



shareables

- house-made grilled flatbread** 🍷 12
spicy fig spread, apple & arugula petit salad, walnut vinaigrette
- pan-seared lump crab cakes** 🍷 18
carrot & lemongrass slaw, candied garlic & ginger chips, micro greens
- roasted butternut squash & three cheese tart** 🍷 15
fontina, grana padano & pecorino cheese, wild mushroom tapenade
- crispy calamari & fire roasted tomato salsa** 🍷 13
lemon aioli, fresh cilantro

salads

- roasted squash, baby kale & quinoa** 🍷 13
feta cheese, dried cranberries, toasted pecans, creamy yogurt dressing
- classic caesar salad** 🍷 10
romaine hearts, shaved grana padano, house-made garlic croutons, anchovy-caesar dressing
- garden greens** 🍷 10
autumn granola crunch, cider vinaigrette

add to any dish

GRILLED CHICKEN BREAST +8 | GRILLED SALMON +12 | PETITE FILET +17
LUMP CRAB CAKE +6 | ROASTED PORTOBELLO +6 | SEARED WILD JUMBO SEA SCALLOP +17

season's favorites

- oak-fired beef sirloin** 🍷 35
roasted garlic mashed potatoes, sautéed autumn vegetables, crispy onion strings, red wine demi
- rotisserie half chicken** 🍷 28
green chile cornbread, sweet potato smashers, herb jus
- oak-grilled atlantic salmon** 🍷 33
pecorino risotto nero, dried tart cherries & braised winter greens, kabocha squash cream
- pan-roasted beef tenderloin** 🍷 42
herb roasted fingerling potatoes, crispy fried brussels sprouts, apple-brandy demi
- three cheese & roasted apple ravioli** 🍷 27
wilted spinach & shiitake mushrooms, toasted walnuts, butternut squash cream
- oak-grilled pork medallions** 🍷 36
baked sweet potato, sage turnip purée, maple butter sauce
- parmesan crusted natural chicken breast** 🍷 29
roasted garlic mashed potatoes, braised rainbow chard, dijon-herb pan sauce
- house-made pumpkin pappardelle** 🍷 22
blackened sweet onions, wilted radicchio, fried sage, roasted garlic-white wine sauce
- seared wild jumbo sea scallops** 🍷 49
spaghetti squash & mushroom hash, sautéed marrow beans, charred kale vinaigrette

sides to share 🍷 8 each

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|----------------------------------|----------------------------------|-------------------------------|
| roasted garlic mashed potatoes | herb roasted fingerling potatoes | crispy fried brussels sprouts |
| sautéed marrow beans | green chile cornbread | sweet potato smashers |
| spaghetti squash & mushroom hash | | sautéed autumn vegetables |
- artisanal bread plate** 🍷 4
fresh herbs, garlic infused olive oil & aged balsamic



signature cocktails

side step ~ LIGHT, COMPLEX, ROCKS ◦ I4

Cocchi Torino, Cocchi Rosa, Cognac, Appleton Signature Blend, Carpano Antica

red eye to glasgow ~ RICH, SMOOTH, ROCKS ◦ I4

coffee infused Dewars, El Tesoro Reposado, Disaronno, Averna, vanilla, black walnut

bulls on parade ~ SMOKY, TANGY, ROCKS ◦ I4

Illegal Mezcal, grapefruit, Cappelletti, lemon, cinnamon, saline

shimmy shimmy ya ~ LIGHT, FRUITY, UP ◦ I4

Gin, guanabana, Dolin Blanc, Caravedo Pisco, lime

idols and anchors ~ FUNKY, FROTHY, UP ◦ I4

Guyanese & Jamaican Rums, granny smith apple juice, Calvados, Glögg, cacao, lemon, bitters

strange magic ~ TANGY, TEXTURED, ROCKS ◦ I4

Old Overholdt Rye, lime, cranberry, honey, warm spices, coconut, whey, casein

skyhook ~ TART, AROMATIC, UP ◦ I4

Vodka, lemon, ginger, pear, Bitter Bianco, honey, absinthe

last trip to tijuana ~ BRIGHT, HERBACEOUS, ROCKS ◦ I4

El Tesoro Blanco, lime, apricot, house grenadine, Ramazzotti, sage, bitters

fade to black ~ SILKY, STRONG, UP ◦ I4

Bourbon, pecan infused Old Overholdt Rye, Montenegro, Cynar 70, date molasses, house bitters

bartenders choice ◦ I4/8

a specially made unique cocktail that can also be made non-alcoholic

n/a refreshers

honey-cinnamon soda ~ lemon, honey, cinnamon, soda ◦ 8

pomegranate mule ~ house grenadine, lime, ginger beer ◦ 8

New Mexico Ferments kombucha ~ ask your server for today's flavors ◦ 7

wines by the glass

	6OZ/9OZ	BOTTLE
Prieure, 'Cremant', Brut, BURGUNDY, FRANCE	16/24	64
Château de Trinqueddel, Rosé, TAVEL, FRANCE	16/24	64
Cave Spring, Riesling, NIAGARA PENINSULA, CANADA	12/18	48
Von Winning, 'Deidesheim', Sauvignon Blanc, PFALZ, GERMANY	14/21	56
Laroche, 'La Chevaliere', Chardonnay, PAYS D'OC, FRANCE	14/21	56
Roessler, 'Black Birds', Pinot Noir, RUSSIAN RIVER VALLEY, CALIFORNIA	12/18	48
Domaine de la Chanteuserie, Cabernet Franc, LOIRE, FRANCE	14/21	56
Château d'Angelus, 'La Clape', Red Blend, LANGUEDOC-ROUSSILLON, FRANCE	14/21	56
Simi, Cabernet Sauvignon, ALEXANDER VALLEY, CALIFORNIA	16/24	64
Franco Serra, Nebbiolo, BARBARESCO, ITALY	18/27	72

beer on tap

6

Sierra Nevada Pale Ale

Santa Fe 'Java' Stout

Bosque 'Up North' Blonde Ale

Sierra Blanca 'Bone Chiller' Brown Ale

Ex Novo Pearle Haggard Pilsner

Ex Novo Rotating

Modelo 'Especial' Mexican Lager

La Cumbre 'Elevated' IPA

beer in the bottle or can

Coors Light ◦ 5

Pabst Blue Ribbon ◦ 5

Fenceline Seedling Cider ◦ 7

Tecate ◦ 5

Negra Modelo ◦ 5

Corona ◦ 5

La Cumbre 'Slice of Hefen' ◦ 6

Clausthaler NON-ALCOHOLIC ◦ 5

Guinness ◦ 6

