

# Thuyi Chey

To those family & friends who were often the "do"ers  
to the "dream"ers -  
you'll always have a seat at our table.



*Friends & welcomed guests -  
May you feel miles from  
ordinary, yet, right at home.  
I am thrilled to share this evening  
with you.  
- j*





# Spirited

## The Old Fashioned

14

Elijah Craig Single Barrel Bourbon, Demerara Gum, Bitters Blend, Bourbon Oak Smoke

## Come Home, Wylee

13

Control C Pisco, Zubrowka Vodka, Lychee, Aloe Vera, Combier Orange, Lemon, Aromatized Absinthe, Marigold

## Drake's Demise

18

Duck Fat-Washed Angel's Envy Single Barrel Bourbon, Mr. Black Cold Brew Coffee Liqueur, Avèze, Cracker Jack Tincture

## Something For Tommy

14

Pimm's No. 1, Combier Apricot, Lemon, Lavendar, Cardamom Bitters, Cucumber Foam

## Time & Place

16

Bhakta 1928 Single Barrel Rye, Demerara Gum, Barrel-Aged Peychaud's Bitters, Absinthe

# Spiritless

## All Belt, No Buckle

8

ISH N/A Carribean Spirit, Fresh Lime, Sugar

## Big Sky

8

Free Spirit N/A Gin, Aloe, Lychee, Lemon, Sugar

## Poor Nanna

8

Lapo's N/A Aperitivo, Orange, Lavendar, Soda

# Digestif

Fernet Branca

8

Barrel Aged Malört

8

Averna Amaro

9

Lazzaroni Limoncello

8

Amaro Montenegro

8

Romana Sambuca Black

9





# Dessert

## Sorbet Trio

Black Cherry, Peach & Strawberry -  
Habañero Peach Coulis, Candied Mint

9

## Rigójansci

Chocolate Cake, Rum Apricot Jam, Chocolate  
Mousse, Candied Apricot, Chocolate Ganache

12

## Panna Cotta

White Chocolate, Raspberry Coulis, Rosemary  
Toasted Almonds

11

## Lemon Olive Oil Cake

Blueberry Mascarpone, Lavendar Glaze, Olive  
Oil Ice Cream, Candied Lemon

10

## Mija

Highlere Gin, Ube Condensed Milk, Bergamot,  
Damiana, Lemon, Earl Grey Tea  
\*Milk Punch\*

04 04 2021

13

## The Prestige

Zumbador Tequila Blanco, Grapefruit & Lime  
Cordial, Serrano Tincture, Fresh Sage

14

## Good Evening, Fräulein

Zubrowka Bison Grass Vodka, Heiwa Shuzo  
Summer Orange Sake, Lemon, Sugar, Sea Salt,  
Soda, Tendril Pea Shoot

13

## Meet Me In The Middle

Zumbador Tequila Blanco, Weldwerks Paloma  
Imperial Sour Cordial, Combiar Pamplemousse,  
Orange, Grapefruit, Lime, Citrus Dust

13

*substitute for mezcal?*

## Spiritual Advisor

Parmesan Infused Four Carat Vodka, Mr. Black  
Cold Brew Coffee Liqueur, Café Bustello  
Espresso, Sugar

14

## Traveler's Whim

Explore Something New From The  
Minds Of Our Talented Bar Team





# Wine by The Glass

## Sparkling

Graham Beck, Brut Rosé, South Africa	14
La Bella, Prosecco, Veneto, Italy	11

## White & Rose

Cordero Karati, Pinot Grigio, Lombardy, Italy	13
Crowded House, Sauvignon Blanc, Marlborough, NZ	12
Chateau de Chaintre Macon, Chardonnay, Burgundy, France	16
House of Brown, Chardonnay, California	13
Kir Yianni, Assyrtiko, Amyndeon, Greece	13
Agenais, Rosé, Rhone Valley, France	13
Champs de Provance, Rosé, Provence, France	12

## Red

Kendall Jackson Estate, Pinot Noir, Anderson Valley, California	13
Ontañon Crianza, Tempranillo, Rioja, Spain	12
Chateau de Lascaux, Red Blend, Languedoc Garrigue, France	12
Roca Madre, Malbec, Mendoza, Argentina	18
Angelo Negro, Langhe Nebbiolo, Piedmont, Italy	15
Katherine, Cabernet Sauvignon, Alexander Valley, CA	15
Heartland Spice Trader, Cabernet Sauvignon Lanhorne Creek, Australia	13

## Zabuton Steak ♦

8oz. A5 Wagyu Zabuton Steak, Red Wine Demi-Glace, Smoked Chantarelle Mushrooms, Yuka Cake, Grilled Chayote

52

## Crab

House-Made Spaghetti, Lump Crab, Peppadew Peppers, Castelvetrano Olives, Capers, Serrano Ham, Fresh Basil, White Wine Sauce

34

## Duck Two Ways ♦

Seared Duck Breast, Confit Duck Thigh, Blackberry Whiskey Demi-Glace, Rainbow Lentils, Spaghetti Squash, Roasted Red Peppers, Sugar Snap Peas

48

*menage a foie?*

## Additions

### Bone Marrow

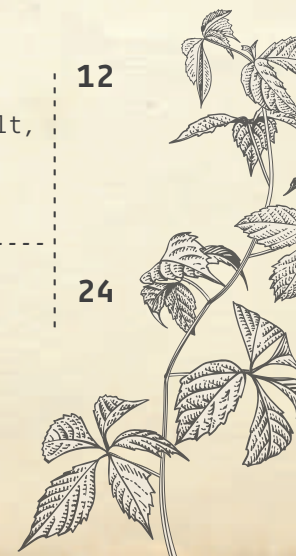
Roasted Beef Marrow Bone, Himalayan Sea Salt, Toasted Baguette

12

### Foie Gras ♦

4oz. Seared Foie Gras, Gooseberry Jam, Pickled Cherry Tomatoes

24





## Entrées

### Short Rib ♦

Braised Beef Short Ribs, Vanilla Parsnip,  
Merlot Demi-Glace, Candied Dill Carrots

35

### Octopus ♦

Crispy Octopus Tentacles, Black Garlic Aioli,  
Sweet Potato Pancetta Hash Pancake, Kale

34

### Chicken ♦

Bone-in Smoked Chicken Breast, Habanero-Peach  
BBQ, Cheddar Jalapeño Potatoes Au Gratin,  
Blistered Haricot Verts Beans

28

### Scallop ♦

Seared Sea Scallops, Crispy Fingerling  
Potatoes, Sweet Corn Silk, Port Reduction,  
Spanish Chorizo, Arugula, Pickled Shallot

32

### Sea Bass ♦

Grilled Chilean Sea Bass, Romanesco A La  
Plancha, Barlotti Bean Pureé, Beurre Rosé

49

♦=GLUTEN FREE

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness

## Beer on Tap

Ratio Pilsner

7

Bell's Oberon Wheat Ale

7

Oakshire Amber Ale

7

Wise Acre Bow Echo IPA

8

Tightknit Brewing Pink Raptor Sour

8

Aval Rosé Cider

7

Upslope Galaxy Dry-Hopped Wild Saison

12

Crooked Stave Juicy West IPA

8

## Cans & Bottles

Michelob Ultra

5

Pilsner Urquell

7

Coors Light

5

Modelo Especial

5

Coors Banquet

5

2 Town Pacific  
Pineapple Cider

8

King of Carrot  
French Saison

8

Untitled Art  
Rotating Seltzer

8

La Chouffe

Belgian Blonde Ale 12

Untitled Art N/A  
Pilsner

7



# Prelude

## Brioche & Tallow

House Made Brioche, Rum Sugar Glaze, Maldon Sea Salt, A5 Wagyu Beef Tallow Candle

8

## Duck Wonton Tacos

Chinese 5-Spice Confit Duck Thigh, Avocado Pureé, Micro Cilantro, Crispy Wonton Shell

17

## Whipped Ricotta

House-Made Ricotta, Pickled Hairloom Tomatoes, Hot Honey, Pepitas, Flatbread

15

## Pork Belly ♦

Confit Pork Belly, Apple Jam, Fried Leek, Roasted Fennel, Pickled Mustard Seed

16

## Tofu Bruschetta

Tofu Spread, Baguette, Tomato, Balsamic Reduction, Basil Caviar, Olive Oil

12

## Roasted Beet Carpaccio ♦

Citrus Roasted Beet, House Ricotta, Toasted Hazelnut, Gremolata, Hazelnut Vinaigrette

15

# Tableside Feature

## Tuna Tartare

Marinated Ahi Tuna, Sweet Peppers, Cucumber, Avocado, Watermelon Radish, Fresh Horseradish, Tajin Wonton Crisps

23

# Light Fare

## Cauliflower Steak ♦

Seared Cauliflower, Carrot Miso Hummus, Bok Choy A La Plancha, Romesco

21

## Apple Salad ♦

Romaine, Rasted Granny Smith & Fuji Apple, Moody Bleu Cheese, Candied Pecan, Pickled Shallot, Membrillo Vinaigrette

16

## Kale Salad ♦

Lacinato Kale, Manchego Cheese, Grapefruit & Orange Segments, Peppadew Peppers, Pepitas, Chipotle Ginger Vinaigrette

17

