

SUNDAY SERIES

FRIED CHICKEN * _____ **25**

3 pcs boneless chicken thighs, thai chili gastrique,
yuzu ranch, escabeche

HALF OFF SELECT BUBBLES

+ \$5 off bubbles by the glass

RAW

OYSTERS * _____ **HALF DOZEN 24 | FULL DOZEN 48**

persimmon mignonette, cocktail sauce, fresno hot sauce, lemon

CRUDO * _____ **18**

kanpachi, aji amarillo leche de tigre, blood orange,
fried garlic, scallions

BEEF TARTARE * _____ **18**

black garlic dijon vinaigrette, crispy potatoes, egg yolk

LIGHT FARE

BREAD & BUTTER _____ **7**

japanese milk rolls, european salted butter

DEVEILED EGGS * _____ **15**

trout roe, dill

CAESAR SALAD * _____ **13**

baby gem, parmesan, toasted breadcrumbs, cured egg yolk

ADD SHRIMP 14, CHICKEN 12, SALMON 15

BEET SALAD _____ **16**

blood orange vinaigrette, green goddess emulsion,
candied pistachios, ricotta salata

PASTA

RIGATONI _____ **30**

fennel sausage, san marzano pomodoro, pecorino, basil

CHITARRA * _____ **36**

lump crab, beurre blanc, fresno chiles, chives

MAFALDINE _____ **28**

oyster mushroom, drunken goat, cracked black pepper, chives

ADD CHICKEN 12

FOR THE TABLE

CHARCUTERIE & CHEESE _____ **38**

artisanal meats & cheeses, accoutrements, housemade bread, crostini

CHICKPEA FRITTER _____ **18**

white cheddar mornay, roasted carrots, chili garlic crisp

CRAB CAKE * _____ **28**

parsley aioli, lemon-fresno gastrique

MUSSELS * _____ **21**

green curry broth, serrano, thai basil, sourdough

BROCCOLI _____ **9**

lemon & dill vinaigrette, crispy shallots

CRUSHED POTATOES _____ **8**

hot sauce powder, yuzu kosho aioli

CHARRED CABBAGE _____ **10**

dijon mustard, crispy shallots, pecorino

MAINS

SNAPPER * _____ **36**

pomme purée, pepper relish, arugula salad

SALMON * _____ **36**

crispy rice cake, romanesco, citrus, chive beurre blanc, trout roe

SWEET POTATO PAVÉ _____ **28**

trumpet mushroom conserva, candied fresno, herb salad

HALF CHICKEN * _____ **38**

braised fennel, lemon & herb chicken jus, arugula salad

SHORT RIB _____ **39**

smoked carrot purée, shiitake mushrooms, pickled leeks, crispy carrots

PORK CHOP * _____ **36**

confit potatoes, spinach, mustard seed-bacon glaze

NY STRIP * _____ **48**

creamed kale, crispy leeks, bordelaise

*parties of 6 or larger are subject to a 20% automatic gratuity health & wellness fee of 3% will be applied to all checks
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

COCKTAILS

THE LOOKING GLASS _____ 15

teremana blanco tequila, montenegro, lemon, spiced cranberry syrup

FLY BY NIGHT _____ 15

mezcal union uno, aviation gin, hibiscus-infused velvet falernum, lemon, burlesque & lemon bitters

BONUS TRACK _____ 15

flor de caña 4yr rum, hojicha tea, coconut cream, lime, simple

PARIS REVIEW _____ 16

tito's vodka, mizu shochu, grapefruit, basil, lavender, sparkling wine

BEYOND THE PINES _____ 16

tanqueray gin, st. germain, lime, simple, dolin génépy, rosemary

CHARGING BULL _____ 16

beef fat-washed old forester 86 bourbon, herb simple, jerry thomas bitters, smoked mushroom salt

NITRO ESPRESSO MARTINI _____ 16

skyy vodka, vanilla, kahlúa, texas coffee traders cold brew

BATTLE RYE-AL _____ 16

dickel rye, lejay creme de cassis, cynar, benedictine, lemon

ZERO PROOF

BANANA OLD-FASHIONED _____ 12

spiritless kentucky 74 whiskey, spiced banana cacao nib gomme syrup, chocolate bitters

BASIL MATCHA FIZZ _____ 12

spiritless jalisco 55 tequila, basil matcha syrup, coconut milk, soda water

CLOVER CLUB _____ 12

seedlip 108 gin, lemon, raspberry pineapple gomme syrup

BUBBLES

gls | btl

CAVA, EXTRA BRUT _____ 16 | 62

*Raventós i Blanc**

Blanc de Blancs, Conca del Riu Anoia, Spain 2021

CHAMPAGNE, BRUT _____ 27 | 106

*Joseph Perrier**

Champagne, France NV

ROSÉ, BRUT NATURE _____ 18 | 70

*Gruet "Sauvage"**

New Mexico NV

WHITE

PINOT GRIS _____ 14 | 54

*Montinore Estate**

Willamette Valley, Oregon 2021

SAUVIGNON BLANC _____ 15 | 58

*Frenzy "Mt. Richmond Estate"**

Marlborough, New Zealand 2023

SAUVIGNON BLANC _____ 21 | 82

*Bernard Fleuriet**

Sancerre, France 2022

CHENIN BLANC _____ 14 | 54

*Les Athlètes du Vin**

Loire Valley, France 2022

GRÜNER VELTLINER _____ 15 | 58

*Michael Malat "Crazy Creatures"**

Kremstal, Austria 2021

CHARDONNAY _____ 18 | 70

*Brew Cru**

Elgin, Western Cape, South Africa 2021

BEER

FOUNDERS *all day ipa* _____ 7

REAL ALE *bright shadows golden ale* _____ 7

LONE STAR *lager* _____ 6

PAULANER *salvator doppelbock* _____ 8

gls | btl

ROSÉ

GRENACHE BLEND _____ 17 | 66

Chateau d'Esclans "Whispering Angel"

Côtes de Provence, France 2022

RED

GAMAY _____ 17 | 66

*Jean Foillard**

Beaujolais-Villages, France 2021

PINOT NOIR _____ 18 | 70

*Lioco**

Mendocino County, California 2022

TEMPRANILLO _____ 13 | 52

*El Valor y La Gracia**

Castilla-La Mancha, Spain 2021

SANGIOVESE _____ 16 | 62

*Indigenous**

Tuscany, Italy 2019

NEBBIOLO _____ 25 | 98

*G.D. Vajra "Albe"**

Barolo, Piedmont, Italy 2019

CABERNET SAUVIGNON _____ 18 | 72

*Gramercy Cellars**

Columbia Valley, Washington 2018

** sustainable/organically grown*

WATER

TOPO CHICO *355 ml, sparkling* _____ 4

ACQUA PANNA *750 ml, spring* _____ 7

SAN PELLEGRINO *750 ml, sparkling* _____ 7