

# ALL DAY MENU

## SIGNATURE BOARDS

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**Charcuterie and Cheese Board** 38

*Chef's selection of Imported Artisan Charcuterie and  
Cheeses with Traditional Accoutrements and Fresh Sourdough Bread*

**Peacock Artisan Cheese Board** 36

*Vermont Bijou, Pleasant Ridge, Saint Angel Triple Cream,  
Comte AOC, Alta Langa La Tur, Fontina Val d'Aosta DOP,  
Accompanied by Traditional Condiments and Sourdough Bread*

 Gluten Free  Vegetarian  Local

Consuming raw or undercooked foods may increase your risk of food-borne illness,  
especially if you have certain medical conditions.

# LOUNGE PLATES

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<b>Caesar Salad</b> ❶	15
<i>Fresh Cut Romaine, DOP Parmesan, Focaccia Crouton, House-made Caesar Dressing Enhance with Chicken \$7 Salmon \$8</i>	
<b>Heirloom Salad</b> ❶ ❷	19
<i>Burrata Cheese, Heirloom Tomatoes, Arugula and Sunflower Seed Pesto, Ciabatta Crostini</i>	
<b>Buffalo Wings</b>	19
<i>Choice of Blue Cheese or Ranch Dressing, Celery and Carrot Sticks</i>	
<b>Crab Cakes</b> ❸	26
<i>Lump Maryland Style Crab Cake, Sweet Corn Relish, Piquillo Pepper Coulis</i>	
<b>Roasted Red Pepper &amp; Tomato Bisque</b> ❶ ❷	14
<i>House Grilled Brioche Cheese Stick</i>	
<b>Wagyu Frites</b>	24
<i>Australian Wagyu, Roasted Mushrooms, Green Onion, Comte, Hand cut Fries, Chef's Aioli</i>	
<b>Tuna Tartare</b>	24
<i>Marinated Tuna, Avocado Salad, Wasabina, Cilantro, Spicy Aioli, Fried Plantain</i>	
<b>Garlic Shrimp</b>	26
<i>Kuai Shrimp, Caramelized Garlic, Espelette Pepper, Parsley, House Sourdough</i>	

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# HANDHELD

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<b>Filet Sliders</b> 	23
<i>CAB Filet, House Bacon &amp; Tomato Jam, Local Arugula, Onion Strings, Brioche Buns</i>	
<b>Pork Belly Sliders</b>	20
<i>Gochujang Pork Belly, Black Garlic Aioli, Pickled Cucumber, Radish, Carrot, Cilantro, Brioche Bun</i>	
<b>Smoked Chicken Flatbread</b>	21
<i>House smoked Bell &amp; Evans Chicken, Rapini, Piquillo Pepper, Pesto, Gouda</i>	
<b>Wild Mushroom Flatbread</b>  	18
<i>DOP Fontina Cream, Roasted Wild Mushroom, Black Truffle, Lemon, Arugula, Reggiano</i>	

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# DESSERTS

GERMAN CHOCOLATE CAKE

14

KEY LIME PIE

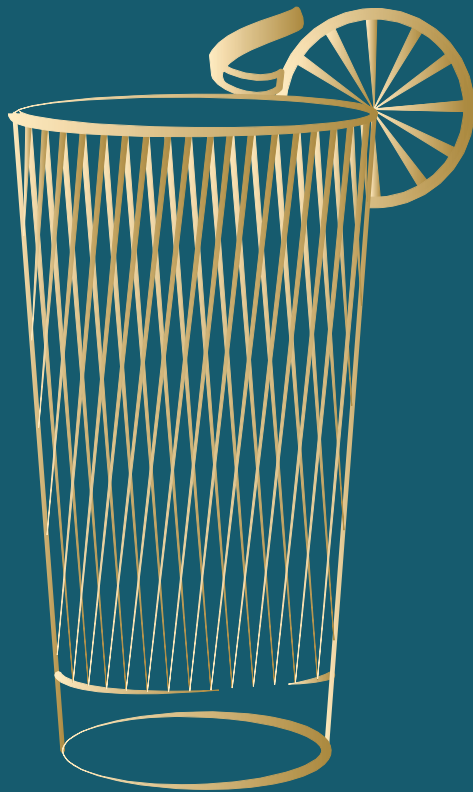
12

RED VELVET CAKE

*Mascarpone Cream Cheese Icing*

14

# COCKTAILS



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## SIGNATURE COCKTAILS

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### **Rosalinda**

*Cenote Reposado, Creme de Noyaux, Lime, Pineapple Infused Campari, Simple*

### **Archie, Marry Me**

*Stoli Elit, Chinola, Yellow Chartreuse, St. Elizabeth Dram, Lemon, Eggwhite*

### **Funky Monkey**

*Hamilton Pot Still Black Rum, Banane du Brasil, Cocchi Americano, Demerara, Lime, Clarified in Garam Masala Coconut Milk*

### **The Heisenberg**

*Dos Hombres Mezcal, Grilled Pineapple Agua Fresca, Green Chartreuse, Lime*

### **Lost in Thyme**

*Botanist, Amaro Montenegro, Blueberry-Thyme Syrup, Lemon, Soda*

### **Pastelito Old Fashioned**

*Jefferson's Ocean Rye, Guava Syrup, Angostura, Clarified*

### **Forbidden Fruit**

*Don Julio Anejo, Ginger, Prickly Pear, Lime, Mint, Orange Bitters, Agave, Eggwhite*

### **Ginnie In a Bottle**

*Nolets, Benadictine, Camomilla, Yuzu, Agave*

### **Train to Busan**

*Zacapa 23, Lychee, Passion Fruit, Amaretto*

### **Good Morning Vietnam!**

*Woodford Reserve, Vietnamese Coffee, Creme de Cacao, Condensed Milk, Fortune*

## LOW ABV COCKTAILS

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### Cafe Torino

*Cocchi Vermouth Di Torino, Velvet Falernum, Ethiopian Cold Brew*

### Beau In The Garden

*Monkey 47, Liqueur Camomilla, Yellow Chartreuse, Bonal, Lemon*

### De Ranimer

*St. Germain, Lillet Blanc, Rosemary, Lemon, Tonic*

### Plumes of Emerald

*Liqueur Pavan, Cocchi Americano, Cognac, Prosecco*

### Second Serve

*Amaro Montenegro, Sherry Fino, Cane Sugar, Lime, Soda*

### Bamboo

*Sherry Fino, Carpano Bianco, Angostura & Orange Bitters*

## REVITALIZE MOCKTAILS

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### Cafeza Framboise

*Espresso, Raspberry, Tonic*

### Yerba Fizz

*Honey, Lime, Mint, Enroot Yerba Tea*

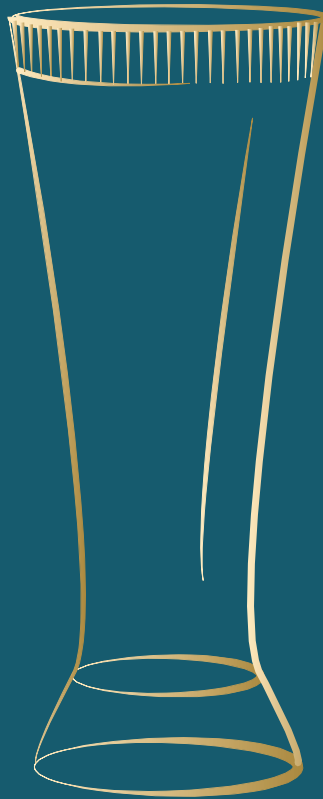
### Raspberry Hibiscus Fizz

*Raspberry, Lemon Olio, Enroot Hibiscus Tea*

### Fauxgroni

*Sirop Aperitif, Coconut Water, Lime Expression*

# BEER & SPIRITS





# BEER

## DOMESTIC

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Budweiser  
Bud Light  
Coors Light  
Michelob Ultra  
Miller Lite  
Samuel Adam's Boston Lager  
Yuengling

## CRAFT/ IMPORT

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Blue Moon  
Bonnet Creek Vacay Hazy IPA  
Corona Extra  
Cigar City Jai Alai IPA  
Dogfish Head 90 Minute IPA  
Dos Equis  
Guinness  
Heineken  
Heineken 0.0  
Peroni  
Sailfish Tag & Release Amber Ale  
Stella  
Stella Cidre

# SPIRITS

## VODKA

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Absolut  
Chopin  
Grey Goose  
Ketel One  
Stoli Elit  
Tito's  
Wheatley

## GIN

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Beefeater  
Beefeater 24  
Bohls Genever  
Bombay Sapphire  
Boodles  
Hendricks  
Monkey 47  
Nolet's  
Plymouth  
Ransom Old Tom  
The Botanist

## TEQUILA

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1942  
Casa Dragones  
Casamigos  
Cenote  
Cincoro  
Clase Azul  
Don Fulano  
Fortaleza  
Herradura  
Jose Cuervo Familia  
La Gritona  
Maestro Dobel  
Tapatio  
Tears of Llorona  
Tequila Ocho

## MEZCAL

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Del Maguey  
Dos Hombres  
Illegal

## BOURBON

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Angels Envy  
Angels Envy Cask Strength  
Bakers  
Basil Hayden  
Bombergers  
Breckenridge  
Buffalo Trace  
Bulleit  
Elijah Craig  
Four Roses Single Barrel  
Four Roses Small Batch  
Henry McKenna 10 Years  
Horse Soldier  
Jefferson's Very Small Batch  
Kentucky Owl  
St Patrick's Edition  
Knob Creek  
Makers Mark  
Rowan's Creek  
Shenks  
Willet Pot Still Reserve  
Woodford Reserve

## WHISKEY

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Forager's Keep  
Hibiki  
Jameson  
Redbreast  
Redbreast 27  
Yamazaki

## RYE

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Angels Envy Rye  
Basil Hayden Dark Rye  
Bulleit Rye  
High West Rendezvous Rye  
High West Double Rye  
HW A Midwinter Night's Dram  
Knob Creek Rye  
Michter's Rye  
Old Forester Rye  
Rittenhouse Rye  
Kentucky Owl Wiseman Rye  
Whistlepig

## SCOTCH

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Balvenie 12,14,15,21  
Buchanan's  
Dewars White Label  
Dewars 12  
Glenfiddich 12  
Glenlivet 18, 25  
Glenmorangie 10  
JW Black  
JW Blue  
Lagavulin 16  
Laphroaig 10  
Macallan 12, 15  
Oban 14  
Peat Monster  
Talisker 10

## RUM

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Bacardi  
Botran  
Captain Morgan  
Clemente  
Diplomatico  
Mt. Gay  
Smith & Cross  
Zacapa 23  
Zaya

## COGNAC/BRANDY

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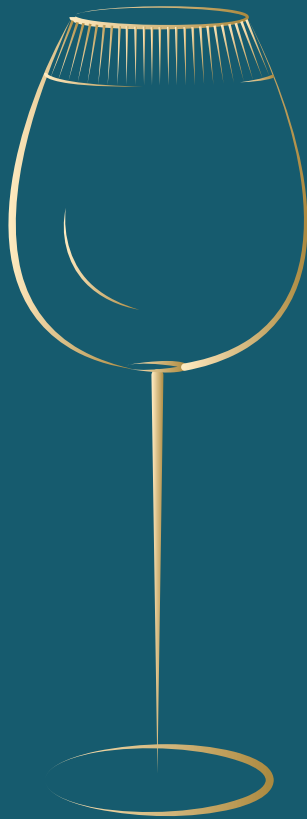
Christian Brothers  
Courvoisier Initiale Extra  
Courvoisier VSOP  
Hennessy VS  
Laird's Apple Jack Bonded  
Louis XIII  
Martell Cordon Bleu  
Remy Martin VSOP

## AMARI

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Amaro Bonino  
Averna  
Cynar  
Fernet Branca  
Fernet Branca Menta  
Montenegro  
Nonino  
Quintessentia

# WINES



# WINES

## SPARKLING

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Bollinger, Special Cuvee Brut NV, Champagne	165
Ruinart, “Blanc de Blancs”, Champagne	48 / 195
Veuve Clicquot, “Brut Yellow Label”, Champagne	35 / 185
Moet & Chandon, “Imperial Brut”, Champagne	125
Thienot, Brut Rose, Champagne	190
Moet & Chandon, “Rose Imperial”, Champagne	145
Veuve Clicquot, “Brut Rose”, Champagne	180
Schramsberg, Blanc de Noirs, North Coast, CA	27/108
Domaine Chandon, “Brut Classic”, North Coast, CA	16 / 60
Canevel, Prosecco, Valdobbiadene, Italy	14 / 55

## ROSE

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Whispering Angel, Cotes de Provence, France	17 / 65
Vievite, Cotes de Provence, France	20 / 76
Domaine Comte Abbaticci, Corsica, France	24/ 96
Tavel “La Combe des Rieu”, Rhone, France	29 / 140

## WHITE

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Domaine Andre Vatan, Sancerre, Loire, France	22 / 100
Saint Clair, Sauvignon Blanc, Marlborough, NZ	18 / 68
Kumeu River Village, Chardonnay, Kumeu, NZ	68
Chateau de la Cree, Montagny 1er Cru, Burgundy, France	21 / 80
Sanford, Chardonnay, Sta Rita Hills, CA	20 / 76
Routestock, Sauvignon Blanc, Napa Valley, CA	16 / 60
J Vineyards, Pinot Gris, Russian River Valley, CA	56
Terlato Family Vineyards, Pinot Grigio, Friuli, Italy	14 / 53
August Kessler "R", Riesling, Rheingau, Germany	16 / 60
La Perlina, Moscato, Apulia, Italy	15 / 56

## SOMMELIER'S SELECTION

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Domaine Serene Evenstad Reserve, Chardonnay, Willamette Valley, OR, 2020	46 / 184
Beringer Private Reserve, Chardonnay, Napa Valley, CA, 2020	31 / 124
Groth, White Blend, Napa Valley, CA	34 / 136

## RED

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Couvent des Thorins, Moulin -a- Vent, Beaujolais, France	20 / 76
Ken Wright, Pinot Noir, Willamette Valley, Oregon	18 / 68
Ponzi, Pinot Noir, Willamette Valley, Oregon	15 / 56
Kermit Lynch, Cotes du Rhone, Southern Rhone, France	16 / 60
Achaval-Ferrer, Malbec, Mendoza, Argentina	16 / 60
Daou, Cabernet Sauvignon, Paso Robles, California	17 / 64
Orin Swift “8 Years in the Desert”, Red Blend, California	25 / 96
Conn Creek, Cabernet Sauvignon, Napa Valley, California	20 / 76
Paul Hobbs Crossbarn, Cabernet Sauvignon, Napa Valley, California	18 / 68
BonAnno, Cabernet Sauvignon, Napa Valley, California	20 / 76

## SOMMELIER'S SELECTION

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Chevalier de la Cree “Knights Templar Cuvee”, Pinot Noir, Beaune, France	28 / 112
Racines, Pinot Noir, Santa Rita Hill, California	37 / 148
The Hilt, Pinot Noir, Santa Rita Hill, California, 2018	24 / 96
Famille Perrin “Les Sinards”, Chateauneuf-du-Pape, France	34 / 136
Argiano, Brunello di Montalcino, Tuscany, Italy, 2017	50 / 200
Renato Ratti Marcenasco, Barolo, Piedmont, Italy	45 / 180
Hess Iron Corral, Cabernet Sauvignon, Napa Valley, California, 2019	39 / 156
Penfolds, Bin 389, Cabernet-Shiraz, Australia	25 / 100