

STEAK FRITES

*First Course* choice of

**Wedge Salad**

blue cheese, grape tomato, red onion, buttermilk dressing

**Vine Ripened Tomato Soup**

bacon, croutons, garden basil, lemon pepper crème fraîche

**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

**Carrot Mousse Cake**

dulce feuillettine crumble, pecan whipped cream

**S'mores Brownie Bar**

honey cinnamon whipped cream, toasted meringue

**Stinky Cheese**

green apple, housemade jam, Swedish Hill baguette

**Scoop of Ice Cream or Sorbet**

seasonal rotating selection

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Brought to you by:



# Josephine House

## 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> 4	<b>Cold Brew</b> .....	<b>5</b>
<b>"Analog" Espresso</b> ... 4-5	<i>almond milk +1.50</i>	
<b>Cappuccino</b> .....	<i>oat milk +1.50</i>	
<b>Latte</b> .....		<b>7</b>

## Loose Leaf Teas from The Steeping Room

<b>Iced Black Tea</b> .....	<b>6</b>
<b>Iced Turkish Delight</b> .....	<b>6</b>
<b>Chocolate Crunch</b> .....	<b>6</b>
<i>organic black tea, cacao, white chocolate, coconut</i>	
<b>Earl Grey</b> .....	<b>6</b>
<i>organic black tea, bergamot</i>	
<b>Moroccan Mint</b> .....	<b>6</b>
<i>organic green tea, spearmint, peppermint</i>	
<b>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>Perfect Night</b> .....	<b>6</b>
<i>decaffeinated, chamomile, pink peppercorn, rose petal, lavender</i>	
<b>Masala Chai Latte</b> .....	<b>8</b>
<i>organic black tea, cardamom, ginger, clove, molasses</i>	

## Cocktails

<b>It's About Time</b> .....	<b>16</b>
<i>dill-infused ketel one vodka, almond liqueur, lime, lemon, salt</i>	
<b>La Paloma</b> .....	<b>16</b>
<i>lalo tequila, grapefruit, lime, richard's rainwater, salt</i>	
<b>Sail On, Sailor</b> .....	<b>16</b>
<i>plantation 3 star rum, cynar, passionfruit-ginger, lime, bitters</i>	
<b>Waiting For The Day</b> .....	<b>16</b>
<i>old forester bourbon, cognac park, lemon, peach, egg white, bitters</i>	
<b>Mezcal Razorblade</b> .....	<b>16</b>
<i>rey campero mezcal, lunazul tequila, lime, chili-infused honey</i>	
<b>The Road Not Taken</b> .....	<b>16</b>
<i>aviation gin, caperitif, dry curacao, lemon oleo, orange bitters</i>	
<b>Watermelon Mint Spritz</b> .....	<b>8</b>
<i>non-alcoholic, watermelon-mint shrub, richard's rainwater</i>	
<b>Catch A Wave</b> .....	<b>8</b>
<i>non-alcoholic, cucumber, basil, honey, coconut water, lime</i>	

## Wine

GLASS | BOTTLE

### Sparkling

<b>Mercat Cava Brut Nature</b> .....	<b>12/46</b>
<i>PENEDÈS, SPAIN NV</i>	
<b>BiancaVigna Prosecco</b> .....	<b>13/50</b>
<i>CONEGLIANO VALDOBBIADENE, ITALY 2021</i>	
<b>Raventós "Rosé de Nit" Brut</b> .....	<b>15/58</b>
<i>CONCA DEL RIU ANOIA, SPAIN 2021</i>	
<b>Jean Vesselle Brut Reserve</b> .....	<b>28/110</b>
<i>CHAMPAGNE, FRANCE NV</i>	

### Rosé

<b>Heidi SchrockxMML Private Label "Pink Beret"</b> ...14/54
<i>AUSTRIA 2022</i>
<b>La Bastide Blanche</b> .....
<i>BANDOL, FRANCE 2023</i>

### White

<b>Leth "Steinagrund" Grüner Veltliner</b> .....	<b>14/54</b>
<i>WAGRAM, AUSTRIA 2022</i>	
<b>Soalheiro Alvarinho</b> .....	<b>15/58</b>
<i>MONÇÃO E MELGAÇO, PORTUGAL 2023</i>	
<b>Massican Sauvignon Blanc</b> .....	<b>17/66</b>
<i>NAPA VALLEY, CALIFORNIA 2023</i>	
<b>Valravn Chardonnay</b> .....	<b>18/70</b>
<i>NAPA VALLEY, CALIFORNIA 2021</i>	
<b>Domaine Laroche "Saint Martin" Chardonnay</b> .....	<b>20/78</b>
<i>CHABLIS, FRANCE 2022</i>	

### Red

<b>Domaine Dupeuble Gamay</b> .....	<b>14/54</b>
<i>BEAUJOLAIS VILLAGES, FRANCE 2022</i>	
<b>Ostatu Crianza Tempranillo</b> .....	<b>14/54</b>
<i>RIOJA ALAVESA, SPAIN 2020</i>	
<b>Averæn Pinot Noir</b> .....	<b>15/58</b>
<i>WILLAMETTE VALLEY, OREGON 2022</i>	
<b>Luca "Paraje Altamira" Malbec</b> .....	<b>17/66</b>
<i>VALLE DE UCO, ARGENTINA 2020</i>	
<b>Guado al Tasso "Il Bruciato" Cabernet Blend</b> .....	<b>20/78</b>
<i>BOLGHERI, ITALY 2022</i>	

FULL WINE LIST AVAILABLE UPON REQUEST

## 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 xMML "Bad Boy" Cider</b> .....	<b>9</b>
<b>Best Day Brewing Kolsch N/A</b> .....	<b>6</b>
<b>Michelada</b> .....	<b>11</b>
<i>modelo especial, house michelada mix, lime, chili-salt rim</i>	

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