



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 13oz Ribeye 65

Gulf Shrimp..... 40

Prime Tenderloin Beef Tartare..... 40

Dessert choice of

Sticky Toffee Pudding whipped cream, persimmons

Praline Chocolate Napoleon candied hazelnuts, huckleberry sauce

Stinky Cheese persimmon, housemade jam with sourdough toast

Scoop of Ice Cream pomegranate raspberry, pear brandy, or passion fruit sorbet



Water

Panna6
Pellegrino.....6
Topo Chico4

Fresh Squeezed Juices

Orange4
Grapefruit4
Lemonade3
Green & Apple7

Housemade Sodas

Spiced Pear3
Grapefruit & Chamomile.....3

Merit Coffee

Single Origin “Olayo”5
Espresso “Andino”3
Latte4
Cappuccino4
Stumptown Cold Brew4
Fronks Nut Milk +3

Steeping Room Teas

Iced Black Tea 2
Iced Jasmine Green Tea 2
English Breakfast4
organic black tea
East Side Earl Grey4
organic black tea, bergamot
Moroccan Mint5
robust spearmint & green tea
Lemon Vanilla White5
lemongrass & vanilla scented
Rooibos Chai.....3
*red tea, cardomom, mint,
fennel, black pepper & clove*
Soothe4
*chamomile, peppermint,
raspberry leaf, oat straw*

Beer

Modelo Especial..... 5
Reissdorf Kolsch.....7
Bell’s Amber6
Ballast Point Grapefruit Sculpin IPA.....7
Jolly Pumpkin Calabaza Blanca12
Shacksbury “MMH Bad Boy” Cider8

Michelada

Modelo Especial, house michelada mix,
lime, chili-sugar rim8

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