



STEAK FRITES

*First Course choice of*

**Wedge Salad** blue cheese, grape tomato, red onion, buttermilk dressing

**Chicken Tortilla Soup** shredded cabbage, avocado, tortilla strips, crème fraîche, radish, lime & cilantro

**Chicken Liver Mousse** black currant gastrique, arugula salad, Elizabeth Street Baguette

*Choice of Entrée served with frites & aioli*

**Prime 7 oz Tenderloin Filet**..... 60

**Prime 11 oz New York Strip** ..... 55

**Prime 13 oz Ribeye**..... 65

**Gulf Shrimp**..... 40

**Prime Tenderloin Beef Tartare**..... 40

*Dessert choice of*

**Bread Pudding** salted caramel ice cream, toasted walnuts

**Meyer Lemon Tart** black currants, champagne sorbet

**Stinky Cheese** persimmon, housemade jam with sourdough toast

**Scoop of Ice Cream** white sesame, creamsicle, or passion fruit sorbet



*Water*

**Panna** .....6  
**Pellegrino**.....6  
**Topo Chico** .....4

*Fresh Squeezed Juices*

**Orange** .....4  
**Grapefruit** .....4  
**Lemonade** .....3  
**Green & Apple** .....7

*Housemade Sodas*

**Spiced Pear** .....3  
**Grapefruit & Chamomile**.....3

*Intelligentsia Coffee*

**“El Diablo” Dark Roast Blend** .....5  
**“Analog” Espresso**.....3  
**Latte** .....4  
**Cappuccino** .....4  
**Stumptown Cold Brew** .....4  
*Fronks Nut Milk +3*

*Steeping Room Teas*

**Iced Black Tea** ..... 2  
**Iced Jasmine Green Tea** ..... 2  
**English Breakfast** .....4  
*organic black tea*  
**East Side Earl Grey** .....4  
*organic black tea, bergamot*  
**Moroccan Mint** .....5  
*robust spearmint & green tea*  
**Lemon Vanilla White** .....5  
*lemongrass & vanilla scented*  
**Rooibos Chai**.....3  
*red tea, cardomom, mint,  
fennel, black pepper & clove*  
**Soothe** .....4  
*chamomile, peppermint,  
raspberry leaf, oat straw*

*Beer*

**Modelo Especial**..... 5  
**Reissdorf Kolsch**.....7  
**Bell’s Amber** .....6  
**Ballast Point Grapefruit Sculpin IPA**.....7  
**Shacksbury “MMH Bad Boy” Cider** .....8

**Michelada**

Modelo Especial, house michelada mix,  
lime, chili-sugar rim ..... 8

*Cocktails* { 13 DOLLARS EACH }

**Gone With the Wind**

Pecan infused Old Forester bourbon,  
pecan demerara syrup, Fee Brother’s  
Whiskey Barrel Aged bitters

**Madame Bovary**

Brandy Sainte Louise, Lemon,  
Giffard Apricot, gold dust

**The Year of Magical Thinking**

r876 Vodka, Stumptown cold brew,  
Caffe Moka, chai syrup, Chaiwalla bitters

**La Paloma**

Cimarron silver tequila, grapefruit,  
lime, Richard’s Rainwater, salt

**Alice Through the Looking Glass**

Bombay Sapphire gin, Giffard Madagascar  
Vanilla, yuzu, cane sugar, Peychaud’s bitters

**Elegance or Death**

From the Tank Cotes du Rhone,  
Giffard Rhubarb, Pierre Ferrand Dry Curacao,  
orange, lemon, Richard’s Rainwater

**A Wrinkle In Time**

Blackwell rum, Barolo Chinato, Giffard  
Fraise, Cynar, lemon, Peychaud’s bitters

**The Kindness of Strangers**

Mezcal Union, Giffard Cassis de Bourgogne,  
apple cider, lemon, Angostura bitters

**Town & Country Toddy**

Old Overholt rye, cinnamon honey, lemon,  
Bar Keep Chinese 5-Spice bitters