



Friday, April 4, 2025

:: STARTERS ::

YELLOWFIN TUNA CRUDO

strawberry ponzu, avocado, marcona almond, mint 21

FAROE ISLAND SALMON MEATBALLS

calabrian chili tartar sauce, pickled fresno chili 18

WOOD FIRED SHISHITO PEPPERS

toasted poppyseeds, meyer lemon aioli 16

CHOPPED ANTIPASTO SALAD

soppressata, fontina, castelvetrano olives, crispy chickpeas, red onion, oregano vinaigrette 16

BEEF TARTARE

purple potato chips, horseradish, red wine aioli 19

:: ENTREES ::

800 MAPLE FISH FRY

beer battered cod, old bay fries, spicy coleslaw, tartar sauce 29

HALIBUT

handmade spinach pasta, marinated cherry tomatoes, citrus tomato butter 49

BERKSHIRE PORK CHOP

jasmine rice, cabbage slaw, ginger peanut dressing 44

WAGYU COULOTTE

crispy potato, wood fired mushrooms, baby arugula, horseradish aioli 48





:: COCKTAIL SPECIALS ::

WATER LILY

hendrick's gin, cointreau, crème de violet, orange bitters, lemon juice 17

THE PERSEPHONE

grey goose limon, st germain, fresh lemon, white cranberry 15

SPRING OLD FASHIONED

eagle rare bourbon, st. germain, orange bitters, muddled orange 20

:: WINE FEATURES ::

MONTEPULCIANO

*ciu ciu gotico, marche, Italy
organic, vegan
12 gls/17.5 qt/44 btl*

ALBARIÑO

*laosa polar, galicia, spain
2023 organic
12.50 gls/18.75 qt/47 btl*

:: CORAVIN SELECTIONS ::

DUCKHORN MERLOT

*2021 napa valley, california 97pts
30gls/45qt*

FLOWERS PINOT NOIR

*2022 sonoma coast, california 93pts
29gls/43.5qt*

ORIN SWIFT 8 YEARS IN THE DESERT

*2022 napa valley, california 92pts
22gls/ 33qt*

CAKEBREAD CABERNET

*2021 napa valley, california
40gls/60qt*

SAN GIORGIO UGOLFORTE BRUNELLO

*2018 tuscan, italy 96pts
30gls/ 45qt*

