

# Bar Selections

AVAILABLE ALL DAY

## BITES

### OYSTERS

25 • 50

*chefs daily selection of the freshest oysters*

champagne ginger mignonette,  
official cocktail sauce

### TUNA TARTARE\*

fresno chiles, calabrian chili oil,  
sourdough crisps 24

### HOUSEMADE POTATO CHIPS

kaluga caviar, cacio e pepe crema 16

### PARMESAN TRUFFLE FRIES

garlic aioli VG 15

### CALAMARI FRITO MISTO

asparagus, artichoke, onion, meyer lemon 22

### LOBSTER ARANCINI

parmesan aioli 16

### CHICKEN PARMESAN SLIDERS

scamorza, pomodoro 15

### FILET SLIDERS

horseradish cream, arugula, herb focaccia 21

VG: vegetarian

Many of our dishes can be modified to be gluten & vegan-friendly.

Please ask your server for options.

*\* Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.*

*An 18% gratuity will be included on your final bill for parties of 6 or more and all checks started after 9pm. A 3.5% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.*



# Cocktail Hour

**SUNDAY-FRIDAY 5-6PM**

**HALF OFF BITES**

**WINE 10**

**HOUSE RED OR WHITE**

**CLASSIC  
COCKTAILS 12**

**CLASSIC MARTINI**

**CLASSIC ESPRESSO MARTINI**

**PALOMA**

**OLD FASHIONED**

**COSMOPOLITAN**

