

CLASSIC COCKTAILS

THE TIMELESS MARTINI | 12

Gin or vodka + dry vermouth

VARIATIONS OF THE CLASSIC

DIRTY | with olive juice

PERFECT | equal parts dry vermouth, sweet vermouth

PICK YOUR OLIVE | bleu, anchovy, pimento

OLD-FASHIONED | 12

Four Roses bourbon, sugar, Angostura bitters, muddled orange, Luxardo cherry

MANHATTAN | 12

Bulleit rye, Carpano Antica vermouth, Angostura bitters, Luxardo cherry

NEGRONI | 13

Bombay Sapphire gin, Campari, Carpano Antica vermouth, burnt orange peel

HEMINGWAY DAIQUIRI | 12

Bacardi rum, Luxardo maraschino liqueur, fresh lime juice, grapefruit juice

COSMOPOLITAN | 11

Tito's vodka, Cointreau, cranberry juice

MARGARITA | 14

Sauza Tres Generacions, Grand Marnier, lime squeeze, salt rim, ice

MOSCOW MULE | 12

Stolichnaya vodka, ginger beer, lime

BLACK CAT ESPRESSO MARTINI | 13

Espresso, vodka, Kahlua and Frangelico

ST-GERMAIN COCKTAIL | 13

St-Germain liqueur, prosecco, lemon

MOJITO | 11

Bacardi rum, sugar, fresh mint, lime, club soda

CAFFÉ

We are proud to offer fine brewed coffee and espresso from *Intelligentsia® Coffee & Tea*.

DOUBLE SHOT BLACK CAT ESPRESSO | 3

MACCHIATO | 3.5

CAPPUCCINO | 3.5

LATTE | 4

CHAI LATTE | 4

WINE

WHIMSICAL WHITES + PINK

6 OZ | BTL

A chilled glass at a time

PINOT GRIGIO, ALOIS LAGEDER,

10.5 | 35

Alto Adige, Italy

SAUVIGNON BLANC, LONG MEADOW RANCH,

11 | 37

Rutherford, Napa Valley, CA

SAUVIGNON BLANC, CRAGGY RANGE,

12.5 | 39

Martinborough, New Zealand

CHARDONNAY, LANDMARK VINEYARDS,

14 | 42

"OVERLOOK," *Sonoma, CA*

CHARDONNAY, LIOCO, *Sonoma, CA*

15 | 47

ROSÉ, MAISON SAINT AIX,

11 | 37

Coteaux d'Aix-en-Provence, France

RIESLING, ANNE AMIE, *Willamette Valley, OR*

12.5 | 39

A RANGE OF REDS

Intense, jammy, complex, layered, smooth, long finish, linger, black cherry, currants — find your red

PINOT NOIR, PONZI VINEYARDS, "TAVOLA,"

14.5 | 44

Willamette Valley, OR

PINOT NOIR, BENTON-LANE,

16.5 | 51

Willamette Valley, OR

MALBEC, ALMA NEGRA, "M BLEND,"

13.5 | 41

Mendoza, Argentina

SUPER TUSCAN, CASTELLO DI GABBIANO,

11 | 37

"THE DARK KNIGHT," *Tuscany, Italy*

CABERNET SAUVIGNON, DUCKHORN

14.5 | 44

VINEYARDS, "DECOY," *Sonoma, CA*

CABERNET SAUVIGNON, RUTHERFORD

15 | 46

RANCH, *Napa, CA*

PETITE SIRAH, MICHAEL DAVID WINERY,

15 | 47

"EARTHQUAKE," *Lodi, CA*

ZINFANDEL, ST. FRANCIS, "OLD VINES,"

13.5 | 41

Sonoma, CA

TINY BUBBLES

PROSECCO, GAMBINO,

41

Jules Extra Dry Rosé, Italy

SPARKLING, MUMM NAPA, "CUVEE M,"

44

Napa, CA

SPARKLING, ROEDERER ESTATE,

HALF 29 | 47

Brut, Anderson Valley, CA

CHAMPAGNE, VEUVE CLICQUOT,

HALF 59 | 98

NV Yellow Label, France

KITCHEN

Bites, Bowls + Grilled Favorites

BAR BITES

CHIPS + DIP | 8

Homemade French caramelized onion dip, warm kettle chips

BRIE FONDUE | 12

Soft pretzels, warm Brie, sliced apples, charcuterie, whole-grain mustard

RIDICULOUS FRIES | 6

Truffle oil, grated pecorino Romano, smoked black sea salt

AVOCADO + BRUSCHETTA TOAST | 9

Fresh mozzarella accent, cracked black pepper

GARDEN BOWLS

SPICY AHI BOWL (GFA) | 16

Lime cilantro rice, grilled pineapple, rare ahi, broccoli, Asian slaw, field greens, avocado, fried wontons, lemon vinaigrette

ARUGULA FARM BOWL | 12

Arugula, avocado, apple slices, red onion, Gorgonzola, chopped bacon, five-minute egg, cherry tomato, toasted almonds, maple vinaigrette

SHAVED BRUSSELS SPROUT CAESAR | 12

Parmesan, pretzel croutons, traditional Caesar dressing

VEGAN BOWL (V) (VG) (GFA) | 12

Ancient grain pilaf, sautéed power greens, mushrooms and broccoli, balsamic vinaigrette, red onion, cherry tomato, avocado

ADD A PROTEIN*

Grilled hanger steak +10

Blackened Atlantic salmon +9

Grilled chicken breast +7

SWEET + PETITE

DRUNKEN CRÈME BRÛLÉE | 8

With bourbon-soaked Luxardo cherries

FLOURLESS CHOCOLATE CAKE (GF) | 6

Intense chocolate, warm caramel, vanilla bean ice cream

SORBET TRIO (VG, GF) | 6

Lemon, mango, red raspberry

APPETIZERS

SESAME AHI TATAKI BITES* | 13

Avocado, Sriracha, scallions, wonton crisp

CALAMARI FRITTI | 13

Flash-fried, lemon remoulade

ROASTED BRUSSELS SPROUTS (GF) | 10

Bacon, shaved Parmesan, balsamic reduction

KOREAN CHICKEN WINGS | 12

Korean barbecue, honey Sriracha glaze, scallions

CAJUN POPCORN SHRIMP | 13

Spicy flash-fried shrimp, Creole dipping sauce

GRILLS + FLATS

STRAIGHT-UP BURGER* | 16

Half pound of American wagyu beef, sharp white cheddar, bacon and shallot hash, garlic aioli, pickled red onion, lettuce, tomato, seasoned fries

FALAFEL SLIDERS (V) | 14

Four minis, tzatziki, cucumber, tomato, pickled red onion, warm naan bread, seasoned fries

STEAK + GRILLED WEDGE | 19

Eight-ounce hanger steak, grilled romaine wedge, bleu cheese dressing, pickled onion, tomato, Gorgonzola crumbles, seasoned fries

RED ANDOUILLE FLAT | 13

Chicken andouille sausage, roasted tomato, herbed chevre, mozzarella, tomato sauce, arugula, balsamic reduction

WHITE VEGETARIAN FLAT (V) | 12

Artichokes, burrata and mozzarella cheese, roasted garlic cloves, tomato

BLEU CHICKEN FLAT | 13

Bleu cheese dressing, mozzarella cheese, crispy chicken, Gorgonzola crumbles, buffalo sauce, green onion

(V) vegetarian | (GF) gluten-free | (VG) vegan
(GFA) gluten-free with alteration

* Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.