

## LUNCH | 11am-3pm |

### Short Rib Sandwich

white cheddar, pickles, mustard, mushrooms, mescaline [9]

### Bulgogi Paratha

scallion, pea shoots, arugula, soy vinaigrette [12]

### Squash Sandwich

shaved brussels sprouts, smoked mozzarella, aioli, asst squash [8]

### Pasta of the Day

components change daily, as well as sauce base [15]

### Pizza of the Day

components change daily with a rosso, bianca, or verde sauce. [14]

### The Fry

chive aioli, garlic, grana padano, parsley [8]

### Kale Sprout Salad

cherries, celery, vanilla, parsnip chips, creme fraiche [8]

### Bibimbap

pork fat, pickled cucumber, egg, seasonal vegetables [12]

### The Burger

crescenza, angry onions, arugula, aioli [14]

### Three-Course Prix Fixe Lunch Menu

[25]

## DINNER | 5pm-9pm |

### Broccoli de Ciccio

tomato marmalade, house whipped ricotta, fried egg [13]

### Brussels Sprouts

white melon, pancetta, aioli, sunflower seeds [14]

### Salumi

ruby mustard, marinated olives, seasonal pickles, cracker [18]

### Carta Di Musica

flowers and petals, shaved vegetables, truffled pecorino [12]

### The Fry

chive aioli, garlic, grana padano, parsley [11]

### Kale Sprout Salad

cherries, celery, vanilla, parsnip chips, creme fraiche [14]

### Pasta of the Day

components change daily, as well as sauce base [17]

### Pizza of the Day

components change daily with a rosso, bianca, or verde sauce [15]

### Catch of the Day

[MP]

### Ribeye 12oz

rucola, raw balsamic syrup, olive oil [28]

### Scallops

brown butter powder, sauce segreto, kataifi, capers [23]

### Three-Course Prix Fixe Dinner Menu

[40]

## TAPAS HOUR

| 3pm-5pm, 9pm-12am |

### Wings

garlic glaze, romesco, radish [9]

### Lamb Ribs

dukkah, olive oil [8]

### Popcorn

brown butter powder, brown sugar, paprika [7]

### The Fry

chive aioli, parsley, garlic, grana padano [8]

### Pork Belly

beet, stone fruit mostarda, red vein sorrel, soot [10]

### Trio

crispy garbanzo beans, marinated castelvetro olives, sugared almonds [8]

### Galbi

scallion bone marrow puree, pickled melon, cucumber, daikon [11]

### Shaved zucchini

patty pan squash, carrot top pesto [8]

## DESSERTS

| served all day |

### Panna Cotta

buttermilk, beet, stone fruit, pistachio cookie [6]

### Sticky Toffee Pudding

sticky goo, vanilla gelato, black pepper [8]

### Chocolate Cake

toasted white chocolate mousse, glaze, olive oil [9]

\*some dishes are cooked with soy and contain nuts, please alert your server of any allergies.

# SPECIALTY COCKTAILS

## Campanula Sour

finlandia grapefruit vodka, st germain, lemon, bell pepper juice, fresh mint [14]

## Copacetic

vodka, lime, organic pineapple , jalapeno [14]

## East of Manahattan

bourbon, laphroaigh cask strength, amaro nonino, Jerry Thomas bitter [17]

## Tokyo Velvet

toki whisky, homemade ginger syrup, fesh lemon, cynard velvet [16]

## Forget Me Not

ford gin, st germain, fresh lemon, mint, pear [14]

## London Smoke

ford gin, mezcal, amaro of, aperol, grapefruit bitter [15]

## Chiquihuitillo Collins

arrete tequila, amaro montenegro, lemon, agave, orange bitters, pilsner [14]

## The Caxcan

fortaleza tequila anjeo, amaro ramazzotti, jerry thomas bitters [16]

## Uptown

gra'it grappa, fresh lime, lambrusco syrup, organice egg white [14]

# BEER & VINO

**Breckenridge Vanilla Porter**, porter, 5.4% ABV [6]

**Elysian Space Dust**, double IPA, 8.2% ABV [7]

**Franziskaner**, weissbier, 5% ABV [6]

**Goose Island Honkers**, ESB, 4.3% ABV [6]

**Goose Island Matilda**, Belgian pale, 7% ABV [8]

**Leffe Blonde**, Belgian blonde, 6.6% ABV [6]

**Ace Space**, blood orange cider, 6.9% ABV [7]

**Hanger 24 Orange Wheat**, wheat ale, 4.6% ABV [6]

**Karl Strauss Red Trolley**, Irish red ale, 5.8% ABV [7]

**Omission Ultimate Light**, low carb golden ale, 4.2% ABV [6]

**House Red** [9]

**Sokol Blosser Evolution**, red blend, Oregon [10]

**Markham**, merlot, Napa Valley [14]

**Alchaval Ferrer**, malbec, Argentina [14]

**Ground Effect**, cabernet saignon [13]

**Sanford "Flor De Campo"**, pinot noir, Santa Barbara [12]

**House White** [8]

**Kung Fu Girl**, riesling, Washington State [8]

**Terra D'oro**, pinot grigio, Santa Barbara [10]

**John Anthony**, sauvignon blanc, Napa Valley [14]

**Au Bon Climat**, chardonnay, Santa Barbara [15]

**Bieler Pere Et Fils**, Rose [9]

**La Marcca**, Prosecco [9]

# TAPAS HOUR

| 3pm-5pm, 9pm-12am] all drinks [8]

## Affinity

scotch, sweet vermouth, extra dry vermouth, orange bitters

## Bee's Knees

gin, honey syrup, fresh lemon and orange

## Daiquiri

light rum, fresh lime, touch of sugar

## El Diablo

100% agave tequila, creme de cassis, fresh lime, ginger ale

## Gold Rush

bourbon, homemade honey syrup, fresh lemon

## Jack Rose

calvados, fresh lime, homemade grenadine

## Moscow Mule

vodka, fresh lime, ginger beer

## Mojito

mint leaves, white rum, fresh lime, soda

## Old Fashioned

whiskey, sugar, angostura bitters

## Tommy's Margarita

arrete blanco, fresh lime, agave syrup

## Ward Eight

whiskey, homemade grenadine, fresh lemon and orange

# NON ALCOHOLIC BEVERAGES

**Soft Drinks** [3]

**Coffee** [4]

**Tea** [5]

**Bottled Water (flat | sparkling)** [8]

**\*Juices** available upon request