our craft sodas. Please ask your server about today's selection.

SODAS & PHOSPHATES

Craft Cola Grapefruit Chipotle Orange Tarragon Cocoa Lemon/Hibiscus Lime Ginger Vanilla/Lavender

er Passion Fruit

All Craft Sodas - 3 Add your favorite spirit, turn it into a phosphate, all for a modest fee!

Also Available: Sprecher Root Beer - 5

BY THE GLASS

WHITE WINES

Hinman Riesling (Oregon) - 9

Illahe Viognier (Oregon) - 11

Pogio Anima Grillo (Sicily) - 9

Pappas Pinot Blanc (Oregon) - 8

Valforte Pecorino (Italy) - 13

RFN WINI

St Gregory Pinot Munier (California) - 14

Castello di Torre in Pietra Montepulciano, Cesanese,

Sangiovese (Italy) - 13

Chateau de Mattes-Saban Syrah (France) - 11

La Pistola Merlot (Washington) - 9

Waterkloof Merlot, Syrah, Petit Verdot (South Africa) - 12

SPARKLING & ROSE WINES

L'agnostique Cinsault (France) - 9

Ca' Furlan Prosecco (Italy) - 9

Devois de Perret Grenache/

Mourvedre (France) - 9

BOTTLES & CANS

"NO FUN"

Widmer Brothers' Omission (Gluten-Free) Pale Ale - 5

5.8% ABV

Erdinger NA Low Alcohol - 5 0.5% ABV

CRISP, CLEAN AND REFRESHING

Surly Hell Pale Lager - 9 4.5% ABV

Evil Twin Bikini IPA - 5 2.7% ABV

Milwaukee O-Gii Wit White Wheat - 7 9.2% ABV

Revolution Rosa Hibiscus Ale - 6 5.8% ABV

Half Acre Daisy Cutter Pale Ale - 6 5.2% ABV

Arcadia Whitsun White Wheat - 7

6.8% ABV

Bell's Oberon Wheat - 8

5.8% ABV

WEIRD AND WONDERFUL

Forbidden Root Sublime Ginger Ale - 6

3.8% ABV

Hinterland Cherry Wheat - 6

5.4% ABV

2 Towns Ginja Ninja Cider - 8 6% ABV

Off Color Apex Predator Saison - 6 6.5% ABV

Anderson Valley Gose - 6

4.2% ABV

Arcadia Sky High Rye Pale Ale - 7 6% ABV

> Ale Asylum Seasonal - MP 5.8% ABV

KING'S COUNTY HEAVYWEIGHTS

Finch's Fascist Pig Strong Ale - 6

8% ABV

Boulevard Tank 7 Saison - 7 8.5% ABV Brooklyn Sorachi Ace Saison - 7

7.6% ABV

Bell's Two Hearted IPA - 6

7% IPA

Stillwater Why Can't IBU - 7

6% ABV

Milwaukee Hop Freak IPA - 7 8.7% ABV

Goose Island Ogden Belgian Tripel - 8
8% ABV

THE DARKSIDE

Surly Bender Brown Ale - 9 5.5% ABV

Stillwater Brontide Schwarzbier - 9
5% ABV

Finch's Secret Stache Stout - 6 5.3% ABV

Tallgrass Buffallo Sweat Stout - 6
5% ABV



LIGHT, CRISP AND CLEAN

Stiegl Glodbrau Pilsner - 6 4.9% ABV / 16 oz. Pilsner Flute

Water. Yeast. Hops. Barley. The lager that Budweiser wishes it was. *Ask about our house made Radlers*

Metropolitan Brewing Dynamo Amber/Red Lager - 6 5.8% ABV / 16 oz. Pilsner Flute

A nice balance between malts and hops with spicy aromas, toasted malt flavor and a smooth, crisp finish.

Ale Syndicate Sunday Session Ale - 7

4.8% ABV / 16 oz. American Pint
Loaded with hops, this ale is the best of both worlds.

Fruity, Floral and Fresh

21st Amendment Hell or High Watermelon Wheat Beer - **6** *4.9% ABV / 16 oz. American Pint*First there is a great wheat beer. Then there is the watermelon. The result?
Fruity, clean and everything awesome.

Revolution Bottoms Up Wit Wheat Beer - 9

5.0% ABV / 16 oz. American Pint
Orange Peel and Corriander, along with with special belgian yeast, makes this taste like summer in a glass.

Local Option Dampf Loc Steam Beer - 9

5.3% bABV / 12 oz. Tulip
Local Option saves obscure beer styles like it's their job. Oh. Wait. It is! This medium bodied, easy to love ale is made from an ancient Bavarian peasant recipe.

Rockmill Petite Saison - 14

5.6% ABV / 12 oz. Tulip

How rare and singular is this stunningly well-made Farmhouse beer? Pretty singular. Made once, and never again. Lots of tropical fruit and spice on the nose.

Moody Tongue - Seasonal Ask Your Server For More Details!

EXTREME EXAMPLES

Solemn Oath Snaggletooth Bandana IPA - 5

6.5% ABV / 6 oz. Snifter

Pineapple, Pink Grapefruit and a medium body make this hop-heavy American IPA a winner.

Ballast Point Sculpin IPA - 9
7% ABV / 12 oz. Tulip
Grapefruit, Tangerine and Mango scents are all from the hops. The bitter sting that lingers on your palate? Even more hops.

Penrose P2 Pale Ale - 8

5.4% ABV / 12 oz. Tulip

Magic. If you love the spicy, fruity nature of belgian beers, but long for a hoppy, more bitter finish, this may be your new favorite. This beer is turned up to 11 on all fronts.

Off Color Troublesome - 12

4.3% ABV / 12 oz. Tulip
Okay, so when a rather boring wheat beer is married to an super sour and overly funky partner? And then it is salted on the end? This happens. A super sour friend to much of our food. (Warning: Really Sour)

B Nectar Zombie Killer Cider - 9

5.5% ABV / 6 oz. Snifter
This was love at first taste. The Tart Cherry and round honey flavored are balanced by a mouth-watering acidity and a dry finish. Easily our favorite dry cider EVER!

THE DARK SIDE

Dark Horse Boffo Brown Ale - 8

7% ABV / 16 oz. American Pint
Pushing the limits of what a brown ale can be. All toffee, all the the time, but still friendly to a lot of foods.

OUR NITRO SELECTION

Central Waters Hop Rise IPA - 7

4.5% ABV / 16 oz. American Pint
Creamy texture, with an aggressively hoppy finish. We love the nitro version of this session IPA.

3 Sheeps Cashmere Hammer American Stout - 5

6.5% ABV / 6 oz. Snifter

Round, refined, smooth and subtle. Chocolate, coffee and the smoothest mouthfeel we have experienced in a long, long, time.



WHITES

2010 Albert Seltz Pinot Blanc (Alsace,France) - 38

Not even a whisper of oak, just pure, bright fruit. Apricots, peaches and honeysuckle.

2013 Domain Fouassier Sauvignon Blanc (Sancerre,France) - 50
Gunflint and mineral and elegant, racy citrus zest and lime. We can't think of
anything better for summer time.

2013 Brunori Verdicchio (Paolo di Jesi,Italy) - 39
If Verdicchio was a dance, the song would be made of green apples, hints of almond and mineral. Built for charcuterie and cheese.

2014 Pierre Salomon Undhof Gruner Veltliner (Austria) - 33
They have been making wine for 222 years at Salomon. We think that is quite a run. Dry, citrus scented and sturdy enough for rich sauces. This wine is quite the work horse.

2013 Domain des Herbauges Grolleau Gris (France) - 30
A family owned, sustainably farmed white that is a winner with fish, stunning with salads and perfect to share with friends on the patio.

2013 Sojourn Chardonnay (Sonoma Coast, California) - 68
So, you want french oak? You think that Parker's high scores mean something? You like buttery Chardonnay? Relax, we've got you covered. French oak. 91. Rich, but not overwhelming.

REDS

2012 Yamhill Reserve Pinot Noir (Willamette Valley,Oregon) - 68Cool climate, American made Pinot Noir that delivers. Cherries, cocoa and coffee, silky tannins and beautifully balanced.

N.V. Malibalia de Canale Brachetto (Italy) - 33
If violets, roses and strawberries interest you, along with a bright, zippy acidity, soft tannins and the ability to take a slight chill? This might be for you.

2012 D Ventura Mencia (Spain) - 38Mencia is the grandfather of Cabernet Franc. This robust, earthy, full-bodied wine can pair

beautifully with our more robust dishes.

2012 Clos du Mont Olivet Syrah/Grenache (Chateauneuf du Pape, France) - 63
Funky, dirty in a good way with hints of bacon. Serious wine, but it's willing to have fun. It's like
the best tinder date ever.

2012 Nino Costa Nebbiolo (Langhe, Italy) - 45
Seven Acres. No chemical pesticides or herbicides. Tons of love.Bright cherries, cigar box and porcini mushrooms.

2006 Basel Cellars Cabernet Sauvignon,
Petite Verdot, merlot (Washington) - 68

A blend of classic Bordeaux grapes provides a base. The age provides the extra stuff. Soft, supple, and made in a style that will delight old world wine lovers.

2012 Brown Family Zinfandel (Napa Valley,California) - 98
The Brown Family strives to "tend, rather than tame" their 50 acres, and their dedication to farming first pays off. Jammy blackberries, vanilla, mexican hot chocolate and hints of blood orange with grippy tannins.

SPARKLING & ROSE

N.V. Brut Aubry Chardonnay (Champagne,France) - 93
Rich, over the top, stuffed with brioche and vanilla, this champagne has all the hallmarks of a great Premier Cru.

N.V. Brut Grand Cru Rose Pierre Pillard Pinot Noir, Pinot Munier (Champagne, France) - 120

Pink champagne is a true treat, and this family owned example is worth every penny. Strawberries, orange peel, tarragon and toast make every single sip a delight.