

# The Snail

**BREAD & FENNEL BUTTER** 12

**CLAM CHOWDER CROQUETTES** 14

**ESCARGOT** parsley-garlic butter, Nick & Sons baguette 23

**CHIPS & HAM** 24-month lady edison ham, piparras 27

**HALF DOZEN EAST COAST OYSTERS** mignonette, cocktail sauce 24  
dressed with yuzu granita, chili +3

**SHRIMP COCKTAIL** cocktail sauce, dijonaise 19

**RAZOR CLAMS** arbol, mint, makrut lime 16

**FLUKE CEVICHE** coconut, ponzu, ginger, lime 17

**BLACK BASS CRUDO** cured olives, preserved meyer lemon, evoo 18

**TUNA CARPACCIO** nakauchi, smoked chili oil, sesame seaweed cracker 25

**TOMATO WATERMELON SALAD** whipped feta, basil, mint, urfa biber 18

**GREEN SALAD** snap peas, manchego, sherry vinaigrette, chives 19

**CAESAR SALAD** little gem, radicchio, pecorino 21 add fancy anchovies 5

**AGNOLOTTI** sweet corn, ricotta, cherry tomatoes, basil 23

**CAPPELLETTI** crab, orange-saffron beurre blanc, chives 29

**SCARPINOCC** wild mushrooms, moliterno al tartufo, parsley 35

**DOUBLE CHEESEBURGER** mustard aioli, pickles, onion 19

**FLAT IRON CHICKEN** café de Paris butter, fries 39

**STEAK FRITES AU POIVRE** prime teres major 45

**GRILLED BRANZINO** butterflied, boneless, salsa verde 59

**HAND CUT FRIES** garlic aioli 7

**GRILLED ROMANO BEANS** romesco sauce 12

**CAVIAR HASH BROWNS** 1/2oz ossetra, crème fraîche, chives 38

\* LIMITED AVAILABILITY \*

Eating raw or undercooked foods may increase your risk of foodborne illness.

22% gratuity will be added for parties of 6 or more

\*\* TINY BIT OF ALCOHOL \*\*

## Spritz

**APEROL SPRITZ** prosecco, seltzer 15

**MONTENEGRO SPRITZ** castelvetrano olives, prosecco, lemon 15

**HUGO SPRITZ** st. germain, mint, prosecco, seltzer 17

## Cocktails

**GINGER #2** vodka, grapefruit, lime, ginger 16

**SPICY MEZCALITA** ilegal mezcal, lime, agave, habanero 16

**FERNET SOUR** fernet branca, lemon, angostura 18

**TROPICA** clarified rum, pineapple, lime, arrack, falernum 20

## Martinis

add octopus gilda 5

**HOUSE** gin or vodka 16

**CARAJILLO** reposado tequila, licor 43, espresso 16

**MEXICAN** mezcal, lime, agave, brine, olives 16

**SPICY GIBSON** garlic, coriander, thai chili, gin or vodka 18

**MEZCAL** lillet, chartreuse, orange bitters 18

**LYCHEE** monkey 47 gin, fino sherry 19

## Beer & Cider

**MODELO** lager 8

**KCBC SIDEKICK SUPERHERO** ipa 10

**THREES VLIET** pilsner 10 **ISASTEGI** dry cider 10

## Spirit Free

**PATHFINDER SOUR** n/a amaro, lemon, simple syrup 16

**SUMMER VACATION** coconut, lime, orange 12

**EARLY EVE** lemon, ginger, passionfruit 12

**AFTER HOURS** soda, bitters, lemon, salt 12\*\*

**YUZU-ADE** housemade 10

**PHONY NEGRONI** 12 **BEST DAY** kolsch 7

## Sparkling

|                                                                                    |       |
|------------------------------------------------------------------------------------|-------|
| 01. <b>Bisson</b> "Marca Trevigiana" Frizzante <b>Prosecco</b> '23 glera           | 13/52 |
| 02. <b>Marie de Louvoy</b> "Carte Noir" <b>Crémant de Bourgogne</b> nv pinot noir  | 18/72 |
| 04. <b>Fuchs und Hase</b> "Vol. 1" <b>Pet-Nat</b> Austria '23 grüner ++            | 68    |
| 05. <b>Terrevive</b> "Steve" <b>Frizzante</b> Emilia-Romagna '22 pignoletto        | 78    |
| 06. <b>Dm. de la Touraize</b> "Zero Dosage" <b>Crémant de Jura</b> '20 chardonnay+ | 88    |
| 07. <b>Pascal Doquet</b> "Anthocyanes" <b>Rosé Champagne</b> nv chard + pinot noir | 169   |
| 08. <b>George Laval</b> Brut Nature 1er Cru <b>Champagne</b> '22 chardonnay+       | 198   |

## White

|                                                                                 |        |
|---------------------------------------------------------------------------------|--------|
| 40. <b>House White</b>                                                          | 11/gl  |
| 42. <b>Vignobles Pueyo</b> "Achillea" St. Emilion VdF '20 sauvignon blanc       | 16/64  |
| 43. <b>Yacoubian-Hobbs</b> "Aghavnadzor" Armenia '20 voskehat+                  | 18/72  |
| 44. <b>C&amp;M Apffell</b> "Avant la Tempête" Savoie '23 jacquère <b>MAGNUM</b> | 20/160 |
| 45. <b>Koehler-Ruprecht</b> "Kallstadter Kabinett Trocken" Pfalz '23 riesling   | 58     |
| 46. <b>Sohm &amp; Kracher</b> "Lion" Austria '24 grüner veltliner               | 62     |
| 47. <b>Anatolikos</b> "Fine Assyrtiko" Thrace '21 assyrtiko                     | 75     |
| 48. <b>Vino Luigi</b> "Three Elements" Czech Republic '22 riesling+             | 76     |
| 49. <b>François Pinon</b> "Les Déronnières" Vouvray Sec '23 chenin blanc        | 88     |
| 50. <b>Domaine de Montbourgeau</b> L'Etoile '18 savagnin + chardonnay           | 92     |
| 51. <b>Bitouzet-Prieur</b> Bourgogne '23 chardonnay                             | 94     |
| 52. <b>Antoine Arena</b> "Hauts de Carco" Corsica '20 vermentino                | 95     |
| 53. <b>Mitja Sirk</b> "Meden" Venezia Giulia '23 friulano                       | 118    |
| 54. <b>Domäne Wachau</b> "Achleiten Smaragd" Wachau '21 riesling                | 120    |
| 55. <b>Dm de Cassiopée</b> Hauts-Côtes de Beaune '23 chardonnay                 | 138    |
| 56. <b>Jean-Marc Pillot</b> Chassagne-Montrachet '22 chardonnay                 | 159    |

## Skin Contact

|                                                                        |       |
|------------------------------------------------------------------------|-------|
| 20. <b>Koehler-Ruprecht</b> Pfalz '25 pinot noir <b>rosé</b>           | 17/68 |
| 21. <b>Il Censo</b> "Praruar" Terre Siciliano '20 cataratto            | 17/68 |
| 22. <b>Salwey</b> Baden '22 pinot noir <b>rosé</b>                     | 64    |
| 23. <b>Oenops</b> "Rawditis" Amynteon Greece '22 roditis               | 78    |
| 24. <b>Ruth Lewandowski</b> "Chilion-Fox Hill Vineyard" CA '20 cortese | 80    |
| 25. <b>Château Simone</b> Palette Provence '24 grenache+ <b>rosé</b>   | 140   |
| 26. <b>Paolo Bea</b> "Arboreus" Umbria '16 trebbiano spoletino         | 190   |

## Red

|                                                                                   |       |
|-----------------------------------------------------------------------------------|-------|
| 60. <b>House Red chilled</b>                                                      | 11/gl |
| 61. <b>Anthony Thevenet</b> Morgon Beaujolais '23 gamay                           | 15/60 |
| 62. <b>Matthieu Barret</b> "Petit Ours" Cotes du Rhone '23 syrah <b>chilled</b>   | 16/64 |
| 63. <b>Luigi Oddero</b> Langhe '22 nebbiolo                                       | 18/72 |
| 64. <b>Burgess</b> "Contadina" Napa '22 cabernet sauvignon                        | 25/99 |
| 65. <b>La Fontane</b> Cerasuolo di Vittoria Sicily '22 frappato + nero d'avola    | 80    |
| 66. <b>François Labet</b> "Vieilles Vignes" Bourgogne '23 pinot noir              | 82    |
| 67. <b>Il Colle</b> Rosso di Montalcino Toscana '22 sangiovese                    | 84    |
| 68. <b>Overnoy-Criquand</b> Arbois-Pupillon Jura '22 trousseau                    | 88    |
| 69. <b>Le Boncie</b> "Cinque" Toscana '24 sangiovese                              | 93    |
| 70. <b>Evesham Wood</b> "Mahonia Vineyard" Willamette Valley '22 pinot noir       | 108   |
| 71. <b>ALH Coombsville</b> Napa '22 cabernet sauvignon                            | 150   |
| 72. <b>Paolo Bea</b> "Rosso de Veo" Umbria '19 sagrantino                         | 198   |
| 73. <b>Forey Père &amp; Fils</b> Nuits-Saint-Georges '23 pinot noir               | 222   |
| 74. <b>Closerie du Pelan</b> Francs Côtes-de-Bordeaux <b>MAGNUM</b> '00 cab sauv+ | 284   |
| 75. <b>Isabel Ferrando</b> "Colombis" Châteauneuf-du-Pape '20 grenache            | 298   |
| 76. <b>Hubert Lignier</b> "Les Bussières" Chambolle-Musigny '22 pinot noir        | 325   |
| 77. <b>Guillaume Gilles</b> Cornas <b>MAGNUM</b> Rhone '22 syrah                  | 398   |
| 78. <b>Frogs Leap</b> Rutherford <b>DBL MAGNUM</b> Napa '10 cabernet sauvignon    | 1,400 |

