

# The Snail

## RAW BAR

**CHIPS & HAM** housemade chips, Broadbent ham, piparras 16

**EAST COAST OYSTERS** mignonette, cocktail sauce 24/48

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

**BAY SCALLOP AGUACHILE** jalapeño, cilantro, habanero, red onion 19

**SHRIMP COCKTAIL** cocktail sauce, dijonnaise 19

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

**LAMB TARTARE** olives, marconas, calabrian chili, nigella cracker 19

**BLUE BLUEBERRY MUFFIN** whipped salted butter 10

**MALTED WAFFLE** nutella, strawberry, whipped cream & maple syrup 19

**RICOTTA SCRAMBLE** ham, pecorino, sourdough 19

**OMELETTE** gruyère, mushrooms 17

**STEAK FRITES & EGGS**

prime teres major, two eggs sunny side up, pickled garleek chimichurri 45

**CHICKEN CAESAR SALAD** chicken schnitzel 27

**BEC** thick cut peppered bacon, aged cheddar, romesco, hash browns 18

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

add egg 3.5 add bacon 6

**SOURDOUGH TOAST** whipped butter, housmeade jam 7

**HANDCUT FRIES** garlic aioli 7

**SIDE SALAD** 7

**BACON** thick cut, cracked pepper 15

**HASH BROWNS** crème fraîche, chives 12

add 1/2oz ossetra caviar 26

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

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

## Cocktails

**CAPPELLETTI SPRITZ** prosecco, seltzer 14

**BLOODY MARY** house mix, celery, horseradish 15

add octopus gilda 5

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

**HEMINGWAY DAIQUIRI** rum, grapefruit, luxardo, lime 16

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

**PASSIONFRUIT BELLINI** prosecco 17

**PIÑA VERDE** centerbe, pineapple, coconut, lime 18

## Coffee & Tea

**ESPRESSO** 4 | **AMERICANO** 5

**CAPPUCCINO** | **LATTE** | **COLD BREW** 6

**FRESH SQUEEZED JUICE** orange | grapefruit 8

**HOT TEA** earl grey | chamomile | jasmine pearl | english breakfast 6

**CEYLON ICED TEA** 6

## Beer

**MODELO** lager 6

**THREES VLIET** pilsner 7

**KCBC SIDEKICK SUPERHERO** ipa 7

**ISASTEGI** dry cider 10

## Spirit Free

**WINTER VACATION** coconut, lime, orange 12

**SPARKLING YUZU-ADE** 12

**PHONY NEGRONI** 12

**ALS** kolsch 7

# Sparkling

01. <b>Bisson</b> "Marca Trevigiana" Frizzante Veneto '23 glera	13/52
02. <b>Albet i Noya</b> 'Petit Albet' Brut Rose Penedès '23 pinot noir+	15/60
03. <b>Fuchs und Hase</b> "PetNat vol.3" Kamptal '22 welschriesling+	69
04. <b>Terrevive</b> "Steve" Frizzante Emilia-Romagna '22 pignoletto	78
05. <b>Dm. de la Touraize</b> "Zero Dosage" Jura '20 chardonnay+	88
07. <b>Marguet</b> "Shaman" Rosé Champagne '20 chardonnay+	155
08. <b>Filaine</b> "Cuvée Speciale" Brut Champagne nv pinot noir+	164
09. <b>Suener</b> "Oiry" Blanc de Blancs Extra Brut Champagne nv chardonnay	170
10. <b>Laval</b> "Cumières 1er Cru" Brut Nature Champagne nv pinot noir+	189

# White

40. <b>House White</b>	11/gl
41. <b>Recaredo</b> "Miranius" Penedes '22 xarello	13/52
42. <b>Arndorfer</b> "Vereinter Schatz" Niederösterreich '23 grüner+	15/60
43. <b>Vignobles Pueyo</b> "Achillea" St. Emilion VdF '20 sauv blanc	16/64
44. <b>Yacoubian-Hobbs</b> "Aghavnadzor" Armenia '20 voskehat+	18/72
45. <b>Wagner Stempel</b> "Weissburgunder" Rheinhessen '22 pinot blanc	62
46. <b>Mazzoni</b> "Iris" Ghemme Piedmont '22 erbaluce	68
47. <b>Jérôme Chézeaux</b> Bourgogne '23 chardonnay	84
48. <b>Anatolikos</b> "Fine Assyrtiko" Thrace '21 assyrtiko	75
49. <b>Domaine de Montbourgeau</b> L'Etoile '18 savagnin + chardonnay	92
50. <b>Bitouzet-Prieur</b> Bourgogne '23 chardonnay	94
51. <b>Antoine Arena</b> "Hauts de Carco" Corsica '20 vermentino	95
52. <b>Jean-Marc Pillot</b> Chassagne-Montrachet '22 chardonnay	160

# Skin Contact

20. <b>Souleil</b> "Le Rose" VdF '23 grenache <b>rosé</b>	11/44
21. <b>Conestabile della Staffa</b> 'CarboEtrusco' Umbria '22 grechetto	15/60
22. <b>Il Censo</b> "Praruar" Terre Siciliano '20 cataratto	17/68
23. <b>Saint-Roch</b> "Old Vines Rosé" Côtes de Roussillon '24 grenache <b>rosé</b>	60
24. <b>Salwey</b> Rose Baden '22 pinot noir <b>rosé</b>	64
26. <b>Vino Loigi</b> "Three Elements" Czech Republic '22 riesling+	76
27. <b>Oenops</b> "Rawditiis" Amynteon '22 roditis	78
28. <b>Ruth Lewandowski</b> "Chilion - Fox Hill Vineyard" CA '20 cortese	80
29. <b>Radikon</b> "Sivi" Friuli '22 pinot gris	108
30. <b>Château Simone</b> Palette Provence '24 grenache+ <b>rosé</b>	140
31. <b>Paolo Bea</b> "Arboreus" Umbria '16 trebbiano spoletino	190

# Red

60. <b>House Red</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 '18 cabernet sauvignon	25/99
65. <b>Stirm</b> 'Siletto Vyd' San Benito '23 cabernet pfeffer	80
67. <b>Vineau Ardua</b> "Aepys" Cyprus '21 mavro	75
69. <b>La Fontane</b> Cerasuolo di Vittoria '22 frappato + nero d'avola	80
70. <b>Il Colle</b> Rosso di Montalcino '22 sangiovese	84
71. <b>Yacoubain-Hobbs</b> Armenia '19 areni	82
72. <b>Overnoy-Criquand</b> Arbois-Pupillon Jura '22 trousseau	88
74. <b>Evesham Wood</b> "Mahonia Vineyard" Willamette Valley '22 pinot noir	108
75. <b>Paolo Bea</b> "Rosso de Veo" Umbria '19 sagrantino	198
77. <b>ALH</b> Coombsville Napa '22 cabernet sauvignon	150
78. <b>Isabel Ferrando</b> "Colombis" Châteauneuf-du-Pape '20 grenache	298
79. <b>Hubert Lignier</b> "Les Bussières" Chambolle-Musigny '22 pinot noir	325
80. <b>Closerie du Pelan</b> Francs Côtes-de-Bordeaux <b>MAGNUM</b> '00 cab sauv+	284

