



WEST VILLAGE



SIGNATURE COCKTAILS 18

RUBY RHOD

Don Q Rum, Limoncello, Maraschino Liqueur, Maraschino Syrup, Lemon Juice, Basil, Topped with Sicilian Sparkling Lemonade

MRS. DOUBTFIRE

Woodford Reserve, Chocolate Bitters Black Walnut Bitters, Licor 43 Demi Syrup

SELINA KYLE

Zephyr Gin, Western Son Lime Vodka, Aperol, Lime Juice, agave

ALEX MUNDAY

Empress Gin, Lychee Syrup, Lemon Juice, Simple Syrup, Topped with Soda Water

ALI MILLS

Mezcal Amaras Verde, Barenjaeger, St. Germain, Jalapenos, Honey Syrup, Lemon Juice

BUNNY BYER

Western Son Grapefruit Vodka, Watermelon Pucker, Simple Syrup, Lime Juice

GRACIE HART

Lalo Tequila, Lime Juice, St. Germain, Pineapple/Cucumber/Mint Juice, Simple Syrup

TIFFANY WILSON

Ketel One Grapefruit & Rose Botanical Vodka, Velvet Falrnum, Giffard Pamplemouse, Lemon Juice

SHARED PLATES

CREAMED DEVILED EGGS 8

Whipped egg yolk, bacon, garlic aioli, spicy paprika

BRUSCHETTA TRIO 8

Three Toasted crostini's, served with mashed avocado, brie and fig jam, and a seasonal option all with cold pressed olive oil

ROASTED PEPPER COCONUT SHRIMP 10

Jumbo shrimp with a roasted pepper cream sauce served on a crisp polenta cake

ARANCINI 10

Oven fried Arborio rice balls stuffed with wild mushrooms, salty farms cheese with tomato aioli

HUMMUS 14

Creamy puree with dill tomato salad, spicy pumpkin seed, served with soft pita bread

MEAT & CHEESE 17

selection of three meats & three cheeses from local purveyors, mustard, spiced nuts

BRISKET BAO BUN 18

Chopped brisket tossed in a f ermented bean paste, fresh herbs, pickled vegetables served on threebao buns

STEAK SLIDERS 15

Coffee rubbed steak, arugula, and caramelized onions served on a brioche bun

SOUTHWEST TANDOORI CHICKEN BITES 12

Grilled chicken tossed in spicy rub, served with apricot chutney, tzatziki and fresh cucumber and pickles

MARGARITA FLATBREAD 10

blistered tomato, smoked mozzarella

BBQ PORK FLATBREAD 14

Slow roasted pork, Sweet BBQ sauce, candied jalapenos and caramelized onion, tangy sweet aioli

PROVOLONE AND CHORIZO FLATBREAD 16

House-made dough, Marinara sauce, caramelized onions, fresh mozzarella marinara sauce, caramelized onions, fresh mozzarella

DESSERT

CHOCOLATE CAKE 10

Rich and velvety five layer ganache cake

DONUT HOLES 10

Warm seasonal glazed donuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



WINE

Sauvignon Blanc

Hess, Napa Valley **16/59**Crowed House, New Zealand **17/66**

Pinot Grigio

Terra D'oro, Santa Barbara, CA 17/66

Chardonnay

Joel Gott, California **16/59** Stags Leap, Napa Valley, CA **17/66**

Rosé

Chateau de Berne, Provence France **18/70** Maddalena, Paso Robles, CA **16/59**

Zinfandel

Hartford, California, 17/66

Cabernet

Luke, Columbia Valley, WA **17/66** Quilt, Napa Valley, CA **19/74**

Pinot Noir

Z. Alexander Brown, Sonoma, CA 17/66 Elouan, Oregon 16/59

Malbec

Norton Reserva, Mendoza, Argentina 19/74

Red Blend

Pessimist, Paso Robles, CA **16/59**

Sparkling

Bouvet Brut, Loire Valley, France 16/59 Gabbiano Prosecco, Veneto, Italy 15/55 Piper Sonoma Brut Rosé, Sonoma, CA 16/59 Piper-Heidsieck, Champagne, France 90

BEER

Domestic 6

Miller Lite Michelob Ultra Shiner Bock

Import 7

Corona Modelo Especia Dos XX Heineken Silver

Rotating seasonal taps 8

3 Nations Brewing Co Locus Cider Lakewood Brewery Manhattan Project Beer Co

