

November 04, 2014

SASHIMI

SEA URCHIN MP
shaved cucumber-shisho, soy

HAMACHI 17
pickled chilies, hominy

CARPACCIO

TUNA 18
celery remoulade, Spanish olive oil, warm toast

CORVINA 15
shellfish oil, pink grapefruit

COBIA 15
mojo, crispy garlic, cuban toast

SHAVED

JAMÓN SERRANO, Spain 16

PATA NEGRA, Spain 24

PROSCIUTTO, Italy 19

SPECK, Italy 19

CANTIMPALO, Spain 16

CRUDO

TUNA 18
shaved foie gras, crispy shallots

HAMACHI 16
tangerine, fennel, crispy garlic

CEVICHE

CLASSIC PERUVIAN 16
aji rocoto, seafood, lime, crispy corn

SRA-STYLE 17
jalapeños, crispy garlic, avocados, lime

CHEESE

MANCHEGO, Spain 12

TETILLA, Italy 14

ROARING 40's BLUE, Australia 13

COWGIRL CREAMERY AGED TAM, CA 15

**GUAVA, FIG CAKE,
COMPRESSED DATE CAKE 12**

COCIDO

SHISHITO PEPPERS 16
miso, futekaki

BEE HAVEN FARM DEVEILED EGGS 14
house pickles, Benton's ham

PIQUILLO PEPPERS 12
slow-roasted, sea salt

ELOTE 12
corn off the cob, chamoy, lime crema, cotija cheese

LARDO-WRAPPED FIGS 14
goat cheese stuffed

SEA URCHIN OPEN-FACED SANDWICH MP
soy-ginger butter, crispies

CRISPY EGGPLANT 13
miel

CRISPY ARTICHOKEs 14
lemon-coriander dipping sauce

CROQUETAS

CHORIZO & MANCHEGO 12

**GORGONZOLA DOLCE &
JAMÓN SERRANO 12**

SPINACH & FETA 12

ASSORTED 12
(1 of each)

a suggested 18% gratuity is added to all checks

There is a risk associated with consuming raw oysters, meats, poultry, fish, seafood and eggs. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and under cooked foods, and should eat foods fully cooked. If unsure of your risk, consult a physician.

1930s

HOUSE

WINE

SPARKLING

	GL/BTL
CHAMPAGNE, DELAMOTTE Mesnil-sur-Oger, France	21/96
CHAMPAGNE, RUINART ROSÉ Reims, France	27/135
SPARKLING, GRUET ROSÉ New Mexico	10/48
VOUVRAY, JARDIN EN FLEURS Loire, France	12/60

WHITE

PICPOUL DE PINET, GERARD BERTAND France	9/36
ROERO ARNEIS, NEGRO "SERRA LUPINI" Piemonte, Italy	13/52
TORRONTES, ALTA VISTA Mendoza, Argentina	11/44
VERMENTINO, DOMAINE VICO Corsica, Italy	16/64
FRIULANO, BASTIANICH Friuli, Italy	15/60
ALBARIÑO, RAUL PEREZ "MUTI" Rias Baixas, Spain	25/100

ROSÉ

GRENACHE, MIRAVAL Provence, France	16/64
GRENACHE, CHÂTEAU D'AQUERIA Tavel, France	14/56

RED

GAMAY, DOMAINE DE PREBENDE Beaujolais, France	13/52
GRENACHE, DAUVERGNE RANVIER Lubéron, France	9/36
TEMPRANILLO, PECINA CRIANZA Rioja, Spain	15/60
MALBEC, FAMILIA ZUCCARDI Mendoza, Argentina	14/56
SYRAH, PERRIN Rhône, France	13/52
CAB BLEND, NOVELTY HILL SLOPE RED Washington State	16/64

CHAMPAGNE BOTTLES

PIERRE PETERS CUVÉE RÉSERVE BDB Mesnil-sur-Oger, France	135
BILLECART-SALMON, "NICOLAS FRANCOIS" Épernay, France 2002	240
DOM PÉRIGNON BRUT Épernay, France 2003	450
GONET-MEDEVILLE ROSÉ Loire, France	158
BILLECART-SALMON "CUVÉE ELISABETH" ROSÉ Épernay, France 2002	450

BEERS

GOOSE ISLAND "MATILDA" PALE ALE Chicago, IL 12oz	11
CHIMAY GRANDE RÉSERVE BLUE Belgium 330ml	23
CUSQUEÑA PALE LAGER Peru 12oz	8
ANCHOR STEAM LAGER San Francisco, CA 12oz	7
MONK IN THE TRUNK AMBER ALE Florida 12oz	7
KONA FIRE ROCK PALE ALE Hawaii 12oz	7
SAMUEL SMITH NUT BROWN ALE England 12oz	11
LA CHOUFFE BELGIAN STRONG ALE Belgium 330ml	11
OMMEGANG WITTE New York 12oz	11
MILLER HIGH LIFE Milwaukee, WI 16oz Boiler Maker with Evan Williams	6 10

COCKTAILS

AÑEJO OLD FASHIONED 17
Don Julio Añejo,
agave-chipotle syrup,
pimento & mole bitters

AIN'T MISbeeHAVIN' 15
Bulleit Rye, lemon juice,
honey syrup, egg white,
orange bitters

HIALEAH SLING 14
Brugal Light Rum, Cherry Herring
pineapple juice, triple sec,
lime juice, Angostura Bitters,
club soda

MAI TAI 16
Cana Brava Rum,
Diplomatico Reserva Rum, Pierre
Ferrand Dry Curaçao, lime juice,
Giffard Orgeat

LAVENDER BEE'S KNEES 16
Plymouth Gin, lemon juice
lavender-honey syrup

JALISCO MULE 16
Avion Silver, jalapeño syrup,
lime juice, ginger beer

CEVICHE SOUR 14
Campo de Encanto Pisco,
Aji Amarillo Syrup, lemon juice,
grapefruit juice,
cilantro, egg white

HEMINGWAY ROYAL 16
Facudo Bacardi Neo,
Luxardo Maraschino Liqueur, lime &
grapefruit juice, prosecco

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