



Daily breads w/ choice of butter: \$9
 chili garlic, lemon caper, miso maple

+ALL 3 BUTTERS \$7 +ADD WHITE ANCHOVIES \$5 +ADD SMOKED TROUT ROE \$6

*East coast oysters, house cocktail, ginger mignonette +ADD SMOKED TROUT ROE \$6	3/\$12 6/\$24	*Hamachi crudo, yuzu brown butter, crispy capers	\$21
Jumbo shrimp cocktail, house cocktail, burnt onion dijonaise	\$23	Chilled spicy marinated mussels, tarragon, plantain chips	\$16
Endive, parmesan, panko, cured egg yolk, miso caesar dressing	\$18	*Snapper tiradito, persimmon, leche de tigre, bonito flakes	\$22
Kohlrabi, castelvetrano olives, marinated feta, mint, chickpeas, sumac, lemon tahini	\$17	Agnolloti, sheeps milk ricotta, lemon, bottarga +ADD PERIGORD TRUFFLE \$15	\$30
*Soy marinated deviled eggs, wasabi tobiko, togarashi	4/\$10	Bucatini, lump crab, chili flakes, saffron foam, herbed panko	\$37
Sobrassada bocadillo, sourdough bread, honey	\$14	Pan roasted Branzino, braised daikon, sea beans, dashi beurre blanc	\$41
Octopus char siu, parsnip puree, puffed quinoa furikake	\$21	Chicken Milanese, romesco, puntarelle, lemon vinaigrette, fiore sardo	\$28
1000 layer japanese sweet potato, pickled onion & ginger, creme fraiche, smoked trout roe	\$18	*Skirt steak, roasted garlic jus, shoestring fries	\$38
Charred green beans, tonnato, scallion, breadcrumbs	\$11		
Comté & leek croquette, caramelized onion marmalade	\$18		
Chicken liver mousse, guava mostarda, crispy shallots, scallion pancake	\$21		

*CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
 A 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.

BEVERAGE

COCKTAILS

House Dirty Martini \$17
caper washed vodka, gin, house vermouth,
house brine

or

Dill reposado tequila, mezcal, house
vermouth, house brine \$18

Ol' Salty Bastard \$18
Mezcal, cynar, salty catskills honey

Szechuan Daquiri \$17
La Favorite rhum agricole blanc, green
szechuan peppercorn, lime, miso orange
blossom honey

Tobacco Negroni \$18
Madre mezcal, house red bitter blend, house
sweet vermouth, Brucato Woodlands,
tobacco bitters

Negroni D'or \$18
Gin, alpeggio hay liqueur, Artemisia Farm
thistle vermouth

Lovers Rock \$18
reposado tequila, mezcal, habanero,
sirene bitter amaro, ancho reyes verde,
lime, coconut, aleppo pepper and pink
sea salt

Guava Singani Sour* \$18
Singani 63 bolivian brandy, pandan, guava,
lemon, lime, egg white, thai basil

The Banana Stand \$17
Sazerac Rye, ramazzotti amaro, banana,
walnut nocino, brown sugar, molé bitters

Chef's Special \$12
Miller high life & a shot of cimarron blanco
tequila

SOFT

Acqua Panna \$9

San Pellegrino \$9

Mexican Coke \$6

Barritt's Ginger Beer \$6

Diet Coke \$5

Hot Tea \$6

ask your server for our selection

BEER

Miller High Life \$7

Hitachino Red Rice Lager \$9

Estrella Damm \$8

Brooklyn Brewery "Pulp Art" Hazy IPA \$8

Aval Cider \$10

LOW ABV

Spaggett - miller high life, aperol \$12

Cynar & Coke \$13

FREE SPIRITED

Best Day NA Kolsch \$8

St. Agrestis Phony Mezcal Negroni \$13

Grapefruit Elderflower Limeade \$12

Unified Ferments Kettl Hojicha \$17

Unified Ferments Snow Chrysanthemum \$17

Crodino Creamsicle \$14

Crodino Italian n/a apertif, orange
cordial, club soda

Bella Bevanda Spritz \$14

Giffard N/A aperitivo, lemon, ginger beer,
club soda

Florida Fizz \$14

Coconut, lime, orange blossom, club soda

WINE

SPARKLING

Cléa&Benjamin Taillandier "B8"VDF \$18/\$72
Grenache Blanc+, Mnervois, Languedoc (nv)
Crisp and mineral, with grapefruit, pear and citrus

Domaine sérol pétillant rosé 'turbulent' \$17/\$68
Loire, France (nv)
juicy and playful, bursting with strawberry, raspberry, and a touch of grapefruit

Maloof "l'eau épicée" pet nat \$65
Oregon, USA
natural sparkling blend of riesling & gewürztraminer with pear, grapefruit, white florals, and minerality

Filipa Pato "3b" blanc de blanc, Bical+ \$58
Bairrada, Portugal (nv)
Crisp and mineral, with citrus zest and green apple. a lively aperitif

Rémi Leroy extra brut , Pinot Noir+ \$125
Chardonnay, FR 2022
champagne with chalky minerality, orchard fruit, brioche, firm, structured frame

SKIN CONTACT

Bieler père et fils bandol rosé réserve - \$16/64
Provence, France 2024
classic bandol rosé with wild strawberry, peach, and herbs de provence

Day Wines, "Vin de Days L'Orange" \$18/\$72
Riesling, Willamette Valley Oregon 2024
light amber, rose petal, tropical fruit, earthy tones

Kristinus "Liquid Sunshine" Chardonnay, \$16/\$64
Hungary 2024
dry, ripe apricot spicy peach, light tannic grip

Pheasant Tears Rkatsiteli Tibaani \$15/60
Kakheti, Georgia 2024
full, dry, and nutty with notes of apricot

Kollective Peternell "Risqué Narancssarga" \$60
Chardonnay, Austria 2024
dry, citrus, fruity and floral, light funk

Beykush, "Amphora" Rkatssiteli \$52
Mykolaiv, Ukraine 2023
light amber in color, earthy with peach and apricot

Alexakis "Vidiano Orange", \$58
Crete, GR 2021
dry, citrus, fruity and floral

WHITE

Pépière Muscadet "La Pépie" \$16/64
Loire, France 2023
briny, lemony, and ultra-crisp

Judith Beck, Weissburgunder \$17/\$68
Burgenland, Austria 2024
fresh and vibrant, light creaminess and mild salinity, notes of citrus and white peach

Altos Las Hormigas Blanco , Semillon + \$15/60
Mendoza, Argentina 2024
fresh minerality, bright citrus acidity, savory and dry with medium body

Vina Krapež, " Classic White" Malvazija \$18/72
Vipava Valley, Slovenia 2022
fresh, floral, lemony, wild chamomile, low acid, dry with medium body

Nikolaihof Gelber Muskateller \$57
Wachau, Austria 2021
light body, mineral driven, notes of coriander, citrus

A.J. Adam Dhron Hofberg Riesling \$72
Kabinett, Mosel, Germany 2024
saline minerality and racy finish on the palate. Elegant, light off-dry style

Cirelli Pecorino Colline Pescaresi IGT \$52
Abruzzo, IT, 2023
bright and funky, savory saline with citrus peel, and apple. Light to medium body

Los Bermejós , Diego Seco \$72
Lanzarote, Canary Islands, 2024
Crisp acidity, mineral driven salinity, touch of lemon and toasted nuts

Escala Humana, "Livvera" Malvasia \$64
Uco Valley, Argentina 2021
fresh, floral, orange blossom with medium body

Iruai, "Elphame" Savagnin \$64
Trinity Lakes, CA 2024
fresh, floral, orange blossom, dry with a medium body

Evening Land Chardonnay, \$76
Oregon, USA 2021
elegant and silky with meyer lemon, pear, toast

Château Carbonnieux Blanc, Pessac, \$96
Léognan, Bordeaux, France 2022
Sauvignon Blanc & Sémillon blend, Crisp grapefruit and gooseberry, a subtle creamy texture

Tenuta delle Terre Nerre, Etna Bianco \$68
Randazzo, IT 2024
Crisp salinity, racy acidity, white flowers, smoky minerality

WINE

RED

Cinque Campi, Lambrusco Grasparossa Emilia-Romagna, IT (CHILLED) <i>Dry, small bubbles, medium body, earthy & savory yet juicy with dark fruits</i>	\$17/\$68	Les Foulards Rouges, "Octobre", Grenache + Languedoc-Roussillon, 2025 <i>Medium body with energetic juicy red fruit</i>	\$62
Valerie Forgues, "Glasting" Pineau d' Aunis+ Loire, France 2023 light & refreshing glou glou, light tannins, juicy berry	\$16/ 64	Turley 'Juvenile' Zinfandel California, 2023 <i>Juicy blackberry and plum with warm spice, lifted acidity, and a smooth, energetic finish</i>	\$62
Heinrich "Leithaberg" Blaufrankisch Burgenland, Austria 2019 <i>medium body, blackberry, cracked pepper, savory light herbal finish</i>	\$19/76	López de heredia "viña tondonia" Tempranillo+ Reserva, Rioja, Spain, 2012 <i>mature red fruit, leather, tobacco, cedar, and savory spice; elegant, layered</i>	\$115
Iruai, "Blood and Flowers" Syrah Oregon, 2024 <i>Ripe berries, peppercorn, earthy smoke</i>	\$19/76	Ferdinand Wines, Tempranillo Napa Valley, California (nv) <i>Black cherry, cassis, subtle graphite, fresh acidity and polished tannins</i>	\$60
Il Frappato Vittoria Frappato, Valle Dell'Acate 2024 DOC, Sicily <i>Notes of red cherry, raspberry, pomegranate, wild herbs, and a soft floral finish. Silky texture</i>	\$64	Château Ormes De Pez, Saint-Estephe 2018 Bordeaux, St Julien, FR <i>Black cherry, cassis, subtle graphite, fresh acidity and polished tannins</i>	\$125
AMI, "AMiami Vice Rouge" Pinot Noir + Burgundy, FR, 2023 <i>light body, juicy and refreshing, light tannins, bright acid, spice and earth</i>	\$84		

OXIDATIVE

Osborne Palomino Fino Sherry	\$10
El Maestro Sierra Oloroso Sherry 15 year	\$12
Lustau Los Arcos Amontillado Seco	\$14
Gonzales Byass Viña AB Amontillado Sherry 12 year	\$15
Colosia Pedro Ximenez Sherry	\$15
Broadbent Rainwater Medium Dry Madeira.	\$14
Kopke Fine Ruby Port	\$12