The Snail

BREAD & FENNEL BUTTER 12
CLAM CHOWDER CROQUETTES 14
CHIPS & HAM 24-month lady edison ham, piparras 27
FRENCH ONION SOUP gruyère, baguette 18

HALF DOZEN EAST COAST OYSTERS mignonette, cocktail sauce 24
dressed with yuzu granita, chili +3
SHRIMP COCKTAIL cocktail sauce, dijonnaise 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 nakaochi, smoked chili oil, sesame seaweed cracker 19

TOMATO WATERMELON SALAD whipped feta, basil, mint, urfa biber 18
GREEN SALAD manchego, sherry vinaigrette, chives 21
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
PORTERHOUSE FOR TWO 36oz, dry aged, au poivre, fries 199

HAND CUT FRIES garlic aioli 7
GRILLED ROMANO BEANS romesco sauce 14
CAVIAR HASH BROWNS 1/2oz ossetra, crème fraîche, chives 38

Spritz

APEROL SPRITZ prosecco, seltzer 16
MONTENEGRO SPRITZ castelvetrano olives, prosecco, lemon 16
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

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. **Bisson** "Marca Trevigiana" Frizzante ***Prosecco*** '23 glera 13/52
02. **Marie de Louvoy** "Carte Noir" ***Crémant de Bourgogne*** nv pinot noir 18/72
04. **Terrevive** "Steve" ***Frizzante*** Emilia-Rogmagna '22 pignoletto 78
05. **Dm. de la Touraize** "Zero Dosage" ***Crémant de Jura*** '20 chardonnay+ 88
06. **Pertois-Moriset** "Rosé Grand Cru" ***Rosé Champagne*** nv 148
07. **Pascal Doquet** "Anthocyanes" ***Rosé Champagne*** nv 169
08. **George Laval** "Cumères" Brut Nature 1er Cru ***Champagne*** '22 198
09. **Suenen** "C+C" Blanc de Blancs ***Champagne*** nv 210

White

40. **House White** 11/gl
42. **Vignobles Pueyo** "Achillea" St. Emilion VdF '20 sauvignon blanc 16/64
43. **Yacoubian-Hobbs** "Aghavnadzor" Armenia '20 voskehat+ 18/72
44. **C&M Apffell** "Avant la Tempête" Savoie '23 jacquère ***MAGNUM*** 20/160
45. **Koehler-Ruprecht** "Kallstadter Kabinett Trocken" Pfalz '23 riesling 58
46. **Sohm & Kracher** "Lion" Austria '24 grüner veltliner 62
47. **Anatolikos** "Fine Assyrtiko" Thrace '21 assyrtiko 75
48. **Vino Luigi** "Three Elements" Czech Republic '22 riesling+ 76
49. **H&C Buisson** Bourgogne Blanc '24 chardonnay 82
50. **François Pinon** "Les Déronnières" Vouvray Sec '23 chenin blanc 88
51. **Domaine de Montbourgeau** L'Etoile '18 savagnin + chardonnay 92
52. **Antoine Arena** "Hauts de Carco"Corsica '20 vermentino 95
53. **Mitja Sirk** "Meden" Venezia Giulia '23 friulano 118
54. **Domäne Wachau** "Achleiten Smaragd" Wachau '21 riesling 120
55. **Dm de Cassiopée** Hauts-Côtes de Beaune '23 chardonnay 138
56. **Jean-Marc Pillot** Chassagne-Montrachet '22 chardonnay 159

* 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

Skin Contact

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

Red

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