

SNACKS

Marinated Olives / 5

Smoked Trout Deviled Eggs* / 3
trout roe / crispy skin

CRUDO

Scallop Cebiche* / 17
lime / vanilla / gooseberry / crispy rice

Tuna Crudo Nikkei* / 18
*quinoa / avocado / scallion / tamarind
sesame oil*

Citrus Cured Arctic Char* / 16
ponzu / seaweed / tapioca

VEGGIES

House Made Burrata* / 16
slow roasted tomato / sweet potato

Escarole Salad / 12
*ricotta salata / sugar snap pea /
white balsamic*

Charred Broccoli / 13
*calabrian peppers / white anchovies /
parmesan*

Roasted Maitake Mushrooms / 15
almond cream / grapes / watercress

PLATES

Mediterranean Octopus / 18
cilantro / potato / peppers / olives

Long Island Skate / 27
aji amarillo / cockles

Butterflied Whole Trout / 30
corn esquites / watercress

Tomato Braised Goat Ribs / 28
beer-tomato / black rice / avocado

Stout Marinated
Roasted Chicken / 29
asparagus / mint-oregano sauce

Grilled Hanger Steak* / 29
*fingerling / chimichurri / shishito peppers /
garlic confit aioli*

Luis Jaramillo / Chef Partner
Jorge Yupa / Sous Chef

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

COCKTAILS

designed by darnell holguin

STARTER

summer in italy juniper berry infused aperol, aranciata, prosecco

STIRRED AND BOOZY

the king's sazerac pierre ferrand cognac, mt. gay black barrel rum, pineapple syrup, bitters mix, absinthe

speyside meadow macallan 10, maraschino, orange bitters, angostura, floral syrup

SHAKEN AND JUICY

shiso sexy brugal extra dry, watermelon, shiso, aperol, lemongrass, kaffir lime

market g&t botanist, cucumber, green chartreuse, lemon, tonic, fresh market herbs

catcher in the rye woodford rye, lime, pineapple, crème de cacao, punt e mes, ginger

AFTER DINNER

It was all a dream brugal extra dry rum, house-made passion fruit puree, condensed milk, mamajuana,