



---

## STEAK FRITES

### *First Course* choice of

#### **Wedge Salad**

blue cheese, grape tomato, red onion, buttermilk dressing

#### **Roasted Cauliflower Bisque**

bacon, creme fraiche, crouton, green garlic oil

#### **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>	75
<b>Prime 11 oz New York Strip</b>	70
<b>Prime 13 oz Ribeye</b>	80
<b>Gulf Shrimp</b>	55
<b>Prime Tenderloin Beef Tartare</b>	50

### *Dessert* choice of

#### **Dark Chocolate Roulade**

spiced orange caramel, chocolate spice crumble

#### **Cranberry Sour Cream Cheesecake**

rosemary crumble, orange marmalade

#### **Stinky Cheese**

green apple, housemade jam, Swedish Hill baguette

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

chocolate peppermint swirl ice cream or blood orange sorbet



## Water

<b>Panna</b> .....	<b>8</b>
<b>Pellegrino</b> .....	<b>8</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>

## 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 +1.50</i>	
<b>Latte</b> .....	<b>7</b>	<i>oat milk +1.50</i>	

## Artisanal Loose Leaf Teas

<b>Iced Black Tea</b> .....	<b>6</b>
<b>Iced Turkish Delight</b> .....	<b>6</b>
<b>Earl Grey</b> .....	<b>6</b>
<i>organic black tea, bergamot</i>	
<b>Moroccan Mint</b> .....	<b>6</b>
<i>organic jasmine green tea, peppermint</i>	
<b>Holiday Apple Spice White</b> .....	<b>6</b>
<i>white tea, apple, cranberry, cinnamon</i>	
<b>Golden Milk</b> .....	<b>6</b>
<i>decaffeinated, turmeric, cinnamon, ginger, chili flakes</i>	
<b>Herbal Blend 333</b> .....	<b>6</b>
<i>decaffeinated, chamomile, rosehips, peppermint</i>	

## Cocktails

<b>Winter Sun</b> .....	<b>16</b>
<i>1876 vodka, pandan yuzu curacao, lemon</i>	
<b>La Paloma</b> .....	<b>16</b>
<i>lalo blanco tequila, grapefruit, lime, richard's rainwater, salt</i>	
<b>Yours Truly</b> .....	<b>16</b>
<i>el dorado 8 rum, cognac park, five spice syrup, lime, egg white</i>	
<b>Lafayette</b> .....	<b>16</b>
<i>rittenhouse rye, cognac park, luxardo maraschino liqueur, dry curacao, demerara sugar, angostura bitters</i>	
<b>Mezcal Razorblade</b> .....	<b>16</b>
<i>rey campero mezcal, lunazul tequila, lime, chili-infused honey</i>	
<b>Josephine House Hot Toddy</b> .....	<b>16</b>
<i>old forester brown butter bourbon, spiced honey, lemon</i>	
<b>The Road Not Taken</b> .....	<b>16</b>
<i>fords gin, caperitif, dry curacao, lemon oleo, orange bitters</i>	
<b>Pomegranate Cardamom Spritz</b> .....	<b>8</b>
<i>non-alcoholic, pomegranate-cardamom shrub, richard's rainwater, lime</i>	
<b>Fall Back</b> .....	<b>8</b>
<i>non-alcoholic, berry-basil syrup, lemon</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>Jean Vesselle Brut Reserve</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>Chateau Soucherie Gamay/Grolleau</b> .....	<b>17/68</b>
<i>PROVENCE, FRANCE 2022</i>	
<b>Donnachadh Syrah Rosé</b> .....	<b>18/72</b>
<i>STA. RITA HILLS, CALIFORNIA 2021</i>	

### White

<b>Grietsch "Federspiel- Mauritushof" Grüner Veltliner</b> .....	<b>14/56</b>
<i>WACHAU, AUSTRIA 2021</i>	
<b>Bruno Verdi Pinot Grigio</b> .....	<b>15/60</b>
<i>OLTREPÒ PAVESE, ITALY 2020</i>	
<b>atLarge "38th Parallel" Sauvignon Blanc</b> .....	<b>17/68</b>
<i>NAPA VALLEY, CALIFORNIA 2021</i>	
<b>Valravn Chardonnay</b> .....	<b>18/72</b>
<i>NAPA VALLEY, CALIFORNIA 2020</i>	
<b>Domaine Laroche "Saint Martin" Chardonnay</b> .....	<b>20/80</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>Averaen Pinot Noir</b> .....	<b>15/60</b>
<i>WILLAMETTE VALLEY, OREGON 2021</i>	
<b>Condado de Haza Crianza Tempranillo</b> .....	<b>16/64</b>
<i>RIBERA DEL DUERO, SPAIN 2018</i>	
<b>Luca "Paraje Altamira" Malbec</b> .....	<b>17/68</b>
<i>VALLE DE UCO, ARGENTINA 2020</i>	
<b>Guado al Tasso "Il Bruciato" Cabernet Blend</b> .....	<b>20/80</b>
<i>BOLGHERI, ITALY 2021</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>Shacksbury x MML "Bad Boy" Cider</b> .....	<b>9</b>
<b>Michelada</b> .....	<b>11</b>
<i>Modelo Especial, house michelada mix, lime, chili-salt rim</i>	