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## 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

<b>Prime 7 oz Tenderloin Filet</b>	70
<b>Prime 11 oz New York Strip</b>	65
<b>Prime 13 oz Ribeye</b>	75
<b>Gulf Shrimp</b>	53
<b>Prime Tenderloin Beef Tartare</b>	48

### *Dessert* choice of

#### **Goat Cheese Cheesecake**

strawberry preserves, macadamia crumble

#### **Triple Chocolate Bar**

passionfruit sherbert, cocoa crumble

#### **Stinky Cheese**

green apple, housemade jam, Swedish Hill baguette

#### **Scoop of Ice Cream or Sorbet**

dulce de leche, matcha, vanilla, mango lime sorbet,  
lemongrass coconut sorbet



## Water

<b>Panna</b> .....	<b>8</b>
<b>Pellegrino</b> .....	<b>8</b>
<b>Topo Chico</b> .....	<b>4</b>

## Fresh Squeezed Juices

<b>Orange</b> .....	<b>10</b>	<b>Lemonade</b> .....	<b>6</b>
<b>Grapefruit</b> .....	<b>10</b>	<b>Green &amp; Apple</b> .....	<b>12</b>

## Housemade Soda

<b>Cucumber Basil Spritzer</b> .....	<b>6</b>
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## Coffee

<b>El Diablo Dark Roast</b> ....	<b>4</b>	<b>Cold Brew</b> .....	<b>5</b>
<b>Analog Espresso</b> .....	<b>4.5</b>	<i>Fronks Nut Milk + 3</i>	
<b>Cappuccino</b> .....	<b>7</b>	<i>almond milk + .75</i>	
<b>Latte</b> .....	<b>7</b>	<i>oat milk + .75</i>	

## Steeping Room Teas - 6 each

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

## Cocktails - 15 each

<b>Endless Summer</b>	<i>Beefeater Gin, Select Apertivo, lemon juice, mint</i>
<b>Parisian Social Daiquiri</b>	<i>El Dorado Syr. Rum, dry curaçao, honey grenadine, lime, grapefruit bitters</i>
<b>La Paloma</b>	<i>LALO blanco tequila, grapefruit juice, lime juice, Richard's Rainwater, salt</i>
<b>My Chateau-na</b>	<i>Beefeater Gin, Chateau aloe liqueur, lime, honey</i>
<b>Lafayette</b>	<i>Rittenhouse Rye, Brandy Sainte Louis, Luxardo Maraschino liqueur, dry curaçao, Boker's Bitters, demerara sugar</i>
<b>Mezcal Razorblade</b>	<i>Mezcal Union, lime juice, chili infused honey</i>
<b>Drunk In Love</b>	<i>Deep Eddy Vodka, peach liqueur, honey, lemon, cava</i>
<b>Revolver</b>	<i>Weller Special Reserve Bourbon, St George NOLA Coffee Liqueur, Regan's Orange Bitters</i>
<b>Strawberry Fields</b>	<i>Maker's Mark Bourbon, strawberry basil syrup, lime juice</i>

## Wine by the Glass

GLASS | BOTTLE

### Sparkling

<b>Mercat Cava Brut Nature</b> .....	<b>12/48</b>
<i>PENEDÈS, SPAIN NV</i>	
<b>Borgoluce Prosecco</b> .....	<b>13/52</b>
<i>CONEGLIANO VALDOBBIADENE, ITALY NV</i>	
<b>Raventós "Rosé de Nit" Brut</b> .....	<b>15/60</b>
<i>CONCA DEL RIU ANOIA, SPAIN 2018</i>	
<b>Louis Roederer "Collection 242" Brut</b> .....	<b>28/112</b>
<i>CHAMPAGNE, FRANCE NV</i>	

### Rosé

<b>Heidi Schrock x MML Private Label "Pink Beret"</b> .....	<b>14/56</b>
<i>AUSTRIA 2020</i>	
<b>Donnachadh Syrah Rosé</b> .....	<b>18/72</b>
<i>STA. RITA HILLS, CALIFORNIA 2021</i>	
<b>Chateau Pradeaux</b> .....	<b>21/84</b>
<i>COTES DE PROVENCE, FRANCE 2021</i>	

### White

<b>Castello di Neive Arneis</b> .....	<b>14/56</b>
<i>LANGHE, PIEMONTE, ITALY 2020</i>	
<b>Bruno Verdi Pinot Grigio</b> .....	<b>15/60</b>
<i>OLTREPÒ PAVESE, ITALY 2020</i>	
<b>RouteStock Chardonnay</b> .....	<b>15/60</b>
<i>CARNEROS, CALIFORNIA 2019</i>	
<b>Picayune Sauvignon Blanc</b> .....	<b>20/78</b>
<i>NAPA COUNTY, CALIFORNIA 2020</i>	
<b>Domaine Laroche "Saint Martin" Chardonnay</b> .....	<b>20/78</b>
<i>CHABLIS, FRANCE 2020</i>	

### Red

<b>Ver Sacrum "Los Chacayes" Monastrell</b> .....	<b>14/56</b>
<i>VALLE DE UCO, MENDOZA, ARGENTINA 2019</i>	
<b>Spy Valley Pinot Noir</b> .....	<b>15/60</b>
<i>MARLBOROUGH, NEW ZEALAND 2017</i>	
<b>Bodega Weinert "Carrascal" Malbec</b> .....	<b>15/60</b>
<i>LUJAN DE CUYO, MENDOZA, ARGENTINA 2017</i>	
<b>Condado de Haza Crianza Tempranillo</b> .....	<b>16/62</b>
<i>RIBERA DEL DUERO, SPAIN 2018</i>	
<b>Stark Condé Cabernet Sauvignon</b> .....	<b>18/72</b>
<i>STELLENBOSCH, SOUTH AFRICA 2018</i>	

FULL WINE LIST AVAILABLE, PLEASE INQUIRE

### Beer

<b>Modelo Especial</b> .....	<b>7</b>
<b>Reissdorf Kolsch</b> .....	<b>8</b>
<b>Bell's Two-Hearted IPA</b> .....	<b>8</b>
<b>Sidro del Bosco Cider</b> .....	<b>12</b>

<b>Michelada</b> .....	<b>11</b>
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*Modelo Especial, house michelada mix, lime, chili-salt rim*