



shareables

- house-made grilled bread** 🍷 12
bourbon-pumpkin butter, candied oranges, pickled mustard greens
- crispy calamari & fire-roasted tomato salsa** 🍷 13
lemon aioli, fresh cilantro
- artisan sampler board** 🍷 18
salmon rilette, cured iberico chorizo, truffle kunik cheese, house-made jam and crackers
- pan-seared lump crab cakes** 🍷 16
dijon-brown butter emulsion, carrot tapenade, micro greens

salads

- roasted parsnip & baby kale** 🍷 12
shaved fennel & apples, dried cranberries, ginger vinaigrette
- classic caesar salad** 🍷 10
romaine hearts, shaved grana padano, house-made garlic croutons, anchovy-caesar dressing
- grilled endive** 🍷 14
blistered grapes, gorgonzola, toasted walnuts, herb-sherry vinaigrette
- garden greens** 🍷 10
grapefruit supremes, feta cheese, maple vinaigrette
- add to any salad:**

GRILLED CHICKEN BREAST +8 | GRILLED SALMON +12 | PETITE FILET +17 | LUMP CRAB CAKE +5

season's favorites

- beef bourguignon** 🍷 32
grilled mushrooms & sautéed kale, hearty red wine gravy, roasted garlic mashed potatoes
- parmesan crusted natural chicken breast** 🍷 30
ricotta whipped sweet potatoes, red chile roasted cauliflower, dijon-herb pan sauce
- autumn blend lentil bolognese & paccheri pasta** 🍷 26
tomatoes, swiss chard & mushroom mélange, roasted garlic cloves, fresh herbs & laura chenel goat cheese
- australian lamb rack** 🍷 36
herb roasted root vegetables, braised autumn greens, cherry reduction
- three cheese, sweet potato & swiss chard ravioli** 🍷 27
roasted shiitake mushrooms, toasted hazelnuts, shaved pecorino, beurre noir-marsala wine sauce
- seasons' signature rotisserie half-chicken** 🍷 28
roasted garlic mashed potatoes, autumn vegetable hash, herb jus
- curried squash & cashew shortbread tart** 🍷 24
petit salad of granny smith apples, grilled endive & fennel confit, coconut-pumpkin puree, pumpkin seed oil
- oak grilled atlantic salmon** 🍷 32
miso braised yellow onions, fried potato wedges, szechuan-chile oil
- pan seared beef tenderloin** 🍷 42
fried brussels sprouts, roasted garlic mashed potatoes, balsamic demi-glace

sides to share 🍷 8 each

roasted garlic mashed potatoes
ricotta whipped sweet potatoes

red chile roasted cauliflower
herb roasted root vegetables
braised autumn greens

fried potato wedges
autumn vegetable hash
fried brussels sprouts

artisanal bread plate 🍷 4
fresh herbs, garlic infused olive oil & aged balsamic



signature cocktails

- cask of montenegro** ~ RICH, NUTTY, TART, ROCKS ◦ I3
Amontillado, Montenegro, lemon, cashew orgeat, honey
- modern man** ~ SILKY, MELLOW, BITTERSWEET, UP ◦ I4
Calvados, Cognac, Averna, Benedictine, Italian vermouth, bitters
- reality check** ~ BITTER, FRAGRANT, CRUSHABLE, ROCKS ◦ I4
pineapple infused Campari, Peychaud's, Cappelletti
- mind power** ~ FRUITY, SMOKY, HERBACEOUS, ROCKS ◦ I4
Illegal Mezcal, pineapple, lime, China China, allspice, sage
- el jefe** ~ RICH, SAVORY, SMOOTH, ROCKS ◦ I3
Espolon reposado, Ancho Reyes, Amaro Nonino, agave, house bitters
- center of attention** ~ TANGY, BALANCED, TASTY, UP ◦ I3
Secret Rum blend, lime, glögg, passionfruit
- coast to coast** ~ BRIGHT, AROMATIC, LIGHT, ROCKS ◦ I3
Ford's Gin, house made falernum, lime, bergamot, French vermouth, absinthe
- berried & bruised** ~ FRUITY, BUBBLY, LIGHT, ROCKS ◦ I3
Thyme infused Drakes Organic Vodka, lemon, blackberry, vanilla, soda
- southern charm** ~ VELVETY, REFRESHING, BOOZY, UP ◦ I4
Old Grand Dad bonded Bourbon, lemon, amaretto, cabernet syrup, angostura

n/a refreshers

- blackberry limeade** ~ blackberry purée, lime & soda ◦ 7
- bartender's choice** ~ ask for something special ◦ 7
- New Mexico Ferments kombuccha** ~ prickly pear, or apricot mint ◦ 7

wines by the glass

	6OZ/9OZ BOTTLE	
Empire Estate, Brut , FINGER LAKES, NEW YORK	12/16	48
Gobelsburg, Rosé , NIEDERÖSTERREICH, AUSTRIA	14/21	56
Trefethen, Chardonnay , OAK KNOLL DISTRICT, CALIFORNIA	18/27	72
Hall, Sauvignon Blanc , NAPA VALLEY, CALIFORNIA	18/27	72
Machmer, Gewürztraminer , RHEINHESSEN, GERMANY	14/21	56
Domäne Wachau, Grüner Veltliner , WACHAU, AUSTRIA	18/27	72
Carl Ehrhard, Dry Riesling , RHEINGAU, GERMANY	16/24	64
Roessler, 'R2', Black Pine, Pinot Noir , SONOMA COAST, CALIFORNIA	12/16	48
Clos la Coutale, Malbec , CAHORS, FRANCE	14/21	56
Ramblilla, Tempranillo , RIBERA DEL JÚCAR, SPAIN	12/16	48
Serial, Cabernet Sauvignon , PASO ROBLES, CALIFORNIA	18/27	72
Merum, Red Blend , JUMILLA, SPAIN	12/16	48

INQUIRE FOR SELECTIONS

reserve wine by the glass

beer on tap
6

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| <ul style="list-style-type: none"> Marble Red Ex Novo Rotating Tap Bosque 'Pistol Pete's' Blonde Ale Sierra Blanca's Pecan Beer | <ul style="list-style-type: none"> Ex Novo 'Perle Haggard' Pilsner La Cumbre Elevated IPA Sierra Nevada Pale Ale Santa Fe Brewing Co Java Stout |
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beer in the bottle or can

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| <ul style="list-style-type: none"> Coors Light ◦ 5 Stella Artois ◦ 6 Michelob Ultra ◦ 5 Angry Orchard ◦ 6 | <ul style="list-style-type: none"> La Cumbre 'Malpais Stout' ◦ 6 Tecate ◦ 5 Negra Modelo ◦ 5 Bud Light ◦ 5 | <ul style="list-style-type: none"> Corona ◦ 5 La Cumbre 'Slice of Hefen' ◦ 6 Clausthaler NON-ALCOHOLIC ◦ 5 Guinness ◦ 6 |
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