The Snail

BREAD & BUTTER einkorn sourdough, fennel butter 12
CLAM CHOWDER CROQUETTES lemon, tabasco 14
ESCARGOT parsley-garlic butter, Nick & Sons baguette 23
CHIPS & HAM 18-month broadbent, piparras 27

EAST COAST OYSTERS mignonette, cocktail sauce 24/48
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

GREEN SALAD snap peas, manchego, sherry vinaigrette, chives 19
CAESAR SALAD little gem, radicchio, pecorino 21 add fancy anchovies 5

AGNOLOTTI sweet corn, sheep's milk 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 jus, confit garlic, preserved meyer lemon, chives 39
STEAK FRITES AU POIVRE prime teres major 45
GRILLED BRANZINO butterflied, boneless, salsa verde 59
DRY AGED BONE-IN PRIME RIBEYE
beef tallow roasted potatoes, beurre maître d'hôtel 120*

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 illegal mezcal, lime, agave, habanero 16
FERNET SOUR fernet branca, lemon, angostura 18
PENICILLIN scotch, lemon, ginger, honey 18
TROPICA clarified rum, pineapple, lime, arrack, falernum 20
SAMBUCA SOUR amaretto, rye, sambuca, lemon 18

Martinis add octopus gilda 5

HOUSE gin or vodka 16
CARAJILLO reposado tequila, liquor 43, espresso 16
MEXICAN mezcal, lime, agave, brine, olives 16
MARTINEZ old tom gin, carpano anitca, luxardo, bitters 18
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 6
THREES VLIET pilsner 7
KCBC SIDEKICK SUPERHERO ipa 7
ISASTEGI dry cider 10

Spirit Free

SUMMER VACATION coconut, lime, orange 12
EARLY EVE lemon, ginger, passionfruit 12**
AFTER HOURS soda, bitters, lemon, and salt 12**
SPARKLING YUZU-ADE 12
PHONY NEGRONI 12
BEST DAY kolsch 7

Sparkling

01. **Bisson** "Marca Trevigiana" Frizzante Veneto ‘23 glera 13/52
02. **Albet i Noya** ‘Petit Albet’ Brut Rose Penedès ‘23 pinot noir+ 15/60
06. **Fuchs und Hase** “Vol. 1” Pet-Nat Austria ‘23 grüner ++ 68
03. **Terrevive** "Steve" Frizzante Emilia-Rogmagna ‘22 pignoletto 78
04. **Dm. de la Touraize** "Zero Dosage" Jura ‘20 chardonnay+ 88
05. **Marie de Louvoy** “Carte Noir” Cremant de Bourgogne nv pinot noir 93
07. **George Laval** Brut Nature 1er Cru ‘22 chardonnay+ 198
08. **Suenen** "Les Robarts" Blanc de Blancs Extra Brut Champagne ‘17 chard 298

White

40. **House White** 11/gl
41. **Recaredo** “Miranius" Penedes ‘22 xarello 13/52
43. **Vignobles Pueyo** “Achillea” St. Emilion VdF ‘20 sauv blanc 16/64
44. **Yacoubian-Hobbs** "Aghavnadzor" Armenia ‘20 voskehat+ 18/72
42. **Koehler-Ruprecht** "Kallstadter Kabinett Trocken" Pfalz '23 riesling 58
46. **Mazzoni** "Iris" Ghemme Piedmont ‘22 erbaluce 68
47. **Anatolikos** "Fine Assyrtiko” Thrace ‘21 assyrtiko 75
48. **Vino Luigi** “Three Elements” Czech Republic ‘22 riesling+ 76
45. **François Pinon** “Les Déronnières” Vouvray Sec ‘23 chenin blanc 88
50. **Domaine de Montbourgeau** L'Etoile ‘18 savagnin + chardonnay 92
51. **Bitouzet-Prieur** Bourgogne ‘23 chardonnay 94
52. **Antoine Arena** "Hauts de Carco"Corsica ‘20 vermentino 95



Skin Contact

20. **Saint-Roch** “Old Vines Rosé” Côtes de Roussillon ‘24 grenache **rosé** 15/60
22. **Il Censo** “Praruar” Terre Siciliano ‘20 cataratto 17/68
24. **Salwey** Rose Baden ‘22 pinot noir ***rosé*** 64
25. **Koehler-Ruprecht** Pfalz Germany ‘25 pinot noir **rosé** 68
27. **Oenops** "Rawditis" Amynteon ‘22 roditis 78
28. **Ruth Lewandowski** "Chilion - Fox Hill Vineyard”CA ‘20 cortese 80
30. **Château Simone** Palette Provence '24 grenache+ ***rosé*** 140
31. **Paolo Bea** “Arboreus” Umbria ‘16 trebbiano spoletino 190

Red

60. **House Red *chilled*** 11/gl
61. **Anthony Thevenet** Morgon Beaujolais ‘23 gamay 15/60
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. **Vineau Ardua** "Aepys" Cyprus ‘21 mavro 75
69. **La Fontane** Cerasuolo di Vittoria ‘22 frappato + nero d’avola 80
70. **Yacoubain-Hobbs** Armenia ‘19 areni ***chilled*** 82
71. **Il Colle** Rosso di Montalcino ‘22 sangiovese 84
72. **Overnoy-Criquand** Arbois-Pupillon Jura ‘22 trousseau 88
73. **Evesham Wood** “Mahonia Vineyard” Willamette Valley ‘22 pinot noir 108
74. **ALH** Coombsville Napa ‘22 cabernet sauvignon 150
75. **Paolo Bea** “Rosso de Veo” Umbria ‘19 sagrantino 198
76. **Forey Père & Fils** Nuits-Saint-Georges ‘23 pinot noir 222
77. **Closerie du Pelan** Francs Côtes-de-Bordeaux ***MAGNUM*** ‘00 cab sauv+ 284
78. **Isabel Ferrando** "Colombis" Châteauneuf-du-Pape ‘20 grenache 298
79. **Hubert Lignier** "Les Bussières" Chambolle-Musigny ‘22 pinot noir 325
80. **Guillaume Gilles** Cornas ***MAGNUM*** Rhone ‘22 syrah 398
81. **Frogs Leap** Rutherford ***DOUBLE MAGNUM*** Napa ‘10 cab sauv 1,400