

NO BAR

FOOD

SIX OYSTERS

hibiscus mignonette 18

FRENCH FRIES

ketchup, mustard + mayo 8

SCHMALTZ POPCORN

togarashi, lime 6

GUACAMOLE

tortilla chips 12

ONION DIP

brined potato chips 7

ROCK SHRIMP POPPERS

preserved lemon mayo 14

CHICKEN STRIPS

horseradish honey mustard, bacon fat ranch 13

TRADITIONAL NACHOS

pickled jalapeno, crema, black beans, salsa 14, add brisket +5

GRILLED CHEESE

tomato ragu, cheddar, provolone 14

SPICY ITALIAN SAUSAGE SANDWICH

broccoli rabe, alpine fontina 17

THE BURGER

american cheese, iceberg, pickles, spicy mayo 17

DRINK

COCKTAILS

FEEL THE BEET

garden vodka, lillet, beet shrub, lemon 10

THE RAMBLE

gin, yuzu, cinnamon, blackberry 12

GOLD STANDARD

mezcal, yellow chartreuse, chai, pineapple, lime 14

DEVIL'S NIGHTCAP

whiskey, rum, jasmine rice syrup, lemon, togarashi 13

MATCHA HAZE

gin, mezcal, matcha, lemon, egg white 14

SPILL THE TEA

bourbon, mezcal, caffè amaro, rooibos, vanilla, mole bitters 13

IN THE GIG

tecate, leche de tigre, lime, togarashi 8 [mezcal shot +5]

ADD CBD +5

BEER/CIDER

STANDARD BRÄUHAUS* helles lager, new york 8

FIRESTONE WALKER* ipa, california 8

BITBURGER* pilsner, germany 8

TECATE lager, mexico 6

AVAL* bretagne, france 8

WINE

SORELLE BRONCO extra dry sparkling nv, veneto, italy 14/56

ARTOMANA* txakolina '16, basque, spain 12/48

PELLÉ sauvignon blanc '16, loire valley, france 14/56

BENITO SANTOS albariño '17, rias baixas, spain 11/44

CHÂTEAU COUSSIN '17, provence, france 12/48

FRANÇOIS CAZIN pinot noir blend, '15, loire, france 14/56

MOUTHES LE BIHAN cabernet blend '14, southwest, france 13/50

DE FORVILLE barbera d'alba '16, piedmont, italy 12/48

*on tap