

Herringbone

FISH MEATS FIELD

LUNCH MENU · WINTER TWO THOUSAND FIFTEEN

SALT & BRINE BAR

Lucky Limes*—PEI 3
Newport Cups*—RI 3
Duxbury*—MA 3.5
Royal Miyagi*—BC 3.5
Hama Hama*—WA 3
Malpeque*—PEI 2

Tuna Poke* Yellowfin Tuna, Shoyu, Maui Onions, Macadamia 20
Salmon Rilletes Smoked Salmon, Lemon Cured, Chive 16
Peel & Eat Prawns Cajun Spice 18
King Crab Devil Dip, Radish, Lemon 23
Octopus Salsa Verde, Preserved Lemons 18
Bay Scallops* Sesame Ponzu, Flying Fish Roe 21
Maine Lobster Finger Lime, House Made Shark Sauce 24

Dinghy* 75
4 Oysters, ¼lb Alaskan King Crab,
½ Maine Lobster, 2 Jumbo Shrimp
Sail Boat* 105
8 Oysters, ½lb Alaskan King Crab,
Whole Maine Lobster, 4 Jumbo Shrimp
Yacht* 145
12 Oysters, ¾lb Alaskan King Crab,
1½ Maine Lobsters, 8 Jumbo Shrimp

GREENS

Kale Salad 17

Radish, Shaved Carrots, Cherry Tomatoes, Currants,
Champagne Vinaigrette

Little Gem Caesar* 16

Herbed Farro, Lemon Pecorino Dressing

Chicken Cobb 21

Organic Chicken, Smoked Bacon, Egg, Cucumber, Cheddar,
White Balsamic, Ranch

Roasted Beets 15

Crispy Chickpeas, Humboldt Fog Goat Cheese, Greens,
Red Wine Vinaigrette

Farm Greens & Herb 17

Shaved Vegetables, White Balsamic Vinaigrette

Sashimi "Niçoise"* 23

Tuna, Tapenade, Green Beans, Quail Egg, Pee-Wee Potatoes, Greens

Umami Chop Chop 18

Iceberg, Radicchio, Shaved Brussel Sprouts, Diced Apple, Crispy Pancetta,
Toasted Pinenuts, Manchego Cheese, Cucumber, Heart of Palm

COLD FARE

Shrimp Ceviche* 15

"Baja Style", Chili Lime, Cilantro

Carpaccio* 19

Salmon, Shaved Baby Fennel, English Cucumber,
Spicy Lemon Caper Dressing, Sea Salt

Crudo* 23

Hamachi, Jalapeño Salsa, Radish, Pomegranate, Micro Basil

Tartare* 21

Steak, Dijon, Farm Egg, Crispy Potatoes

Three Little Piggies 24

Colonel Bill Newsom's, Benton's, Fra' Mani, David Chang's Red Eye
Gravy Mayo, Mustard, Spicy Pickles

HOT FARE

Onion Soup 14

Gruyere Ravioli, Pretzel Croutons

Wings 18

Garlic, Chili, Cilantro, Peanut

Pt. Judith Calamari 16

Federal Hill Style, Peperoncino, Lemon, Garlic

Crab Cake Poppers 16

Lump Crab Meat, Old Bay, Tomato Bacon Jam

Meatballs 16

Nana's Pork Gravy, Whipped Ricotta

LUNCH

Two-Hand Burger* 19

Apple Smoked Bacon, Cheddar, Onion Jam, Aioli, Arugula

Baja Fish Tacos 21

Grilled Fish, Jicama Slaw, Roasted Tomatillo Salsa,
Lime Crema

Ricotta Agnolotti 19

Butternut Squash, Brown Butter, Sage, Ricotta Salate

Ahi Tuna Burger* 24

Asian Slaw, Wasabi, Soy Honey Reduction

Grilled Chicken Sandwich 18

Avocado, Tomato, Cheddar, Chipotle Aioli

Salmon* 29

White Beans, Nduja, Sunchokes, Escarole, Tomato

Chicken Parmesan Sandwich 19

Mozzarella, Red Sauce, Basil Pesto

Carbonara Burger* 21

Fried Egg, Pancetta, Cacio e Pepe

Grilled Chicken 28

Dirty Wild Rice, Charred Broccoli, Natural Jus

Hoagie 18

Salumi, Cherry Peppers, Provolone, Tomato, Red Onion, Oregano

Shrimp Pasta 24

Black and White Spaghetti, Spicy Tomato, Basil

Meatball Sliders 18

Nana's Meatballs, Garlic Bread, Mozzarella, Basil

Bobby Baldwin Sliders* 26

Kobe Beef, Aged Cheddar, Grilled Onions, Spiced Fries

ANDS

Herb Fries Truffle Aioli 7

Brussels & Candied Fried, Candied 9

Shishito Peppers Pickled Vegetables, Ponzu 9

Mac N'Cheese Lobster, Gouda, Apple 21

Death by Potatoes Parmesan, Mascarpone, Butter, Pancetta Scallions 12

Roasted Mushrooms Cipollini Onions, Herbs 12

36°10'70.12"N -115°17'76.33"W

*FOOD ALLERGY DISCLAIMER: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions. — Section 11051, 2003 DC

Specialty Cocktails

Jaded Puma Grey Goose, Green Chartreuse, mint, lime, bitters	14	Not Your Daddy's Scotch Drink Laphroig 10yr, Zaya rum, lemon, cinnamon, pineapple juice	15	Truffle Shuffle Bulleit rye whiskey, butterscotch reduction, orange bitters, atomized truffle oil	15
The Bone El Silencio Joven mezcal, Yellow Chartreuse, brown sugar, Peychaud's bitters, lime	15	Tiki Bandwagon Atlantico Platino, Appleton Reserve, Art in The Age Snap, Small Hands orgeat, lime, chocolate bitters	14	Bougie Sidecar Hardy VSOP, Cherry Heering, brown sugar, lemon, raspberry	14
The Drifting Mistress Yamazaki 12yr, Montenegro, ginger juice, sake, brown sugar, egg whites, mint	16	Grow A Pear Nolet's Gin, St. George Spiced Pear, Nashi pear, cilantro, lemon	14	Watch Your Step Barsol Pisco, Clement Mahina Coconut, habenero shrub, yuzu juice, turbinado syrup, blackberry	14
Better Mules & Gardens Crop Organic Cucumber vodka, Art in The Age Rhubarb liqueur, strawberry, lime, ginger beer	13	Jalé Berry 2.0 Herradura Reposado tequila, Thai chili, agave, lime, cilantro, cucumber juice	13	Pamplemousse Press Belvedere vodka, Giffard Pamplemousse Rose, grapefruit juice, club soda, lemon	14

Draught Beers

Ballast Point "Sculpin Grapefruit", San Diego [7.0% abv]	9
Bud Light, Missouri [4.2% abv]	6
Brooklyn Brewery "Pilsner", New York [5.1% abv]	8
Chimay "Grande Reserve", Belgium [9.0% abv]	15
Firestone "Union Jack", California [4.2% abv]	7

Golden Road "Get Up Off That" Brown, California [5.5% abv]	8
Sierra Nevada Pale Ale, Chico California [5.6% abv]	8
Stella Artois, Belgium [5.2% abv]	8
Delirium Tremens, Belgium, [8.5% abv]	14
Unibroue "Trois Pistoles", Chambly, Quebec [9.0% abv]	9

Imported Beers

Amstel Light, Netherlands, 12oz [3.5% abv]	7
Boddingtons "Pub Ale", England 14.9oz [5.0% abv]	8
Hitachino Nest "Classic Ale", Japan, 11.2oz [7.0% abv]	8
Modelo Especial, Mexico 12oz [4.4% abv]	14

American Beers

Anchor Brewing "Steam Beer" California 12oz [4.9% abv]	8
Ballast Point "Sculpin IPA" California 12oz [7% abv]	9
Brooklyn Brewery Lager, New York 12oz [6.0% abv]	10
Firestone "Double Barrel Ale", California 12oz [5.0% abv]	7
North Coast "Scrimshaw" Pilsner California 12oz [4.8% abv]	8

Point of Departure

Wines by the Glass

CHAMPAGNE & SPARKLING

Moët & Chandon <i>Impérial</i> Brut NV Champagne, France	19/95
Perrier-Jouët <i>Blason Rosé</i> Brut NV Champagne, France	32/160
Taittinger <i>La Française</i> Brut NV Champagne, France	24/120
Adami <i>Bosco di Gica</i> Brut Prosecco Superiore NV Valdobbiadene, Italy	13/55
Moscato d'Asti, Prunotto 2012 Piedmont, Italy	12/50

ROSÉ

Château d'Esclans <i>Whispering Angel</i> 2014 Provence, France	12/50
--	-------

WHITES

Herringbone Selection White	12/on tap
Pinot Grigio, Livio Felluga 2014 Friuli, Italy	15/60
Sauvignon Blanc, Cloudy Bay 2015 Marlborough, New Zealand	18/75
Sancerre, Château de Sancerre 2012 Loire, France	17/65
Chardonnay, <i>Overlook</i> Landmark 2013 Sonoma County, California	12/50
Chardonnay, Cakebread 2013 Napa Valley, California	25/100
Riesling, <i>Trocken</i> Dönnhoff 2013 Nahe, Germany	12/50

REDS

Herringbone Selection Red	12/on tap
Barolo, <i>Albe</i> G.D. Vajra 2013 Piedmont, Italy	24/95
Rioja Reserva, Ontañón 2005 Rioja, Spain	15/60
Pinot Noir, <i>Overlook</i> Landmark 2013 California, USA	16/65
Pinot Noir, Flowers 2012 Sonoma Coast, California	25/100
Cabernet Sauvignon, Heitz 2010 Napa Valley, California	27/110
Zinfandel, <i>Old Vines</i> Turley 2013 California, USA	19/75

Garden Rebels

Non-alcoholic Drinks

Lettuce Turnip the Beet Beet, Mint, Lemon, Pepper	8
Green Refresher Green Tea, Lavender, Cucumber, Honey, Lime	8
Berry Elderflower Sparkler Seasonal Berries, Elderflower, Lime	8

SOFT DRINKS

Coke	5
Diet Coke	5
Sprite	5
Dr. Pepper	5
Fever-tree premium beverages [500ml]	9
Club Soda, Ginger Ale, Ginger Beer, Indian Tonic	

BOTTLED WATER

Voss Still	8
Voss Sparkling	8

Gourmet Coffee & Tea

By Lamill

REGULAR DRIP COFFEE

Black Velvet	4
<i>Blend of Brazil, Guatemala, Columbia</i>	

DECAF DRIP COFFEE

Midnight Jazz Coffee <i>Bolivia</i>	4
--	---

ESPRESSO DRINKS

Herringbone Signature Espresso Blend <i>East Africa and Central America</i>	
Single Cappuccino	5
Latte	6
Macchiato	6
<i>Add a shot</i>	2

ICED TEA

Passion Berry Iced Tea	4
<i>North Indian Black Tea with Egyptian Calendula Pearls</i>	

Loose Leaf Hot Tea

By Art of Tea

Green <i>Dragon Well Lung Ching, Jasmine Pearls</i>	8
Black <i>Organic Darjeeling, Earl Grey Crème, Keemun Mao Fang</i>	8
Oolong <i>Iron Goddess of Mercy—Ti Kuan Yin</i>	8
White <i>White Monkey Picked</i>	8
Herbal <i>Egyptian Chamomile, Pacific Coast Mint, Lemongrass-Ginger</i>	8

Herringbone

LAS VEGAS, NEVADA

DINNER MENU · WINTER TWO THOUSAND FIFTEEN

SALT & BRINE BAR

Lucky Limes*—PEI 3
Newport Cups*—RI 3
Duxbury*—MA 3.5
Royal Miyagi*—BC 3.5
Hama Hama*—WA 3
Malpeque*—PEI 2

Tuna Poke* Yellowfin Tuna, Shoyu, Maui Onions, Macadamia 20
Salmon Rilletes Smoked Salmon, Lemon Cured, Chive 16
Cajun Peel -n- Eat Prawns 18
King Crab Devil Dip, Radish, Lemon 23
Octopus Salsa Verde, Preserved Lemons 18
Bay Scallops* Sesame Ponzu, Flying Fish Roe 21
Maine Lobster Finger Lime, House Made Shark Sauce 24

Dinghy* 75
4 Oysters, ¼lb Alaskan King Crab,
½ Maine Lobster, 2 Jumbo Shrimp
Sail Boat* 105
8 Oysters, ½lb Alaskan King Crab,
Whole Maine Lobster, 4 Jumbo Shrimp
Yacht* 145
12 Oysters, ¾lb Alaskan King Crab,
1½ Maine Lobsters, 8 Jumbo Shrimp

GREENS

Kale Salad 17

Radish, Shaved Carrots, Cherry Tomatoes, Currants,
Champagne Vinaigrette

Little Gem Caesar* 16

Herbed Farro, Lemon Pecorino Dressing

Burrata 18

Prosciutto Di Parma, Pesto, Oven Roasted Roma Tomatoes,
Grilled Bread

Roasted Beets 15

Crispy Chickpeas, Humboldt Fog Goat Cheese, Greens,
Red Wine Vinaigrette

Farm Greens & Herb 17

Shaved Vegetables, White Balsamic Vinaigrette

COLD FARE

Shrimp Ceviche* 15

"Baja Style", Chili, Lime, Cilantro

Sashimi "Niçoise"* 23

Tuna, Tapenade, Green Beans, Quail Egg, Pee-Wee Potatoes

Carpaccio* 19

Salmon, Shaved Baby Fennel, English Cucumber,
Spicy Lemon Caper Dressing, Sea Salt

Crudo* 23

Hamachi, Jalapeño Salsa, Radish, Pomegranate, Micro Basil

Tartare* 21

Steak, Dijon, Farm Egg, Crispy Potatoes

Three Little Piggies 24

Edward's, Benton's, Fra' Mani, David Chang's Red Eye
Gravy Mayo, Spicy Pickles

HOT FARE

Onion Soup 14

Gruyere Ravioli, Parsley, Pretzel Croutons

Ricotta Agnolotti 14

Butternut Squash, Brown Butter, Sage, Ricotta Salate

Wings 18

Garlic, Chili, Cilantro, Peanut

Pt. Judith Calamari 16

Federal Hill Style, Peperoncino, Lemon, Garlic

Mussels & Clams 15

Pancetta, Fregola Sarda, Saffron, Grilled Bread

Crab Cake Poppers 16

Lump Crab Meat, Old Bay, Tomato Bacon Jam

Meatballs 16

Nana's Pork Gravy, Whipped Ricotta, Parsley

OCEAN

Skate Wing 34

Spätzle, Sea Beans, Hen of the Woods Mushrooms, Mustard Jus

Seared Yellowfin Tuna* 36

Peppercorn, Baby Bok Choy, Shitake, Red Wine

Whole Grilled Branzino 45

Shaved Fennel Salad, Salsa Verde, Lemon

Ora King Salmon* 34

Carrot Puree, Gingered Beets, Lime Salsa

Scallops* 38

Butternut Squash Risotto, Toasted Pine Nuts, Lemon

White Sea Bass 38

Roasted Root Vegetable, Guanciale, Parsnip Puree

Seafood Spaghetti* 45

Lobster, Crab, Scallop, Shrimp, Spicy Tomato

LAND

10oz Prime Flat Iron* 38

Roasted Shallots

10oz Center Cut Filet* 42

Roasted Shallots

14oz Grass Fed NY Strip* 49

Roasted Shallots

18oz Dry-Aged Rib-Eye* 56

Roasted Shallots

SAUCES:

Red Wine Demi, Green Peppercorn, Bernaise, Black Truffle

48oz Bistecca Fiorentina* 145

Porterhouse, Roasted Garlic, Parmesan Cheese

Mary's Roasted Chicken 34

Creamy Polenta, Roasted Chanterelle Mushrooms, Crack Sauce

Colorado Lamb Rack* 56

Goat Cheese Mashed Potatoes, Wild Mushroom,
Red Wine Sauce

ANDS

Herb Fries Truffle Aioli 7

Brussels & Pecans Fried, Candied 12

Shishito Peppers Pickled Vegetables, Ponzu 9

Mac N'Cheese Lobster, Gouda, Apple 18

Death by Potatoes Parmesan, Mascarpone, Butter, Pancetta Scallions 9

Roasted Mushrooms Cipollini Onions, Herbs 12

36°10'70.12"N -115°17'76.33"W

*FOOD ALLERGY DISCLAIMER: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions. — Section 11051, 2003 DC

Specialty Cocktails

Jaded Puma Grey Goose, Green Chartreuse, mint, lime, bitters	14	Not Your Daddy's Scotch Drink Laphroig 10yr, Zaya rum, lemon, cinnamon, pineapple juice	15	Truffle Shuffle Bulleit rye whiskey, butterscotch reduction, orange bitters, atomized truffle oil	15
The Bone El Silencio Joven mezcal, Yellow Chartreuse, brown sugar, Peychaud's bitters, lime	15	Tiki Bandwagon Atlantico Platino, Appleton Reserve, Art in The Age Snap, Small Hands orgeat, lime, chocolate bitters	14	Bougie Sidecar Hardy VSOP, Cherry Heering, brown sugar, lemon, raspberry	14
The Drifting Mistress Yamazaki 12yr, Montenegro, ginger juice, sake, brown sugar, egg whites, mint	14	Grow A Pear Nolet's Gin, St. George Spiced Pear, Nashi pear, cilantro, lemon	14	Watch Your Step Barsol Pisco, Clement Mahina Coconut, habenero shrub, yuzu juice, turbinado syrup, blackberry	14
Better Mules & Gardens Crop Organic Cucumber vodka, Art in The Age Rhubarb liqueur, strawberry, lime, ginger beer	13	Jalé Berry 2.0 Herradura Reposado tequila, Thai chili, agave, lime, cilantro, cucumber juice	13	Pamplemousse Press Belvedere vodka, Giffard Pamplemousse Rose, grapefruit juice, club soda, lemon	14

Draught Beers

Ballast Point "Sculpin Grapefruit", San Diego [5.5% abv]	9	Golden Road "Get Up Off That" Brown, California [5.5% abv]	8
Bud Light, Missouri [4.2% abv]	6	Sierra Nevada Pale Ale, Chico California [4.2% abv]	8
Brooklyn Brewery "Pilsner", New York [5.6% abv]	9	Stella Artois, Belgium [5.2% abv]	8
Chimay "Grande Reserve", Belgium [9.0% abv]	15	Delirium Tremens, Belgium, [8.5% abv]	14
Firestone "Union Jack", California [5.5% abv]	7	Unibroue "Trois Pistoles", Chambly, Quebec [9.0% abv]	9

Imported Beers

Amstel Light, Netherlands, 12oz [3.5% abv]	7
Boddingtons "Pub Ale", England 14.9oz [5.0% abv]	8
Hitachino Nest "Classic Ale", Japan, 11.2oz [7.0% abv]	8
Modelo Especial, Mexico [4.4% abv]	14

American Beers

Anchor Brewing "Steam Beer", California 12oz [4.9% abv]	8
Ballast Point "Sculpin IPA" California 12 oz [7.0% abv]	9
Brooklyn Brewery Lager, New York 12oz [6.0% abv]	16
Firestone "Double Barrel Ale", California 12oz [5.0% abv]	7
North Coast "Scrimshaw" Pilsner California 12oz [4.8% abv]	8

Point of Departure

Wines by the Glass

CHAMPAGNE & SPARKLING

Moët & Chandon <i>Impérial</i> Brut NV Champagne, France	19/95
Perrier-Jouët <i>Blason Rosé</i> Brut NV Champagne, France	32/160
Taittinger <i>La Française</i> Brut NV Champagne, France	24/120
Adami <i>Bosco di Gica</i> Brut Prosecco Superiore NV Valdobbiadene, Italy	13/55
Moscato d'Asti, Prunotto 2012 Piedmont, Italy	12/50

ROSÉ

Château d'Esclans, <i>Whispering Angel</i> 2014 Provence, France	12/50
---	-------

WHITES

Herringbone Selection White	10/40
Pinot Grigio, Livio Felluga 2014 Friuli, Italy	15/60
Sauvignon Blanc, Cloudy Bay 2015 Marlborough, New Zealand	18/75
Sancerre, Château de Sancerre 2012 Loire, France	17/65
Chardonnay, <i>Overlook</i> Landmark 2013 Sonoma County, California	12/50
Chardonnay, Cakebread 2013 Napa Valley, California	25/100
Riesling, <i>Trocken</i> Dönnhoff 2013 Nahe, Germany	12/50

REDS

Herringbone Selection Red	10/40
Barolo, <i>Albe</i> G.D. Vajra 2009 Piedmont, Italy	24/95
Rioja Reserva, Ontañón 2005 Rioja, Spain	15/60
Pinot Noir, <i>Overlook</i> Landmark 2013 California, USA	16/65
Pinot Noir, Flowers 2012 Sonoma Coast, California	25/100
Cabernet Sauvignon, Heitz 2010 Napa Valley, California	27/110
Zinfandel, <i>Old Vines</i> Turley 2013 California, USA	19/75

Garden Rebels

Non-alcoholic Drinks

Lettuce Turnip the Beet Beet, Mint, Lemon, Pepper	8
Green Refresher Green Tea, Lavender, Cucumber, Honey, Lime	8
Berry Elderflower Sparkler Seasonal Berries, Elderflower, Lime	8
SOFT DRINKS	
Coke	5
Diet Coke	5
Sprite	5
Dr. Pepper	5
Fever-tree premium beverages [500ml] Club Soda, Ginger Ale, Ginger Beer, Indian Tonic	9

BOTTLED WATER

Voss Still	8
Voss Sparkling	8

Gourmet Coffee & Tea

By Lamill

REGULAR DRIP COFFEE	
Black Velvet	4
<i>Blend of Brazil, Guatemala, Columbia</i>	
DECAF DRIP COFFEE	
Midnight Jazz Coffee <i>Bolivia</i>	4
ESPRESSO DRINKS	
Herringbone Signature Espresso Blend <i>East Africa and Central America</i>	
Single	5
Cappuccino	6
Latte	6
Macchiato	6
<i>Add a shot</i>	2
ICED TEA	
Passion Berry Iced Tea	4
<i>North Indian Black Tea with Egyptian Calendula Pearls</i>	

Loose Leaf Hot Tea

By Art of Tea

Green	8
<i>Dragon Well Lung Ching, Jasmine Pearls</i>	
Black	8
<i>Organic Darjeeling, Earl Grey Crème, Keemun Mao Fang</i>	
Oolong	8
<i>Iron Goddess of Mercy—Ti Kuan Yin</i>	
White	8
<i>White Monkey Picked</i>	
Herbal	8
<i>Egyptian Chamomile, Pacific Coast Mint, Lemongrass-Ginger</i>	