small plates & share-ables

southern chicken wings 8.50
honey pecan grilled wings | house buttermilk dressing

“ham & cheese” 8
prosciutto | local burrata | arugula | garlic rubbed bread

fried chicken sliders 9
garlic aioli | jalapeño coleslaw | brioche

duck “reuben” sliders 10.50
duck pastrami | slaw | stoneground mustard

fried calamari 7
agradolce | lemon aioli

cheese plate 15
daily selection | quince | nuts

pork rillette 10.50
grilled bread | pickled red onions | fig jam

crispy cauliflower 9
spicy bleu cheese dressing

caprease salad 7
heirloom tomato | buffalo mozzarella | fig balsamic

short rib poutine 10.50
braised short rib | wild mushroom bordelais | white cheddar curds

barramundi tacos 8
sweet basil & tomato salsa | jack cheese | jalapeno aioli

pacific ahi flatbread 12.50
sambal aioli | cabbage | mango | avocado mousse

fig & pig flatbread 11
milk braised garlic | roasted figs | prosciutto | ricotta

featured drinks

root of the matter 12
Hendrick’s Gin, Domain de Canton Ginger Liqueur, freshly squeezed lemon juice, basil

caña 12
Pampero Aniversario Rum, Luxardo Amaretto, Cointreau, freshly squeezed lime juice, fresh mint

new year cocktail 13
George Dickel Bourbon, freshly squeezed lemon juice, cinnamon simple syrup, pear puree

luxardo old fashion 12
Bourbon, Luxardo soaked cherries, orange slice, dash of bitters, splash of soda

the alps sangria 12
Riesling, St. Germain Elderflower Liqueur, pineapple juice, lemon juice

draft beer selection

Smog City Pilsner 7
Golden Road Pale Ale 7
Deschutes Porter 8
Eagle Rock IPA 7
Green Flash Hop Head Red 8
Weihenstephaner HefeWeissbeer 8

featured whiskey

served over a large ice sphere

Eagle Rare 10 Year 12
Buffalo Trace 9
Blanton’s Single Barrel 14