



STEAK FRITES

May 14, 2018

First Course choice of

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

Curry Chicken Soup carrot & cilantro salad, fried garbanzo & yogurt

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

Choice of Entrée served with frites & aioli

Prime 7 oz Tenderloin Filet60

Prime 11 oz New York Strip 55

Prime 13oz Ribeye 65

Gulf Shrimp.....40

Prime Tenderloin Beef Tartare.....40

Dessert choice of

Raspberry Clafoutis lime sherbet

Chocolate Mousse Marcona almonds, mocha cream

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

Scoop of Ice Cream lemon ice cream, mocha chip ice cream, blackberry 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 “Injerto Bourbon”**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

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