



*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

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**Earl of Grey** 13

Highclere Gin, Earl Grey Tea, Honey, Lemon, Egg White

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**Mary's Martini** 13

Pickled Spiced Tomato Zubrowka Vodka, Olive, Worcestershire Vermouth, Lemon

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**Flip-Dog** 18

Brown Butter-Washed Angel's Envy Single Barrel Bourbon, Roasted Sweet Potato, Toasted Marshmallow, Angostura Bitters, Red-Hot Flip-Dog Poker

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**Spiritual Advisor** 14

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

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**El Camino** 13

Banhez Emsemble Mezcal, Hibiscus Flower, Combier Orange, Cinnamon, Lime, Sea Salt

## Port City Manhattan

04

04 17

2021

Angel's Envy Single Barrel Bourbon, Brown Sugar, Tempus Fugit Crème de Banane

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## Humble Pie

16

Bhakta 1928 Isla-Finish Single Barrel Rye, All-Spice Dram, Ginger Chai Tea, Demerara Gum, Lemon, Angostura Bitters, Black Pepper Foam

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## The Deets

13

Evan Williams Bourbon, Amaretto, Apple Cider, Lime, Cinnamon Toast Crunch \*Milk Punch\*

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## Meet Me In The Middle

13

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

*substitute for mezcal?*

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## Table With A View

13

La Bella Prosecco, Italicus Bergamot, Coconut Water, Cucumber, Lime

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## Epiphany

14

Jumiper Jones Earl Grey Gin, Rosemary, Lime, Orange Bitters, Sea Salt

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## Terry's All Gold

14

Zubrowka Vodka, Crème de Cacao, Espresso, Combier Orange, Coffee Liqueur, Bitters





# Wine by The Glass

## Sparkling

Naonis, Prosecco Rosé, Veneto, Italy	12
La Bella, Prosecco, Veneto, Italy	11

## White & Rose

Cordero Karati, Pinot Grigio, Lombardy, Italy	13
Boulder Bank, Sauvignon Blanc, Marlborough, NZ	12
Chateau de Chaintre Macon, Chardonnay, Burgundy, France	16
House of Brown, Chardonnay, California	13
Martin Códax Albariño, Galicia, Spain	12
Agenais, Rosé, Rhone Valley, France	13

## Red

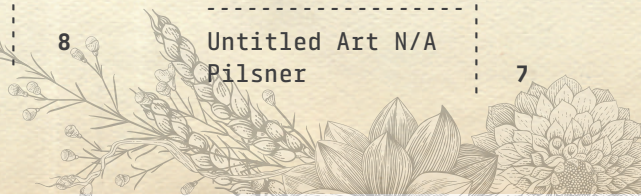
Calera, Pinot Noir, Central Coast, California	13
Ontañon Crianza, Tempranillo, Rioja, Spain	12
Chateau de Lascaux, Red Blend, Languedoc Garrigue, France	16
Finca El Origen Reserva Malbec, Mendoza, Argentina	12
Angelo Negro, Langhe Nebbiolo, Piedmont, Italy	15
Katherine, Cabernet Sauvignon, Alexander Valley, CA	15
La Cappuccina Madégo, Cabernet Sauvignon, Veneto, Italy	13

# Beer on Tap

Crooked Stave Apres Pilsner	7
F.W. Cali Squeeze Blood Orange Wheat	7
Oakshire Amber Ale	7
Wise Acre Bow Echo IPA	8
Tightknit Brewing Palisade Peach Sour	8
Aval Rosé Cider	7
Odell Old Doods Stout	7
Crooked Stave Juicy West IPA	8

# Cans & Bottles

Michelob Ultra	5	Pilsner Urquel	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
Mash Gang Rotating NA Beer	8	Untitled Art N/A Pilsner	7



# Prelude

## **Brioche & Tallow**

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

8

## **Elk Carpaccio**

Elk Loin, Balsamic Reduction, Olive Oil, Crispy Capers, Cured Egg Yolk, Crostini

20

## **Whipped Ricotta**

House-Made Ricotta, Butternut Squash, Pickled Mustard Seed, Spiced Bourbon Maple Syrup, Spiced Macadamia Nut, House Flatbread

16

## **Pork Belly ♦**

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

16

## **Crab Cake**

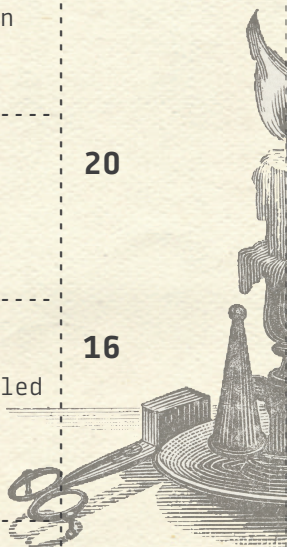
Two Panko Crusted Jumbo Lump Crab Cakes, Apple Remoulade

33

## **Oysters ♦**

Six Oysters Served Raw, Cocktail Sauce, Mignonette, Horseradish, Lemon

20



# Tableside Feature

## Tuna Tartare

23

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

# Light Fare

## Brussels Salad ♦

20

Shaved Brussels Sprouts, Feta, Pomegranate, Dried Cranberry, Walnuts, Granny Smith Apples, Apple Cider Vinaigrette

## Beet Salad ♦

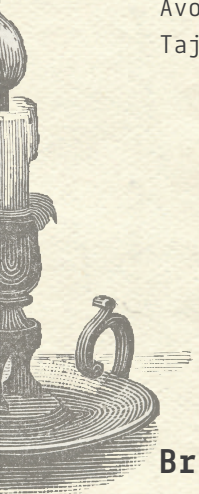
18

Spinach, Roasted Beets, Fennel, Sweet Potato, Parmesan, Crispy Spanish Chorizo, Black Pepper Balsamic Vinaigrette

## Seasonal Soup

MKT

Ask Your Guide For This Week's Selection





# Entrées

## Short Rib ♦

36

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

## "Sirloin ♦

40

Seared 8oz Baseball Sirloin, Creamed Leeks,  
Smashed Fingerling Potatoes, Roma Chutney

*add crab cake +16*

## Chicken ♦

28

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

## Scallops ♦

36

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

## Sea Bass ♦

49

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

♦=GLUTEN FREE

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



**Filet ♦**

Local JBS 8oz Tenderloin Filet, Loaded  
Potato Au Gratin, Asparagus, Compound Butter  
*add crab cake +16*

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54

**Crab**

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

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34

**Pork Chop ♦**

Bone In Chop, Brussels Sprouts, House Bacon  
Lardon, Sweet Potato Purée, Cider Pan Jus

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32

**Rissoto**

Butternut Squash, Mushroom, Sweet Potato,  
Caramelized Shallot, Arugula

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23

**Short Rib Stroganoff**

Braised Short Rib, Housemade Pappardelle  
Pasta, Cream, Peppers, Onions, Mushrooms,  
Arugula Pistou

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36

*Additions*

**Bone Marrow**

Roasted Beef Marrow Bone, Himalayan Sea Salt,  
Toasted Baguette

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12

**Foie Gras ♦**

4oz. Seared Foie Gras, Seasonal  
Accompaniments, Crostini

24





# Dessert

**Coconut Chai Ice Cream** 9

Coconut, Chai Tea, Chocolate, Candied Cranberry,  
\*Dairy Free\*

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**Seasonal Cheesecake** 12

Rotating Selection of Cheesecake Hand  
Crafted By Our Talented Pastry Chef

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**Panna Cotta** 11

Milk Chocolate Custard, Candied Orange,  
Hazelnut-Orange Brittle

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**Sweet Potato Cake** 10

Roasted Sweet Potato Glaze, Marshmallow Icing,  
Milk Chocolate Ganache, Candied Pecans,  
Toasted Marshmallow

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**Pumpkin Pie Affogato** 11

Pumpkin Pie Ice Cream, Candied Pumpkin Seeds,  
Shaved Milk Chocolate, Hot Espresso

# Spiritless

<b>All Belt, No Buckle</b>	8
ISH N/A Carribean Spirit, Fresh Lime, Sugar	
<b>Big Sky</b>	8
Free Spirit N/A Gin, Aloe, Lychee, Lemon, Sugar	
<b>Poor Nanna</b>	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



# 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.

