



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

Goat Cheese Cheesecake

strawberry preserves, fennel crumble

Double Chocolate Bar

salted rose caramel ganache, coffee ice cream

Stinky Cheese

green apple, housemade jam, Swedish Hill baguette

Scoop of Ice Cream or Sorbet

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



Water	
Panna	8
Pellegrino	8
Topo Chico	4

Fresh Squeezed Juices

Orange	10	Lemonade	6
Grapefruit	10	Green & Apple	12

Housemade Soda

Cucumber Basil Spritzer	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	7	<i>almond milk + .75</i>	
Latte	7	<i>oat milk + .75</i>	

Steeping Room Teas - 6 each

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

Cocktails - 15 each

- Endless Summer**
Beefeater Gin, Select Apertivo, lemon juice, mint
- Parisian Social Daiquiri**
El Dorado 8yr. Rum, dry curaçao, honey grenadine, lime, grapefruit bitters
- La Paloma**
LALO blanco tequila, grapefruit juice, lime juice, Richard's Rainwater, salt
- My Chateau-na**
Beefeater Gin, Chateau aloe liqueur, lime, honey
- Lafayette**
Rittenhouse Rye, Brandy Sainte Louis, Luxardo Maraschino liqueur, dry curaçao, Boker's Bitters, demerara sugar
- Mezcal Razorblade**
Mezcal Union, lime juice, chili infused honey
- Drunk In Love**
Deep Eddy Vodka, peach liqueur, honey, lemon, cava
- Pisco Sour**
La Carvedo Pisco, key lime juice, angostura bitters, egg whites
- Revolver**
Weller Special Reserve Bourbon, St George NOLA Coffee Liqueur, Regan's Orange Bitters
- Strawberry Fields**
Maker's Mark Bourbon, strawberry basil syrup, lime juice

Wine by the Glass

GLASS | BOTTLE

Sparkling

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

Rosé

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

White

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

Red

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

FULL WINE LIST AVAILABLE, PLEASE INQUIRE

Beer

Modelo Especial	7
Reissdorf Kolsch	8
Bell's Two-Hearted IPA	8
Sidro del Bosco Cider	12

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