

Fresh & Crisp

Little Green Salad	6.95
Ⓝ Feta Lentil Tabbouleh	7.95
Celery Caesar	7.95
Ⓝ Radicchio & Manchego Vinaigrette	8.45

Suggested Pairings

Nortico Alvarinho 2022 Minho, Portugal	8.95
Vera Branco 2022 Vinho Verde, Portugal	7.95
Ramon Bilbao Verdejo 2022 Rueda, Spain	6.95

Earthy & Delicate

Ⓝ Pumpkin Chickpea Tahini	6.45
Grape Molasses Eggplant	6.45
Ⓝ Mushroom Gorgonzola Bourguignon	8.95

Suggested Pairings

AIX Rosé 2022 Côteaux d'Aix en Provence, France	11.45
Flaco Tempranillo 2021 Madrid, Spain	7.25
Echenor Malbec 2021 Mendoza, Argentina	8.45

Bold & Meaty

🐷 Piggy Burger	12.95
Blade Steak Au Poivre	22.45
🐷 Braised Iberico Pork Ribs	18.45
Wagyu Katsu Plate or Sando	29.95
Lamb Chops & Salsa Verde	18.45
Ⓝ Angus Beef Short-Rib Pappardelle Ragù	16.95

Suggested Pairings

La Cartuja 2018 Priorat, Spain	9.95
Saint George Shiraz WMS 2018 Jordan	6.95
Château St. Thomas Les Emirs 2016 Bekaa Valley, Lebanon	8.95

Bright & Salty

Salt & Pepper Squid	9.95
Ⓝ Prawns Al Ajillo	8.95
Boquerones with Pan Con Tomate	8.45
Ⓝ Smoked Salmon Carpaccio	10.95
Sea Bass Ceviche	12.45

Suggested Pairings

Batasiolo Gavi 2022 Piemonte, Italy	8.95
Cave de Turckheim Riesling 2021 Alsace, France	9.45

Supple & Lively

🐷 Ham & Cheese Truffle Bikini	9.95
Coq Au Vin Croquettes	8.45
🐷 Ⓝ Veal Cordon Bleu	19.95
Ⓝ Dijon Mustard Chicken	11.45

Suggested Pairings

Antichi Vinai Sciare di Est Catarratto 2022 Sicily, Italy	8.95
Ramon Bilbao Crianza 2019 Rioja, Spain	8.95
Château Peyredouille Blaye 2019 Bordeaux, France	9.45

Rich & Creamy

Ⓝ Beetroot Gnocchi Al Gorgonzola	9.95
Ⓝ Spaghettoni Cacio E Pepe	9.95
Burratina Fritta Al Pesto Genovese	9.45
Ⓝ Tomato Confit Grilled Halloumi	8.95
Baked Camembert Cheese with Caramelized Pear	14.95

Suggested Pairings

Marchesi di Barolo Langhe Bric Amel 2019 Piemonte, Italy	8.95
Saint George Chardonnay WMS 2018 Jordan	6.95
Domaine Clavel Côtes du Rhone Regulus 2021 Rhône Valley, France	7.95

Fruity & Opulent

Ⓝ Burnt Basque Cheesecake	7.45
Flourless Dark Chocolate & Dark Rum Cake	7.45
Ⓝ Balsamic Strawberry Meringue Tart	6.45
Ⓝ Rum Raisin Knafeh Ice Cream	5.45
Paired With Macallan Sherry Oak 12 Years Old (By The Glass)	12.95

Suggested Pairings

Marchesi di Barolo Moscato D'Asti Zagara 2022 Piemonte, Italy	11.45
Remy Pannier Rosé d'Anjou Bateliers de Loire 2022 Loire Valley, France	7.25
Zonin Prosecco Cuvée 1821 Brut Veneto, Italy	8.95

Snack Menu

Mini Snack Tray - Kalamata Olives, Chips	4.95
🍷 Foie Gras Lollipops	8.95
Pimientos De Padron Peppers	6.95
Truffle Steak Frites Tartare	8.95
🍷 Patatas Bravas	4.25
Panko Falafel & Katsu Sauce	6.95
Boquerones "White Anchovies"	8.45
Cheese Board	19.95
🍷 Salumi Board	16.45
🍷 Mixed Cheese & Salumi Board	18.95

Signature Cocktails

Winter Garden Elderflower Liqueur, Herbal Elixir, Zonin Prosecco A fragrant mix, delicate with a bubbly finish.	7.95
Limoncello Cucumber Spritzer Villa Massa Limoncello, Stoli Cucumber Vodka, Zonin Prosecco, Soda Refreshing citrus twist with a cucumber undertone and sparkling lift.	11.95
Arak Thyme Paloma Arak Zumot, Grapefruit & Thyme Cordial, Grapefruit Juice, Lemon Juice, Soda Aromatic thyme notes blended with zesty citrus and a fizzy finish	6.95
Chamomile Honey Bee Martin Miller's Gin, Honey-Chamomile Syrup, Lemon Juice Sweet and floral with a zesty gin base.	7.95
Clarified Gin Basil Martin Miller's Gin, Lemon & Basil Cordial Herbaceous and light with a refreshing citrus hint.	7.45
Clarified Mojito Bayou White Rum, Lime & Mint Cordial Minty refreshment with a clear rum backdrop.	8.25
Spicy Mule Stoli Hot Vodka, Fentimans Ginger Beer, Lime Juice A fiery kick balanced by zesty lime and ginger tingle.	7.95
Figtree Whiskey Sour Naked Malt Whisky, Villa Massa Amaretto, Fig Compote, Lemon Juice Almond sweetness and fig richness meet bourbon spice, all brightened by a zesty citrus finish.	9.95
Pomegranate Margarita Cenote Blanco Tequila, Cointreau, Pama Pomegranate, Lime Juice Tart pomegranate notes brightened by lime and tequila sharpness.	8.45
OO Vesper Olive Oil Washed Martin Miller's Gin, Stolichnaya Vodka, Cocchi Americano Silky and smooth with a botanical aroma and fortified wine complexity.	8.95
Minus 13C Martini Martin Miller's Gin, Cinzano Extra Dry Crisp and cool with a herbal aftertaste.	8.95
Smoke & Mirrors Se Busca Mezcal Anejo, Aperol, Extra Dry Vermouth Smoky mezcal essence paired with bittersweet Aperol.	11.95
Smoky Carajillo Licor 43, Se Busca Mezcal Anejo, Espresso Smoky, sweet, rich, and bold with a complex flavor profile.	9.95
MQ Dark Chocolate Espresso Martini Stoli Vanilla Vodka, Licor 43, Espresso Shot, Dark Chocolate Ice Cream Indulgent chocolatey richness with a jolt of espresso and sweet vanilla.	7.95