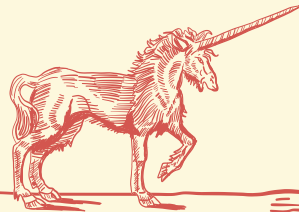




MERMAID | 13

vodka, grapefruit, raspberry, mint, lime, seltzer, peach aperitif



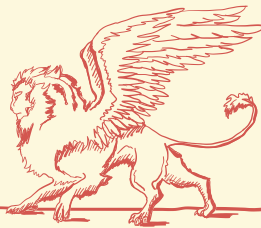
UNICORN | 14

vodka, pisco, strawberry, szechuan, lemon, amaro, benedictine, rainbow bitters, egg whites



LEPRECHAUN | 13

Bummer & Lazarus gin, apple, tarragon, lemon, pineapple, bay leaf, cocchi americano



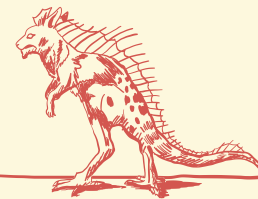
SPHINX | 14

Plymouth gin, Arkansas Black applejack, sweet & rosa vermouths, orange bitters



JACKELOPE | 13

tequila, honeydew, tangerine, aloe, lemon, bianco vermouth, orange bitters, pink peppercorns



CHUPACABRA | 13

tequila, mezcal, passion fruit, lime, habanero, curacao, yellow chartreuse, grapefruit bitters, cinnamon



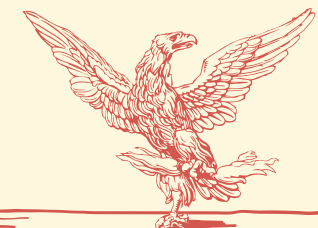
BANSHEE | 13

light & dark rums, makrut lime, pineapple, coconut, turmeric, pebble ice, angostura bitters, fresh nutmeg



GRIFFIN | 14

Spanish Brandy, St. George Spiced Pear, Benedictine, Nocino, Clove



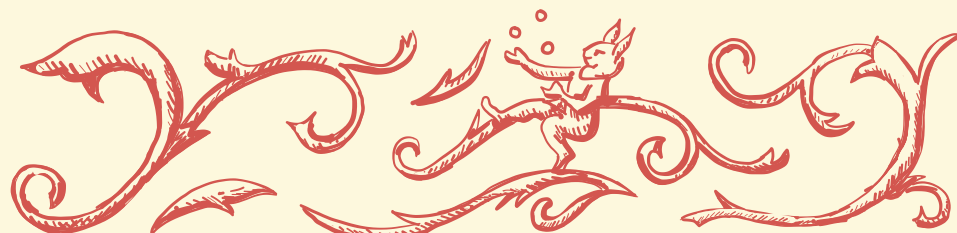
PHOENIX | 14

George Dickel rye, mezcal, jamaican rum, curacao, green chartreuse, vanilla, ghost pepper, mole bitters



CURIO

MMXVIII



SHELLFISH

◀ OYSTERS ▶

Raw

*KUSSHI, BC 3²⁵ea | 19 hf dz | 39 dz

*KUMAMOTO, CA 4ea | 21 hf dz | 41 dz

Broiled

BBQ, LEMON CAPER or ROCKEFELLER
- 4 for 20 -

◀ PRAWNS, CRAB & LOBSTER ▶

WILD GULF PRAWNS 3 ea

MAINE LOBSTER 25 half | 45 whole

SEASONAL CRAB 20 half | 40 whole

TOWERS

PETIT • 55 | GRAND • 75

*Oysters, Shrimp, Little Neck Clams & Tuna Tartar with champagne mignonette, dirty martini granite, cocktail sauce

Shuck
THE FRONT DOOR!

*12 oysters, 6 shrimp, 6 little neck clams, tuna tartar, ½ lobster, ½ crab
- 140 -



SNACKS & BITES

HERBED TRUFFLE STEAK FRIES | 8
beer mustard, tomato jam, mornay

SEASONAL FRIED VEGETABLES | 10
beer batter, sour cream & pepperoncini

BURRATA CHEESE | 14
smoked tomato, wild arugula, preserved lemon, sesame seeds

HUSH PUPPIES | 11
wild gulf shrimp, chow-chow, charred avocado

HEALTHY-ISH

LITTLE GEM SALAD | 13
charred broccoli, radish, buttermilk, cured egg yolk

BABY KALE SALAD | 13
yellow wax bean, brussels sprout, parmesan dressing, sourdough garlic bread

BLOOMSDALE SPINACH | 14⁵⁰
smoked chicken, fingerling potato, pt. reyes blue cheese, pecans, honey mustard



DEVILED EGGS
pork rinds, fresno chili, chives | 8

FOR THE TABLE

SEASONAL DIPS | 14
white corn, eggplant, cauliflower, flatbread & lavash

CHARCUTERIE BOARD | 18
mortadella, spicy capicola, salame nostrano, smoked pancetta, pickled vegetables, beer mustard, honeycomb, flatbread & lavash

CHEESE BOARD | 21
toma, triple crème brie, beehive cajun rubbed, pt. reyes blue cheese, pickled vegetables, beer mustard, honeycomb, flatbread & lavash

FAMILY STYLE

WHOLE SMOKED BEER CAN CHICKEN | 40
herbed truffle steak fries, seasonal vegetable

22OZ COWBOY RIBEYE | 65
béarnaise, herbed truffle steak fries, seasonal vegetable



BURGERS & SANDOS

add fries | +3

CHICKEN FRIED CHICKEN | 13
chow-chow & pepper jelly

BLACKENED MAHI MAHI | 14
little gem, creole remoulade, chow chow

BBQ GULF SHRIMP B.L.T. | 15
bacon, braised collard greens, tomato, banana peppers



The
HOLY GRAIL BURGER

5oz patty, crimini mushroom, tomato jam, fried onion, raclette cheese

- 10 -

make *Impossible* - \$19

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

Executive Chef: Mario Tolentino