



STEAK FRITES

First Course choice of

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

Green Gazpacho heirloom tomato, Marcona almond, yogurt & fresh basil

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

Passion Fruit Tart blackberries, whipped cream

Chocolate Mousse strawberry ice cream

Stinky Cheese fresh peach, housemade jam with golden raisin & pine nut toast

Scoop of Ice Cream peanut butter chocolate chunk ice cream, lime sherbet, spicy mango sorbet



Water

- Panna**6
- Pellegrino**..... 6
- Topo Chico** 3-5

Fresh Squeezed Juices

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

Housemade Sodas

- Cucumber & Basil**.....3
- Blueberry & Lemon Shrub**.....3

Stumptown Coffee

- Cold Brew**.....4
- Single Origin “El Jordan”**5
- Espresso**.....3
- Cappuccino**4
- Latte**4
- housemade hazelnut milk +4*

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
- Jolly Pumpkin Calabaza Blanca**12
- Shacksbury “MMH Bad Boy” Cider**.....12

Michelada

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

Cocktails { 12 DOLLARS EACH }

Break on Through

- Old Forester bourbon, Aperol, pineapple, lemon, black tea

Drunk In Love

- r876 Vodka, Rothman & Winter Peach, honey, lemon, Cava

Good Vibrations

- Rosé, basil, Chateau Alee, lemon, Topo Chico

Paloma

- Cimarron silver tequila, grapefruit, lime, Topo Chico, salt

Little Less Conversation

- Neisson Agricole rum, Don Figli & Ciccio fennel, Plantation Pineapple rum, Peychaud’s

Cruel Summer

- Rey Campero Espadin mezcal, Fernet Branca, hibiscus, lime, ginger beer

Josephine House Fruit Cup

- Old Overholt rye, muddled lemon, lime, orange, mint, cucumber, house fruit cup blend

Under Pressure

- El Dorado 8 yr rum, Navazos Fino sherry, Cappelletti, Tempus Fugit Crème de Cacao

Pale Blue Eyes

- Ford’s gin, lavender-thyme, lime, Salud! floral bitters, B’lure butterfly pea flower, egg white

please ask for MIMOSA SERVICE