

# The Snail

**CHIPS & HAM** 18-month broadbent, piparras 27  
**EAST COAST OYSTERS** mignonette, cocktail sauce 24/48  
**SHRIMP COCKTAIL** cocktail sauce, dijonnaise 19  
**CHILLED RAZOR CLAMS** arbol, mint, makrut lime 16  
**FLUKE CEVICHE** coconut, ponzu, ginger, lime 17  
**BLACK BASS CRUDO** cured olives, preserved meyer lemon, evoo 18  
**CRUDITÉS** market veggies, jammy egg, housemade ranch 19

**BUTTERMILK BISCUIT** whipped butter, housemade jam 9  
**BLUE BLUEBERRY MUFFIN** whipped salted butter 10\*  
**CINNAMON SNAIL** brown butter honey frosting 10\*  
**PAIN PERDU POUR DEUX** whipped crème fraîche, strawberry rhubarb compote 22

**QUICHE** leek & gruyère, side salad 21

**RICOTTA SCRAMBLE** ham, pecorino, sourdough 19  
**OMELETTE** gruyère, mushrooms 17  
**NAAN** two eggs sunny side up, chickpeas, lemon labneh 19  
**CRAB CAKE BENEDICT** jumbo lump crab, poached eggs, hollandaise 32\*  
**CROQUE MADAME** sliced ham, béchemel, sunny side up egg 22  
**STEAK & EGGS** pickled garleek chimichurri, confit potatoes 45  
**CHICKEN CAESAR SALAD** chicken schnitzel 27  
**EGG & CHEESE** aged cheddar, romesco, hash browns 12  
add bacon 6 add sausage 6  
**DOUBLE CHEESEBURGER** mustard aioli, pickles, onion 19  
add bacon 6 add egg 3.5

**SOURDOUGH TOAST** whipped butter, housemade jam 7  
**HANDCUT FRIES** garlic aioli 7  
**SIDE SALAD** 7  
**BACON** thick cut, cracked pepper 15  
**HASH BROWNS** crème fraîche, chives 12

## Spritz

**APEROL SPRITZ** prosecco, seltzer 15  
**MONTENEGRO SPRITZ** castelvetrano olives, prosecco, lemon 15  
**HUGO SPRITZ** st. germain, mint, prosecco, seltzer 16

## Cocktails

**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  
**ICED TEA** black 6

## Beer

**MODELO** lager 6  
**KCBC SIDEKICK SUPERHERO** ipa 7  
**THREES VLIET** pilsner 7  
**ISASTEGI** dry cider 10

## Spirit Free

**SUMMER VACATION** coconut, lime, orange 12  
**EARLY EVE** lemon, ginger, passionfruit 12  
**SPARKLING YUZU-ADE** 12  
**PHONY NEGRONI** 12  
**BEST DAY** 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 |
| 06. <b>Fuchs und Hase</b> "Vol. 1" Pet-Nat Austria '23 grüner ++               | 68    |
| 03. <b>Terrevive</b> "Steve" Frizzante Emilia-Romagna '22 pignoletto           | 78    |
| 04. <b>Dm. de la Touraize</b> "Zero Dosage" Jura '20 chardonnay+               | 88    |
| 05. <b>Marie de Louvoy</b> "Carte Noir" Cremant de Bourgogne nv pinot noir     | 93    |
| 07. <b>George Laval</b> Brut Nature 1er Cru '22 chardonnay+                    | 198   |
| 08. <b>Suenen</b> "Les Robarts" Blanc de Blancs Extra Brut Champagne '17 chard | 298   |

## White

|  |       |
|--|-------|
| 40. <b>House White</b>   | 11/gl |
| 41. <b>Recaredo</b> "Miranius" Penedes '22 xarello                       | 13/52 |
| 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 |
| 46. <b>Mazzoni</b> "Iris" Ghemme Piedmont '22 erbaluce                   | 68    |
| 47. <b>Anatolikos</b> "Fine Assyrtiko" Thrace '21 assyrtiko              | 75    |
| 48. <b>Vino Luigi</b> "Three Elements" Czech Republic '22 riesling+      | 76    |
| 49. <b>Jérôme Chezeaux</b> Bourgogne Blanc '23 chardonnay                | 84    |
| 45. <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    |

## Skin Contact

|   |       |
|---|-------|
| 20. <b>Saint-Roch</b> "Old Vines Rosé" Côtes de Roussillon '24 grenache <b>rosé</b> | 15/60 |
| 22. <b>Il Censo</b> "Praruar" Terre Siciliano '20 cataratto                         | 17/68 |
| 24. <b>Salwey</b> Rose Baden '22 pinot noir <b>rosé</b>                             | 64    |
| 25. <b>Koehler-Ruprecht</b> Pfalz Germany '25 pinot noir <b>rosé</b>                | 68    |
| 27. <b>Oenops</b> "Rawditis" Amynteon '22 roditis                                   | 78    |
| 28. <b>Ruth Lewandowski</b> "Chilion - Fox Hill Vineyard" CA '20 cortese            | 80    |
| 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 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>Vineau Ardua</b> "Aepys" Cyprus '21 mavro                                  | 75    |
| 69. <b>La Fontane</b> Cerasuolo di Vittoria '22 frappato + nero d'avola           | 80    |
| 71. <b>Il Colle</b> Rosso di Montalcino '22 sangiovese                            | 84    |
| 70. <b>Yacoubain-Hobbs</b> Armenia '19 areni                                      | 82    |
| 72. <b>Overnoy-Criquand</b> Arbois-Pupillon Jura '22 trousseau                    | 88    |
| 73. <b>Evesham Wood</b> "Mahonia Vineyard" Willamette Valley '22 pinot noir       | 108   |
| 74. <b>ALH</b> Coombsville Napa '22 cabernet sauvignon                            | 150   |
| 75. <b>Paolo Bea</b> "Rosso de Veo" Umbria '19 sagrantino                         | 198   |
| 76. <b>Forey Père &amp; Fils</b> Nuits-Saint-Georges '23 pinot noir               | 222   |
| 77. <b>Closerie du Pelan</b> Francs Côtes-de-Bordeaux <b>MAGNUM</b> '00 cab sauv+ | 284   |
| 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>Guillaume Gilles</b> Cornas <b>MAGNUM</b> Rhone '22 syrah                  | 398   |
| 81. <b>Frogs Leap</b> Rutherford <b>DOUBLE MAGNUM</b> Napa '10 cab sauv           | 1,400 |

\* 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

