

SNACKS

MIXED SPICY BAR NUTS <i>Roasted cashew, peanuts, corn nut</i>	7
BLISTERED SHISHITO PEPPERS <i>Maldon sea salt, chili spice, cilantro, lime</i>	11
RED BEET DEVILED EGGS <i>Old Bay Seasoning, crème fraiche</i>	8
YELLOWFIN TUNA TARTARE ROLLS <i>Watermelon radish, wasabi, ginger soy vinaigrette</i>	18
"LE GRANDE AIOLI" CRUDITES <i>Raw seasonal vegetable on crushed ice with green goddess dip</i>	14
HASS AVOCADO GUACAMOLE <i>Serrano, red onion, cilantro, taro-sweet potato chips</i>	13
SKIN ON FRENCH FRIES <i>Rosemary, sea salt</i>	9

PLATES

ORGANIC TURKEY MEATBALLS <i>Zucchini, cumin, cucumber yogurt</i>	14
CREEKSTONE FARM BEEF SLIDERS <i>Martin Potato Roll, gem lettuce, plum tomato, cheddar, special sauce</i>	16
HONEY BUTTER GRILLED CHEESE <i>Brioche, black truffle preserve, truffle pecorino cheese</i>	14
PAINTED HILL FARMS SKIRT STEAK TACOS <i>Queso fresco, salsa verde, pickled red cabbage</i>	22
SALT & PEPPER FRIED CHICKEN <i>Hot Sauce and brussels sprout slaw</i>	17
GRILLED SWORDFISH SKEWERS <i>Artichokes, cherry tomato, peppers, caper-raisin puree</i>	21

WINE

WHITE

WILLIAM HILL CHARDONNAY, <i>Napa Valley</i>	\$14 / \$46
SONORO PINOT GRIGIO, <i>Italy</i>	\$13 / \$45
HOSMER RIESLING, <i>Finger Lakes</i>	\$12 / \$38
BALLANS SANCERRE, <i>Loire</i>	\$16 / \$52

RED

PACIFICO SUR PINOT NOIR, <i>Chile</i>	\$13 / \$45
TORRES IBERICOS, <i>Rioja</i>	\$13 / \$42
SKYFALL MERLOT, <i>Columbia Valley</i>	\$12 / \$40
OBERON CABERNET, <i>Napa Valley</i>	\$16 / \$50

ROSÉ

VIE VITE ROSE, <i>Cotes de Provence</i>	\$14 / \$45
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BUBBLES

WYCLIFF SPARKLING, <i>California</i>	\$12 / \$45
VEUVE CLICQUOT, <i>Champagne</i>	\$20 / \$125

COCKTAILS

A TWIST OF TIMES

SHOWGIRL'S NEGRONI <i>Strawberry Hibiscus Infused Tequila, Campari, Rhubarb Amaro, Dolin Dry Vermouth, Burlesque Bitters</i>	15
UPWARD FACING DOG <i>Portobello Road Gin, Aperol, St Germain, Grapefruit, Lemon, Agave, Grapefruit Bitters, Salted Rim</i>	15
HARVEY DENT <i>Early Grey Infused Vodka, Galliano, Orange Juice, Yuzu, Honey, Orange Bitters</i>	15
WICKED EARTH <i>Tequila, Mezcal, Red Bell Pepper Puree, Lime, Agave, Orange Bitters, Red Wine Float</i>	15
MAN UP <i>Rye Whiskey, Carpano Antica Sweet Vermouth, Cherry Heering Liqueur, Olorosso Sherry, Angostura Bitters</i>	15
LEBOWSKI OFF BROADWAY <i>Coffee Infused Jameson Irish Whiskey, Ancho Reyes Liqueur, Crème De Cacao, Cinnamon Syrup, Coconut Milk</i>	15

OLD FASHIONED COCKTAILS

SATCHMO'S SAZERAC <i>Hennessey VS Cognac, Chicory Coffee Syrup, Peychaud and Angostura Bitters, Pernod Absinthe, Lemon Oil</i>	16
THE MAPLE MONK <i>Rye Whiskey, Green Chartreuse, Maple Syrup, Angostura Bitters, Lemon And Orange Oil</i>	15

BUCKS, MULES, AND SOURS

MULE TIME <i>Zu Bison Grass Vodka, St George Spiced Pear Liqueur, Clove Anise Syrup, Lime, Ginger Beer</i>	15
JAMAICAN ME TASTY <i>Jamaican Hibiscus Infused Plantation 3 Stars Rum, Spiced Vanilla Syrup, Lime, Angostura Bitters, Ginger Beer</i>	15

WOLFMAN'S DELIGHT <i>Auchentoshen American Oak Single Malt Scotch, Bowmore Small Batch Islay Scotch, Peach Liqueur, Honey, Lemon, Ginger, Grapefruit Bitters</i>	16
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TEA AND A SMOKE <i>Black Peach Tea Infused Bourbon, Ancho Reyes Liqueur, Mint, Lemon Juice</i>	15
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PEANUT BUTTER JELLY TIME <i>Castries Rum Based Liqueur, Averell Damson Plum Gin, Crème Da Cassis, Amontillado Sherry, PX Sherry</i>	15
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BEER

HOEGAARDEN, <i>Belgium, Witbier</i>	8
KONA BIG WAVE, <i>HI, Golden Ale</i>	8
LAGUNITAS IPA, <i>CA, American IPA</i>	8
STELLA ARTOIS, <i>Belgium, Pale Lager</i>	8
SIERRA NEVADA, <i>CA, Pale Ale</i>	8
BECKS, <i>Germany, Non-Alcoholic</i>	6