



STEAK FRITES

First Course choice of

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

Tortilla Soup shredded cabbage, avocado, crème fraîche, tortilla strips, 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

Carrot Cake Bread Pudding golden raisins, pecans, vanilla ice cream

Chocolate Semifrado strawberry sauce, fresh strawberries

Stinky Cheese fresh apple, housemade jam with sourdough toast

Scoop of Ice Cream coffee, white chocolate macadamia nut, and cassis sorbet



Water

Panna6
Pellegrino.....6
Topo Chico4

Fresh Squeezed Juices

Orange4
Grapefruit4
Lemonade3
Green & Apple7

Housemade Sodas

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

Merit Coffee

Single Origin “Brisas del Mogotón”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 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