



SAVORY

"CLAYPOT" CHICKEN WINGS

with fish sauce caramel, fried garlic/ginger, cilantro

HOUSEMADE BURRATA

with thai basil pesto, firebrand bread

SPRING VEGGIES

with quinoa, harissa, soft cooked egg, breadcrumb salsa

BEETS ESCABECHE

with vanilla and cauliflower puree, candied walnut, ricotta salata and mint

BABY VEGETABLE CRUDITE

with flatbread, green goddess, hummus

HALIBUT CEVICHE ON TOSTADA

charmoula, avocado and cucumber salsa

CHEESEBURGER

a blend of brisket, chuck, tri-tip with bread & butter pickles, shaved onion, lettuce, special sauce

BUTTERMILK BRINED 2 PIECE & SIDES

with thai cabbage slaw, mashed potato, sriracha honey

SWEET

CHEDDAR BEIGNET

with apple compote, cider/Rosemary glaze

BUTTERMILK PANNA COTTA

with sweet pea syrup and mas created strawberries

SERVED UNTIL 1AM

HORSE•FEATHER



STIRRED•COCKTAILS

THUNDERBIRD

beekeeper gin, genepy, carpano bianco, pineapple, and orange bitters

MAD DOG

bank note blended scotch, port wine, hibiscus, orange oil and amaro montenegro

NIGHTRAIN

mosswood espresso whiskey, bourbon, averna, branca menta and cacao

CISCO

rittenhouse rye, raisin, dry vermouth, blackberry, vanilla and campari

SHAKEN•COCKTAILS

CALIFORNIA COOLER

celery juice, lime, thyme, sauvignon blanc, horseradish, sparkling wine and gin

COOL BREEZE

lime, honey, tempus fugit crème de noyaux, herbs de provence, rose, soda water and vodka

RED ROOSTER

pineapple, brown sugar, ancho reyes, riesling, soda water and aperol

SUN COUNTRY

lemon, vanilla, orange juice, chardonnay, mandarine napoleon, egg white and mezcal

STRAWBERRY HILL

strawberry, lemon juice, red wine, black pepper, cinnamon and gin

CHAMPIPPL

grapefruit, lime, ginger beer, port wine, angostura bitters, white rum and diplomatico reserva exclusiva rum

HORSE•FEATHER