

# FOOD

## OYSTERS\*

two featured varieties, assorted accoutrements

**1/2 DOZEN / DOZEN**

## BAR SNACKS TRIO

roasted olives, pickles, creole spiced popcorn

## SALUMI PLATE

selection of local salumis

## PIMENTO CHEESE

aged cheddar, piquillo peppers, crostini

## CRAB DIP

fresh dungeness crab, creole spice, crostini

## FRIED CAULIFLOWER

parmesan tempura, aged balsamico

## SAUSAGE ROLL

pork shoulder & bacon sausage, buttery pastry, spicy mustard

## DARK CHOCOLATE RYE WHISKEY CAKE

hazelnut praline crunch, milk chocolate mousse  
rye caramel, chantilly cream

## FROMAGE BLANC CHEESECAKE

gluten free almond crust, seasonal fruit  
lemon mousse, almond tuile

## BUTTERMILK TART

brown butter crust, orange-vanilla chantilly  
honeycomb toffee, candied orange peel

## STICKY TOFFEE PUDDING

brown sugar sponge cake, medjool dates, warm toffee sauce  
vanilla whipped cream

*\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness.*

# LIBATIONS

## WESTERN CLAIM

ransom whippersnapper, townshend's smoked tea liqueur  
lord bergamot tea syrup, bittermens tiki bitters

## LITTLE ITALY

wild turkey 101 rye, cynar, house vermouth blend

## ZEPHYR

ransom old tom gin, cocchi americano, framboise  
peychaud's and orange bitters

## GOLDEN HOUR

cremant sparkling wine, creme de peche, pernod absinthe

## CAM'S COQUITO

cutty sark prohibition, coconut puree, orgeat  
house spirits coffee liqueur, lemon, egg yolk\*

## MOURNING DOVE

mezcal union, pink peppercorn grapefruit shrub  
campari, soda

## BIG IN BRAZIL

novo fogo silver cachaça, spiced orange reduction  
muddled lime, cane syrup

## DUE OASIS

caravedo pisco, aperol, lime  
banane du bresil

*\*Consuming raw eggs may increase your risk of foodborne illness.*

*\*Automatic gratuity of 20% is added for parties of 6 or more.*

*\*checks can only be split up to 3 ways.*