

SHARES

- 26 **cheese & charcuterie** selection of 3 artisanal cheeses and charcuteries, house-made condiments, crostini
- 12 **shoestring fries** pincho sauce
- 12 **roasted shishito peppers** soy-molasses aioli, sesame seeds
- 15 **grilled sourdough** whipped sheep milk ricotta, arugula pesto*, hot honey
- 16 **crispy chicken wings** carrot sticks, blue cheese
choose: buffalo sauce, mango-habanero, dry rub
- 16 **short rib empanadas** charred poblano romesco*, queso fresco, pickled red onion

BAO BUNS

- 14 **mushroom** hoisin, cabbage, pickled onion, crushed peanut*
- 16 **crispy pork belly** thai chile glaze, cucumber kimchi
- 16 **korean fried chicken** crispy fried chicken, cucumber, red onion, korean bbq sauce, sesame seeds, cilantro

SMALL PLATES

- 15 **caesar salad** little gem lettuce, parmigiano-reggiano, garlic bread crumbs, anchovy
- 16 **tempura cauliflower** ginger-chile glaze, spiced yogurt, scallion, cilantro
- 15 **seared shrimp** chile-infused garlic oil, toasted garlic bread
- 16 **spicy tuna tartare** avocado, cilantro, poke marinade, spiced taro chips
- 20 **grilled octopus** tamarind glaze, curry-cantaloupe purée, confit cherry tomatoes, pickled red onions
- 16 **chickpea fritters** labneh, green harissa, honey-eggplant

PIZZAS

- 16 **classic cheese** tomato sauce, mozzarella
- 18 **margherita** fresh mozzarella torn basil, extra virgin olive oil, parmigiano-reggiano
- 18 **roasted mushroom** truffle cream, melted leeks, fresh herbs, mozzarella
- 18 **garlic-ricotta** broccoli rabe, roasted garlic, mozzarella
- 21 **pesto*** smoked pancetta, olive oil-cured tomato, mozzarella, red onion, arugula
- 21 **pear & prosciutto** mozzarella, crème fraîche, pistachio*, local honey
- 21 **soppressata** calabrian chile, thyme, mozzarella, tomato sauce

PLATES

- 17 **chilled rice noodle salad** ssamjang vinegarette, cucumber, cilantro, lime, mint, peanuts*
add // crispy chicken thigh 10 :: tamarind glazed pork belly 10
- 18 **birria tacos** braised short rib, cheese, onion, cilantro, beef consommé, salsa roja, corn tortillas
- 19 **iberico ham and black truffle grilled cheese** gruyere cheese, brandy-tomato aioli, parmesan truffle fries
- 20 **ground short rib burger** double patty, american cheese, dijonnaise, pickles, shoestring fries, sesame seed bun
add // sunny-side egg 2 :: bacon 3
- 28 **spicy shrimp risotto** rock shrimp, parmigiano-reggiano, basil oil, habanero-shrimp reduction
- 28 **crispy chicken thighs** spicy slaw, peri peri sauce, fish sauce aioli
- 30 **steak frites** chile-rubbed hanger steak, french fries, chimichurri, roasted pepper

add // pepperoni 2 :: soppressata 4
bacon 2 :: prosciutto 4 :: onions 2
mushrooms 2 :: calabrian chiles 2
marinated olives 3

*contains nuts. please inform of us of allergies. consuming raw or undercooked meat, poultry, seafood or shellfish may increase risk of foodborne illness. **LATE NIGHT MENU AT 10PM**

ORIGINAL COCKTAILS 16

- superfly**
vodka, st. germain, lemon, blackberry, black pepper-sage
- five & dime**
rye, fernet, raspberry, ginger cordial, lime, nutmeg
- fig around and find out**
bourbon, zucca amaro, smoked cinnamon bitters, fig
- 50 ways to leave your lover**
gin, salers aperitif, lavender-infused honey, lemon, mint-tarragon oil
- light my fire**
gin, lemon, simple, green chartreuse, burnt rosemary, bubbles
- strong silent type**
el dorado 12-year dark rum, campari, sweet vermouth, vanilla, banana, chocolate
- at the copa, copacabana**
el dorado 12-year dark rum, fontbonne, pineapple, coconut, lime
- float like a butterfly**
mezcal, citrus cordial, egg white, poli miele honey
- smoke and mirrors**
tequila blanco, pamplemousse, grapefruit, smoked thai pepper
- tia mia**
charanda, mezcal, orange curaçao, lime, orgeat, espresso infused rum

DRAUGHTS

- 2sp delco amber lager //pa// 4% 8
- two roads maple pecan pumpkin ale //ct/ 7.5% 9
- union duckpin pale ale //md// 5.5% 8
- other half green flowers aipa //ny// 6.8% 9
- tripping animals no mames lager //fl// 6% 8
- industrial arts wrench neipa //ny// 7.1% 10
- levante tickle parts neipa //pa// 7% 9
- guinness stout //ir// 4.7% 8
- cape may mexican chocolate stout //nj// 7.5% 10
- miller lite //wi// 4.5% 6

CANS & BOTTLES

- athletic free wave hazy ipa //ct// .4% 8
- miller high life champagne of beer © //wi// 4.6% 9
- pbr //wi// 4.7% 8
- foam brewers tranquil pils //vt// 5% 9
- big truck topless blonde american ale //md// 5.2% 8
- hop butcher aspects of cancer 🦀 aipa //il// 5.25% 8
- tripping animals denied at the gate //fl// 7.3% 9
- hop butcher green moss ipa //md// 7.5% 9
- hop butcher a toast to ten ipa //md// 7.5% 9



O.G. CLASSICS 16

- old fashioned**
bourbon, sugar, orange peel, bitters, luxardo cherry
- paper plane**
bourbon, amaro, aperol, lemon
- margarita**
espolòn reposado, orange liqueur, fresh-squeezed lime, agave, salt
- lolo spicy margarita**
blanco tequila, mango, habanero pepper, orange liqueur
- negroni**
gin, campari, sweet vermouth

WINES

- SPARKLING brut cuvée st. kilda, nv, australia 12/48
- SPARKLING orange biokult naken, austria 14/56
- WHITE grüner veltliner martinshof zum martin sepp, austria 10/40
- WHITE sauvignon blanc allen scott, new zealand 12/48
- WHITE chardonnay dough, california 10/40
- ROSÉ domaine saint mitre, france 12/48
- RED pinot noir mcmanis, california 14/56
- RED cabernet sauvignon daou, california 14/56
- RED petit sirah red blend pessimist, california 16/64

ESPRESSO YOURSELF 16

- 7
 - 5
 - 4
 - 8
 - 8
 - 8
 - 9
 - 9
 - 9
 - 9
- the OG // no sleep til brooklyn!**
vodka, espresso, licor 43, borghetti coffee liqueur
 - welcome to the jungle**
rum, banana, borghetti, espresso
 - blame it on mexico**
mezcal, cinnamon, ancho reyes liqueur, borghetti, espresso
 - wolf of wall street**
bourbon, campari, amaretto, mr. black coffee liqueur