

# Wines

## bubbles

Carletto Prosecco NV <i>Veneto, Italy</i>	12
Wild Maine Blueberries, Bluet <i>Scarborough, Maine</i>	12
Domaine Chandon, By the Bay Reserve Blanc de Blancs <i>Carneros, California</i>	18 / 68
Summer Water, Bubbly Rose' NV <i>Central Coast, California</i>	15 / 56
Artwine, Brut Ruby 13' <i>Ukraine</i>	18 / 68

## whites

Nik Weis St Urbans-Hof, Urban Riesling 20' <i>Mosel, Germany</i>	12 / 44
Undurraga Reserva Sauvignon Blanc 21' <i>Maipo Valley, Chile</i>	14 / 52
Silkman, Semillion Hunter Valley 18' <i>New South Wales, Australia</i>	15 / 56
Kumusha Wines, Chenin Blanc 20' <i>Western Cape, South Africa</i>	14 / 52
Phillipe Charmont Saint-Veran 19' <i>Burgundy, France</i>	18 / 68
Douloufakis Winery, Femina, Malvasia 19' <i>Crete, Greece</i>	14 / 52

# Cocktails

**QUEEN OF COIN** 16  
Blanco Tequila, Mango, Mezcal, Lime,  
Mexi-Three Spice Syrup  
*Refreshing, Juicy, Round*

**PERSEPHONE** 14  
Citrus Vodka, Cappelletti Aperitivo,  
Prosecco, Lemon  
*Bright, Happy, Effervescent*

**BEES IN THE TRAP** 16  
Barr Hill Honey Gin, Lemon, Honey,  
Thyme-Lavender  
*Botanical, Rich, Smooth*

**SEASONAL FROZEN  
COCKTAIL** 17  
*Inquire with your server for today's selection*

**SPRITZ, PLEASE** 14  
Après Hard Seltzer,  
Seasonal & Intriguing Ingredients  
*Bubbly, Spritzy, Fun*

**THE HERMIT** 16  
Woodfords Reserve, Frangelico,  
Cinnamon, Drambuie  
*Robust, Warm, Smooth*

**SAILOR'S DELIGHT** 14  
White Rum, Lime, Blueberry  
*Mint Refreshing, Tasty, Quaffable*

**ONE WAY TICKET** 16  
Vida Mezcal, Grapefruit, Luxardo  
*Lime Robust, Warm, Bright*

# Wines

## rosé/orange

Chateau de Montgueret Rose' d' Anjou 21' <i>Loire Valley, France</i>	12 / 44
Day Wines Lemonade, Rose' 21' <i>Willamette Valley, Oregon</i>	14 / 52
Vinobiza, Kisi Quevri 18' <i>Georgia</i>	17 / 64

## reds

Oeno Wines Pinot Noir 19' <i>Russian River Valley, California</i>	16 / 64
Swick Syrah 18' <i>Columbia Valley, Washington</i>	17 / 64
Kiona Cabernet Sauvignon 18' <i>Columbia Valley, Washington</i>	18 / 68
Undurraga Carmenere 20' <i>Central Valley, Chile</i>	14 / 52
Chateau Pegau 'Cuvee Maclura' Cote du Rhone 17' <i>Rhone Valley, France</i>	15 / 56

PLEASE INQUIRE WITH YOUR SERVER FOR BEERS, CIDERS,  
LIQUEUR AND WINES BY THE BOTTLE

\* A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE AND WALK OUTS.

# Bites

## land

<b>ORANGE FURIKAKE POPCORN</b>	7
<b>CARAMELIZED ONION DIP</b> Simply Salted Potato Chips	12
<b>TRUFFLE FRIES</b> Chive, Roasted Garlic Aioli, Lemon	12
<b>DUCK WINGS</b> Nashville Hot, B&B Pickles	17
<b>HONEY GINGER CAULIFLOWER</b> Pickled Chilies, Mint, Cilantro, Toasted Peanuts	14
<b>HUMMUS</b> Olives, Smoked Almonds, Basil, Grilled Bread	15
<b>BURRATA TOAST</b> Roasted Strawberry, Balsamic, Honey, Mint, Pistachio	17
<b>SHISHITO PEPPERS</b> Thai Peanut Sauce, Mint, Cilantro	14
<b>KOREAN BBQ BEEF SLIDERS</b> Shaved Cabbage, Cilantro, Sesame Soy Emulsion	18
<b>CHARCUTERIE BOARD</b> Selection of Meats, House Pickled Vegetables, Mustard, Grilled Bread	20
<b>CHEESE BOARD</b> 3 Cheeses, Fruit Conserva, Smoked Almonds, Local Crisps	20

## sea

<b>OYSTERS ON THE HALF SHELL</b> lemon, mignonette, cocktail sauce	18
<b>POACHED SHRIMP ½ POUND</b> cocktail sauce, lemon	18
<b>SALMON POKÉ</b> Cucumber, Nori, Crispy Wonton	18
<b>TUNA TATAKI</b> Sesame Soy Emulsion, Pickled Fresno Ginger Seaweed Salad	19
<b>PETITE LOBSTER ROLLS</b> Spicy Mayo, Scallion, Lime, Furikake	26

### seafood tower

Serves 2-4 people

2 ea. 4-5 oz Lobster Tails, 8 Oysters,  
½ Pound Poached Shrimp,  
Salmon Poke with Crispy Wontons

served with traditional accompaniments \$135

## sweets

<b>KEY LIME BARS</b> Coconut caramel, strawberry	10
<b>RICOTTA LAVENDER FRITTERS</b> Lemon Curd, Olive Oil	10
<b>SPICED CHOCOLATE CAKE</b> Salted honey, marshmallow, oat tuille	10

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborn illness.

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