



HAPPY HOUR SPECIALS

Sunday - Thursday 5-6 PM
ALL NIGHT ON MONDAYS!

\$2 off Aperitivos & Signature Cocktails
\$2 off Wine by the Glass
1/2 off Smashburgesas

SNACKS

MARINATED OLIVES	7
lemon, chile de arbol & bay leaf	
PAPAS FRITAS*	9
french fries, garlic, shallot, lemon aioli	
FOCACCIA	7
with whipped butter, honey & thyme add jamón serrano +8	
MUHAMMARA	18
grilled pepper & pecan dip, crudité, toasted bread extra bread +3	

PLATES

HARVEST SALAD	16
harvest crunch greens, apples, garden pickles, toasted walnuts, golden raisins, maple-dijon tahini dressing	
HONGOS A LA PLANCHA*	20
mushroom medley, aged manchego, egg yolk	
LA SMASHBURGESA*	16
two wagyu beef patties, american cheese, griddled ham, chipotle mayo, escabeche relish	
SQUASH RISOTTO	28
farro, butternut squash cream, wilted greens, parmesan	
POISSON DU JOUR	32
pan-seared halibut, white fennel ragu, sweet corn	
CHICKEN PICCATA	32
pan-roasted, lemon beurre blanc, garden salad	
STEAK FRITES*	40
wagyu sirloin tip, sauce bordelaise, french fries, chili butter	

SIDES

CHILLED BEET SALAD	13
olive-hazelnut relish, guindilla peppers, whipped chèvre	
ROASTED CARROTS	14
garlic-chile marinade, crème fraîche, pepitas	
HOT HONEY SPROUTS	13
roasted brussels sprouts, bacon lardon, sliced almonds	

DESSERT

BREAD PUDDING	13
orange-vanilla custard, raisined strawberries, candied sesame seeds	

WINE BY THE GLASS

SPARKLING	14 / 56
<i>Albet i Noya</i> 'Petit Albet' Cava Brut Reserva, Penedes, Spain	
ROSÉ	16 / 64
<i>Benjamin Taillandier</i> 'Six Roses' cinsault, syrah, carignan, Languedoc, France	
WHITE	14 / 56
<i>Clement et Florian Berthier</i> sauvignon blanc, Loire Valley, France	
RED	16 / 64
<i>Paolo Scavino</i> barbera d'alba, Piedmont, Italy	

BEER

HOLD OUT 'DOMINGUITOS'	6
Mexican-style lager, Austin, TX, 4.4%	
HOLD OUT 'NOCTURNA'	6
Mexican-style amber, Austin, TX, 4.8%	
ATHLETIC 'UPSIDE DAWN'	6
non-alcoholic golden ale, Milford, CT, 0.5%	

ZERO PROOF

BIONDO SPRITZ	14
italian aperitivo soda, lemon, sparkling water	
NON7 'Stewed Cherry & Coffee'	13 / 52
sparkling red wine alternative, Melbourne, Australia, 0.0%	
SODA coke, diet coke, sprite	5
SPARKLING WATER	5
ESPRESSO TÓNICO	7

APERITIVOS 12

MOITIÉ-MOITIÉ

rosso vermouth, dry vermouth, orange bitters

PETIT AMERICANO

bianco vermouth, cappelletti vino amaro, sparkling water

CHAMBÉRY TONIC

blanc vermouth, bonal gentiane-quina, tonic water

CARDOONS & COKE

cardamaro, cynar 70, coca cola, angostura bitters

SIGNATURE COCKTAILS 17

TOTI TINTO

lambrusco, limoncello, pasubio vino amaro, sparkling water

VENUSIAN SPRITZ

strawberry amaro, aperitivo rosato, sparkling wine

PALOMITA

tequila, dry vermouth, campari, rosolio, lime, sparkling water

CYNAR DAIQUIRI

cynar, dark rum, pineapple gomme, lime

NEGRONI RIBALTA

mezcal, campari, rhubarb amaro, rubino vermouth

50/50 MANHATTAN

rye, amaro, rosso vermouth, oloroso sherry, mole bitters

ESPRESSO MILANO

espresso, fernet branca, branca menta, cacao nib

AFTER DINNER (1.5oz)

A collection of handpicked digestivos to enjoy after your meal!

FACCIA BRUTTO CARCIOFO 12

artichoke amaro from Brooklyn, New York

FORTHAVE MARSEILLE 14

limited release amaro from Greenpoint, New York

SCARLET RADICE 16

root-based amaro from Sagamiyara, Japan

SPARKLING

ALBET I NOYA 'Petit Albet' Cava Brut Reserva, Penedes, Spain 14 / 56

JEAUNAUX-ROBIN pinot meunier, pinot noir, chardonnay, Champagne, France 375ml 85

ALICIA SERRES 'Pet Naight' ancestral method, macabeo, Terra Alta, Catalonia 88

ZANASI 'Lambrusco di Sorbara' sorbara, Emilia-Romagna, Italy 68

SKIN CONTACT & ROSÉ

BENJAMIN TAILLANDIER rosé 'Six Roses' cinsault, syrah, carignan, Languedoc, France 16 / 64

GISMONDI 'Pietre' falanghina, malvasia di candia, Campania, Italy 70

JEAN-YVES PÉRON 'i Vicini' cortese, Savoie, France 103

LE COSTE 'Due M' moscato, Lazio, Italy 185*

VIGNOBLE DU RÊVEUR 'Un Instant sur Terre' gewurztraminer, pinot gris, riesling, Alsace, France 102

ELS JELIPINS rosé sumoll, macabeu, Catalonia, Spain 130*

VIKE VIKE rosé 'Barbagia Rosato' cannonau, Barbagia, Sardinia, Italy 98

WHITE

CLEMENT ET FLORIAN BERTHIER sauvignon blanc, Loire Valley, France 14 / 56

NANCLARES 'O bocoí' albariño, Rias Baixas, Spain 93

NATTICO picpoul, Languedoc-Roussillon, France 63

VALENTIN ZUSSLIN 'Bollenberg' sylvaner, Alsace, France 105

JC GARNIER 'Rouchefer' chenin blanc, Loire Valley, France 87

MONASTERO SUORE CISTERCENSI 'Coenobium' trebbiano, malvasia, verdicchio, Lazio, Italy 88

RAÚL PÉREZ 'Ultreia' godello Castilla y Leon, Spain 70

DANJOU BANESSY 'La Truffière' carignan gris, Côtes Catalanes, France 138

VIGNAI DA DULINE 'Ronco Pitotti' pinot grigio, Friuli, Italy 90

TERROIR AL LÍMIT 'Terra de Cuques' garnacha blanc, pedro ximénez, Priorat, Spain 126

RED

PAOLO SCAVINO barbera d'alba, Piedmont, Italy 16 / 64

CELLER CA FORACAIME chilled 'Botera' grenache, Catalunya, Spain 74

CLOS DU TUE-BOEUF pineau d'aunis, Loire Valley, France 89

BACHELET MONNOT 'Maranges' pinot noir, Burgundy, France 117

PORTES OBERTES 'Marfull' garnatxa, Catalonia, Spain 74

FABIO GEA 'Back Grin' grignolino, Piedmont, Italy 131

ELIO ALTARE nebbiolo, La Morra, Langhe, Italy 70

JUSTIN DUTRAIVE 'La Madone' gamay, Fleurie, France 142

GANEVAT 'J'en Veux Encore' gamay, pinot noir, Beaujolais, France 168*

GIOVENTU sangiovese, Chianti, Italy 60

JOIN US
TUESDAYS

1/2 off
wine bottles*

*excludes select bottles