LUNCH

RAW(ISH) BAR*

CEVICHE DJ **A/Q**

HAMACHI CRUDO **17**
serrano / red fresno / cilantro
yuzu vinaigrette / smoked trout roe

AHI TARTARE NACHOS **19**
ponzu dressed / citrus pico
smashed avo / sesame / cilantro

CHILLED SHRIMP & JONAH CRAB **21**
passion fruit vinaigrette
avocado / red onion

OYSTERS ON THE HALF **24**
half doz / east coast
cocktail / mignonette

NIGHTLY PLATES
limited quantities available

MON

MEATLOAF **27**
creamed potatoes
crispy tobacco onions

TUES

CHICKEN POT PIE **26**
cheddar biscuit crust

WED

KARL'S LASAGNA **27**
beefy ragu / crusty bread

THURS

VEAL SHOULDER SCHNITZEL* **37**
black pepper spaetzle / brown butter
sherry-dijon dressed chicory / parm

FRI

PORK SHANK RUSTICO **31**
manchego polenta
roasted tomato ragù / parm

SAT

SHORTRIB POT ROAST **42**
horseradish creamed potatoes
bourguignon braise

SUN

FRIED CHICKEN & FIXIN'S **26**
creamed potatoes / braised collards
cracked pepper gravy

HAPPY HOUR!
FOOD & DRINK SPECIALS
WEEKDAYS 2:30-6PM

MON
11am - 2:30pm & 5pm - 9pm

TUES - THURS
11am - 2:30pm & 5pm - 10pm

FRI
11am - 2:30pm & 5pm - 11pm

SAT
5pm - 11pm

SUN
5pm - 9pm

STARTS

DEVILED EGGS **9**
bacon-pepper jam / chives

CRISPY ASPARAGUS **14**
tempura style / lemon-dill sauce / parm

PIMENTO & GUAC **15**
spicy cheese mix / smashed avocado / guajillo oil / corn chips

THE MEATBALLS* **16**
point reyes bleu / voodoo sauce

ROASTED BEET S **17**
breakfast radish / marconas / manchego / honey peach vinaigrette

SOUP & SALAD

SOUP OF THE DAY **12**

LITTLE GEM **14**
apple / cucumber / tomato / parm / breakfast radish
sourdough crouton / white balsamic vinaigrette or buttermilk-herb

ICEBERG WEDGE **14**
bacon / tomato / red onion / bbq spiced pecans / creamy point reyes bleu

SANDWICHES fries or slaw

SANDWICH DJ **AQ**

PULLED ROTISSERIE CHICKEN SALAD **19**
lettuce / tomato / burnt honey mustard / sourdough

MEMBERS ONLY **21**
roasted turkey / bacon / avocado / lettuce / tomato
mayonnaise / sourdough

REUBENSKI **22**
corned beef / swiss / kraut / russian slaw / sourdough

SEARED AHI **23**
breakfast radish / cucumber / avocado / pea tendril
dynamite / sesame dressing / bun

SOUTHSIDE FRENCH DIP **26**
shaved prime rib / caramelized onions / swiss
horseradish cream / crusty roll / au jus

MAINSTAY PLATES

PRIMO TACOS **AQ**
flour or corn tortillas

CHEESEBURGER* **23**
8 oz angus chuck / tillamook cheddar / lettuce / tomato
minced pickle & red onion / secret sauce / red clay sea-salted russet frites

CHICKEN COBB-ESQUE SALAD **24**
rotisserie or crispy / little gem / tomato / bacon / avocado / egg
buttermilk-herb or burnt honey mustard

'LONDON BROIL' STEAK FRITES **43**
10 oz sliced flat iron / red clay sea-salted russet frites / voodoo sauce

SEAFOOD

TOP OF THE TRIP **A/Q**

BBQ SPICED SHRIMP CAESAR **25**
romaine / garlicky croutons / parm / breakfast radish / white anchovy dressing

RAW BAR CHOP SALAD **28**
ahi / shrimp / jonah crab / mixed lettuces / avocado / tomato
cucumber / breakfast radish / b&w sesame seeds / sesame ginger dressing

PAN ROASTED SALMON PECANDINE **29**
bay of fundy / whipped sweet potatoes / pea tendril / bbq spiced pecans

SIDE DISHES & SHARES

BREAD SERVICE **5**
whipped butter

COLESLAW **6**

RED CLAY SEA-SALTED RUSSET FRITES **8**
cured northwestern potatoes / cut daily / twice fried / secret sauce

CRISPY BRUSSELS **14**
spicy sweet n' sour glaze

FLAVORHOOK
BORN late '70/ EST. early '08

PLEASE MAKE YOUR SERVER AWARE OF ANY AND ALL FOOD ALLERGIES AT THE TABLE
*There is a risk associated with raw shellfish, undercooked proteins, etc.
Our Kitchen & Bar uses nuts, dairy, eggs, gluten and the like. Not all ingredients are listed on the menu.

FULL PROOF COCKTAILS

SALTY DOG REDUX 14
tito's vodka / ipa syrup
grapefruit / lime

HIBISCUS RANCH WATER 14
arette blanco tequila
lime / hi-compression soda

HELLO MISS LADY 15
mezcal verde amarás
pomegranate / lime / ginger

BLOOD ORANGE MARGARITA 15
lalo blanco tequila
cointreau / lime / tajin

LOCAL MANHATTAN 15
rittenhouse rye
sweet vermouth / angostura bitters
brandied cherries / lemon oil

POP'S MARTINI SALAD 16
ketel one vodka / bleu cheese olive
house pickled vegetables

TEXAS OLD FASHIONED 16
elijah craig bourbon
dr pepper syrup / bitters

BEER AND A SHOT 10
red stripe jamaican lager / snaquiri

LOW PROOF COCKTAILS 13

CAPERTIF THIEF
south african capertif kaapse dief aperitif
grapefruit / pink peppercorn / egg white / tonic

PASSIONFRUIT SLING
dolin blanc vermouth / manzanilla sherry
passionfruit / lime / soda

MAI TAI FIZZ
pierre ferrand dry curacao
orgeat / lime / champagne

NO PROOF COCKTAILS 10

we respectfully request being of legal drinking age

NO DICE
ritual aperitif alternative / soda
champagne alternative

PINEAPPLE FIX
seedlip grove 42 / pineapple syrup / lime

POMEGRANATE PALOMA
seedlip notas de agave
house grenadine / grapefruit / squirt

THYME GIMLET
seedlip garden 108 / thyme cordial / lemon

BEST DAY BREWING NA 7

born in northern california
contains less than 0.5% alc/vol

HAZY IPA

KOLSCH

ELECTRO-LIME CERVEZA

PETICOLAS BREWING COMPANY

Kolsch, **GOLDEN OPPORTUNITY** 4.6% — **7**
light / clean / crisp / refreshing

English Pale Ale, **ROYAL SCANDAL** 6.5% — **7**
earthy nose / malt flavor / citrus notes

Golden Ale, **HIVE DIVE** 5% — **7**
light bodied / touch of honey

Irish Red Ale, **IRISH GOODBYE** 6.5% — **8**
copper red / low fruity aroma
candy malt sweetness

Marzen, **SAME TIME NEXT YEAR** 7% — **8**
medium body / malt sweetness / hint of caramel

India Pale Ale, **THRILLA IN BRAZILLA** 7.5% — **8**
medium body / medium high hop bitterness

please drink responsibly

BY THE GLASS

Villa Sandi, Prosecco, IT MV	12/ 44
Gerard Bertrand, Brut Rosé, Cremant de Limoux, FR MV	15/ 56
Collet, Brut, Champagne, FR MV	22/ 84
Riesling, Selbach Incline, Mosel, DE	12/ 44
Stolpman, Love You Bunches Rosé, Central Coast, CA	13/ 48
Albariño, Pazo das Bruxas, Riax Biaxas, SP	14/ 52
Chardonnay, Damien Martin, Bourgogne, FR	14/ 52
Sauvignon Blanc, Spy Valley, Marlborough, NZ	15/ 56
Grüner Veltliner, Domäne Wachau, Federspiel, AT	16/ 60
Pinot Grigio, Girlan, Alto Adige, IT	17/ 64
Chardonnay, Patz & Hall, Sonoma Coast, CA	18/ 68
Sauvignon Blanc, Domaine Bonnard, Sancerre, FR	22/ 84
Pinot Noir, Pali Wine Co., Riviera, Sonoma County, CA	14/ 52
Malbec, Altos Las Hormigas, Valle de Uco, Mendoza, AR	15/ 56
Zinfandel, Mettler Family Epicenter, Lodi, CA	16/ 60
Cabernet, Justin, Paso Robles, CA	17/ 64
Pinot Noir, Ken Wright, Willamette Valley, OR	18/ 68
Sangiovese, Tregole, Chianti Classico, Tuscany, IT	19/ 72
Cab Blend, Chappellet Mountain Cuvée, Napa Valley, CA	21/ 80
Cabernet, Caymus, CA	24/ 92

SPARKLING & CHAMPAGNE

Schramsberg, Rosé, North Coast, CA	95
Pierre Peters, Blanc de Blancs, Le Mesnil-sur-Orger, FR MV	145
Bollinger Special Cuveé, Brut, AY, FR MV	175

WHITE & ROSÉ

Rosé, Flowers, Sonoma Coast, CA	70
White Blend, Massican Gemina, Napa Valley, CA	80
Chardonnay, Rombauer, Carneros, CA	95
Rosé, Chateau Peyrassol, Cotes de Provence, FR	99
Chardonnay, Vocoret, Les Forets 1er Chablis, Burgundy, FR '22	105
Chardonnay, Far Niente, Napa Valley CA '23	110
White Blend, Guigal, Chateneauf-du-Pape, Rhone, FR '19	115
Chardonnay, Kistler, Les Noisetieres, Sonoma Coast, CA '23	145

RED

Cabernet, Métier by Delille Cellars, Columbia Valley, WA	60
Syrah, Piedrasassi, Santa Barbara County, CA	65
Tempranillo, Muga, Rioja, SP	68
Red Blend, Leviathan, Napa Valley, CA	70
Pinot Noir, Royal Prince, Santa Barbara County, CA	75
Cabernet, Details by Sinegal, Sonoma County, CA	76
Pinot Noir, Belle Glos Clark & Telephone, Santa Barbara County, CA	78
Malbec, Luca, Old Vine, Uco Valley, AR	80
Cab Franc, Andrew Will Two Blondes, Yakima Valley, WA	88
Pinot Noir, Cristom Mt. Jefferson Cuvée, Willamette Valley, OR	90
Cabernet, Priest Ranch Peacemaker, Napa Valley, CA	90
Grenache Blend, Alvaro Palacios Les Terrases, Priorat, SP	95
Pinot Noir, Burn Cottage, Central Otago, NZ	99
Pinot Noir, Flowers, Sonoma Coast, CA '23	105
Cab Blend, Robert Craig Howell Mtn Cuvée Napa Valley, CA '22	110
Grenache Blend, Bosquet de Papes, CDP, Rhone, FR '21	112
Pinot Noir, Bergstrom Cumberland RSV, Willamette Valley, OR '23	115
Cabernet, Austin Hope, Paso Robles, CA '22 (1L)	120
Sangiovese, Caparzo, Brunello Di Montalcino, Tuscany, IT '19	125
Merlot, Pepper Bridge, Walla Walla Valley, WA '22	128
Nebbiolo, Diego Conterno, Barolo, Peidmonte, IT '19	135
Cabernet, Groth, Oakville, Napa Valley, CA '21	138
Cabernet, Jordan, Alexander Valley, Sonoma County, CA '20	145
Pinot Noir, Raen Royal St. Robert Cuvée, Sonoma Coast, CA '22	150
Cabernet, Heitz Cellars, Napa Valley, CA '21	165
Cab Blend, Orin Swift Papillon, Napa Valley, CA '22	170
Cabernet, Silver Oak, Alexander Valley, CA '19	175
Pinot Noir, Kosta Browne, Santa Rita Hills, CA '22	185
Cabernet, Nickel & Nickel, Vaca Vista, Oak Knoll District, CA '21	195
Cabernet, O'Shaughnessey, Howell Mountain, Napa Valley, CA '22	240