



STEAK FRITES

First Course choice of

Wedge Salad

blue cheese, grape tomato, red onion, buttermilk dressing

Chilled Heirloom Tomato Soup

red crab meat, avocado, chili croutons

Chicken Liver Mousse

black currant gastrique, arugula salad, Swedish Hill baguette

Choice of Entrée served with frites & aioli

Prime 7 oz Tenderloin Filet 70

Prime 11 oz New York Strip 65

Prime 13 oz Ribeye 75

Gulf Shrimp 53

Prime Tenderloin Beef Tartare 48

Dessert choice of

Mint Chocolate Bar

cocoa crumble, toasted oat ice cream

Lemon Mascapone Tart

creme fraiche ice cream, candied pine nuts

Stinky Cheese

green apple, housemade jam, Swedish Hill baguette

Scoop of Ice Cream or Sorbet

strawberry malt, mint chocolate chip, vanilla,
raspberry beet sorbet, mandarin coriander sorbet



Water

Panna	8
Pellegrino	8
Topo Chico	4

Fresh Squeezed Juices

Orange	5	Lemonade	5
Grapefruit	5	Green & Apple	8

Housemade Soda

Grapefruit & Chamomile	6
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Coffee

El Diablo Dark Roast	4	Cold Brew	5
Analog Espresso	4.5	<i>Fronks Nut Milk + 3</i>	
Cappuccino	6	<i>almond milk + .75</i>	
Latte	5	<i>oat milk + .75</i>	

Steeping Room Teas - 6 each

Iced Black Tea
Iced Turkish Delight
Chocolate Crunch <i>organic black tea, cacao, white chocolate, coconut</i>
East Side Earl Grey <i>organic black tea, bergamot</i>
Moroccan Mint <i>organic green tea, robust spearmint, peppermint</i>
Holiday Apple Spice White <i>white tea, apple, cranberry, cinnamon</i>
Rooibos Chai <i>decaffeinated, red tea, cardamom, mint, fennel, black pepper, clove</i>
Perfect Night <i>decaffeinated, chamomile, pink peppercorn, rose petal, lavender</i>

Cocktails - 15 each

Endless Summer <i>Citadelle Gin, Aperol, lemon juice, mint</i>
Ipanema Beach <i>NovoFogo Cachaça, Combier Liqueur, grapefruit juice, lemon juice, bitters</i>
Josephine's Buck <i>Deep Eddy Vodka, ginger syrup, pineapple juice, lime juice, angostura bitters, Richard's Rainwater</i>
La Paloma <i>LALO blanco tequila, grapefruit juice, lime juice, Richard's Rainwater, salt</i>
Lafayette <i>Rittenhouse Rye, Brandy Sainte Louis, Luxardo Maraschino liqueur, dry curaçaco, Boker's Bitters, demerara sugar</i>
Mezcal Razorblade <i>Mezcal Union, lime juice, chili infused honey</i>
Ode to Sushi <i>Sipsmith VJOP Gin, sake, lemon juice, green tea syrup, Fever Tree Tonic Water</i>
Pisco Sour <i>La Caravedo Pisco, key lime juice, Amargo Chuncho Bitters, aquafaba</i>
Revolver <i>Weller Special Reserve Bourbon, St George NOLA Coffee Liqueur, Regan's Orange Bitters</i>
Strawberry Fields <i>Maker's Mark Bourbon, strawberry basil syrup, lime juice</i>

Wine by the Glass

GLASS | BOTTLE

Sparkling

Mercat Cava Brut Nature	12/48
PENEDÈS, SPAIN NV	
Borgoluce Prosecco	13/52
CONEGLIANO VALDOBBIADENE, ITALY NV	
Raventós "Rosé de Nit" Brut	15/60
CONCA DEL RIU ANOIA, SPAIN 2018	
Tarlant "Zero" Brut Nature	34/136
CHAMPAGNE, FRANCE NV	

Rosé

Heidi Schrock x MML Private Label "Pink Beret"	14/56
AUSTRIA 2020	
Aix Grenache Blend (1.5L MAGNUM)	15/120
COTEAUX D'AIX-EN-PROVENCE, FRANCE 2020	

White

Castello di Neive Arneis	14/56
LANGHE, PIEMONTE, ITALY 2020	
Dourthe Sauvignon Blanc	15/60
BORDEAUX, FRANCE 2020	
Bruno Verdi Pinot Grigio	15/60
OLTREPÒ PAVESE, ITALY 2020	
RouteStock Chardonnay	15/60
CARNEROS, CALIFORNIA 2019	
Domaine Laroche "Saint Martin" Chardonnay	20/78
CHABLIS, FRANCE 2020	

Red

Ver Sacrum "Los Chacayes" Monastrell	14/56
VALLE DE UCO, MENDOZA, ARGENTINA 2019	
Telmo Rodriguez "Corriente" Tempranillo Blend	14/56
RIOJA ALAVESA, SPAIN 2018	
Spy Valley Pinot Noir	15/60
MARLBOROUGH, NEW ZEALAND 2017	
Susana Balbo "Signature" Malbec	15/60
VALLE DE UCO, MENDOZA, ARGENTINA 2018	
Stark Condé Cabernet Sauvignon	18/72
STELLENBOSCH, SOUTH AFRICA 2018	

FULL WINE LIST AVAILABLE, PLEASE INQUIRE

Beer

Modelo Especial	6
Reissdorf Kolsch	7
Bell's Two-Hearted IPA	7
Sidro del Bosco Cider	10
Michelada	10
<i>Modelo Especial, house michelada mix, lime, chili-sugar rim</i>	