

# FRIDAY DINNER MARCH 13<sup>th</sup>

## Soup & Veg

**CAULIFLOWER SOUP** 7 cup 12 bowl

**CHICKEN NOODLE SOUP** 8 cup 14 bowl

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**CAESAR SALAD** two sisters greens, anchovy caesar dressing, croutons & parm 12

**WINTER SALAD** radicchio & kale, arugula, red onion, black fig, pistachio, date vin, gorgonzola 13

*add shrimp or steak to a salad 10*

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**CUCUMBER SALAD** shaved fennel, black tahini, ricotta salata, chile oil 9

**BEET SALAD** whipped ricotta, lemon vinaigrette, parmesan, crispy potato 9

**BRUSSELS** caesar, pickled raisin, crouton, parm 12 \*\*

## Small Things

**CLASSIC MEATBALLS** pork & beef, tomato sauce, parm 14

**GOAT CHEESE CROQUETTES** truffle honey, aged balsamic aioli, herbs 14

**FRENCH FRIES** house cut, herb salt, served w/ aioli, crème fraiche & ketchup 11

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**BREAD BOARD** via wheatfields...three butters: garlic-herb, spiced tomato, dijon spinach 9

**GARLIC PARM BAGUETTE** balsamic, olive oil, black pepper 9

**OLIVES** w/ citrus, herbs & red bell pepper 8

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**SMOKED SALMON DIP** winter spice, b+b pickles w/ crisps 14

**DATES & CHORIZO** red pepper-almond romesco, lemon zest, manchego w/ crisps 14

## Pasta

**LASAGNA BOLOGNESE** layers of pasta, braised pork & beef, béchamel, tomato, parm 32

**PENNE RAGU** braised pork & beef, tomato sauce, butter, parm 29

**SPAGHETTI & MEATBALLS** red sauce, pork & beef meatballs, basil, parm 29

**LUMACHE ALLA VODKA** tomato vodka sauce, fresh basil & parm 32 add shrimp 9

**SHRIMP SPAGHETTI** harissa butter, garlic, brandy, lemon 37

**CRAB RAVIOLI** fresh pasta filled w/ ricotta & mascarpone...butter-poached crab, cognac cream 37

## Entrees

**PAN-ROASTED SALMON\*** lemon risotto cake, garbanzo puree, radish, herbs, chili oil 38

**LAMB LOLLIPOPS\*** (NZ, halal) pomegranate redux, harissa crème & dukkah nut crunch 37

**FILET\*** 8oz, potato pavé, tuscan kale puree, lemon artichoke salad 59

**THE RIBEYE\*** two pounds, side of fries 79

## FEATURES!

### DINNER

#### ROAST CHICKEN

risotto, cabbage & kale slaw,  
dukkah nut crunch 32

#### SPAGHETTI CARBONARA

velvety sauce of egg, caramelized leeks &  
parm with prosciutto 28

#### BLISTERED GREEN BEANS

sweet & spicy glaze, garbanzo puree,  
marinated onions, sesame & poppy 10

#### POACHED PEARS

blue cheese aioli, white balsamic,  
marinated onions, candied pecans 12

#### CARROT HUMMUS

pinenuts, herbs, whipped honey, crostini 12

### SWEET

#### RASPBERRY MOUSSE

raspberry coulis,  
cocoa powder,  
cocoa crumble 9



### SPIRIT-FREE

#### THAT'S HOW THE LIGHT GETS IN

dhōs spirit free gin, rose, tonic, lemon 12

#### RASPBERRY GINGER SPRITZ 12

### COCKTAIL

#### THE POLLINATOR

hendricks gin, limoncello, honey 14

#### and all the stars were just like little fish

rum, dry curacao, crème de violette,  
lime, rose, orange essence 14

**NOW OPEN 7 DAYS A WEEK AT 3PM**

# COCKTAILS

## CLASSICS

**APEROL or HUGO SPRITZ** 14

### FORMER SPY

vodka, limoncello, lavender, lemon 14

### GREEN LINE

pepper vodka, cucumber, mint, honey, lime 14

### BASIL RICKEY

cucumber-fennel gin, basil, lavender, lime 14

### THE 7-FIFTINI

gin, infused w/ bell pepper, lemon, dill,  
dry vermouth 13

### MAPLE OLD FASHIONED

bourbon, maple, bitters, orange 15

### MANHATTAN

rye, sweet vermouth, bitters, luxardo cherry 15

## MODERN

### COSMOPOLITAN

citrus vodka, cointreau, cranberry,  
pomegranate, lime 13

### ESPRESSO MARTINI

coffee infused vodka, house amaro blend, kahlua,  
espresso, walnut bitters 16

### TRINIDAD SOUR

angostura bitters, orgeat, rye whiskey, lemon 14

### WHY'D YOU ONLY CALL ME

### WHEN YOU'RE HIGH?

rose gin, velvet falernum, lime, honey, cava 15

### RASPBERRY ORANGE

### MARGARITA

reposado tequila, agave, lime 14  
*we make a solid classic margarita too!*

# WINE BY THE GLASS

5oz gls \$ | bottle \$

RED

Bibbiano Chianti Classico 2022 Tuscany 15 | 60

Maison Noir O.P.P Pinot Noir 2023 Willamette Valley 16 | 64

Secret Squirrel Cabernet 2018 Columbia Valley 18 gls | 72 btl

Fabre Montmayou Malbec 2023 Mendoza 13 | 52

Villa Sopita Sangiovese Italy 10 | 40

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Field Recordings Chenin Blanc 2024 Central Coast 15 | 60

Auntsfield Estate Sauvignon Blanc 2024 Marlborough NZ 15 | 60

Cakebread Chardonnay 2023 Napa 25 gls | 99 btl

Kings Ridge Chardonnay 2023 Willamette Valley 12 | 48

Villa Fassini White Blend Italy 10 | 40

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Perelada Cava NV Spain 11 gls | 44 btl

Chateau Montaud Rosé France 10 | 40

Sparkling Rosé-Castell de San Pau Spain 12 gls | 48 btl

Underwood Sparkling Rosé *alcohol-free* \$11 for 12oz can

WHITE

## SPIRIT-FREE

### HIBISCUS PALOMA

tequila alternative, grapefruit, agave 12

### SLIGHTLY TROUBLED DETECTIVE

whiskey alternative, ginger, spiced orange 12

### THIRST QUENCHER

preserved lemon, lavender, citrus, tonic 11

### LYRE'S AMALFI SPRITZ

250ml can...bittersweet orange bubbles 11

### SAFFRON MINT LEMONADE 9

### RED BOTTLES 30

BONANZA Lot 7 CELLAR CAB, CALI  
CAMPO LLANO TEMPRANILLO, SPAIN  
ESPRIT DE FONROZAY, BORDEAUX

### WHITE BOTTLES 30

PRISMA SAUVIGNON BLANC, CHILE  
LA BASTARDA PINOT GRIGIO, ITALY  
LES ALLIES BRUT SPARKLING, FRANCE  
KURANUI SAUV BLANC, NZ

## BEER

Michelob Ultra 7

Miller High Life 6

Boulevard Wheat 7

Sierra Nevada Hazy Little Thing IPA 7

Free State Ad Astra / Copperhead 7

Peroni 7

Heineken 0.0 (Non-Alcoholic) 7

Athletic Run Wild IPA (Non-Alcoholic) 7

## COFFEE TEA SODA

San Pellegrino 7

Harney & Sons Bottled Tea 4

Boylan's Ginger Ale 4

Bundaberg Ginger Beer 4

Coke, Diet, Sprite, Orange 4

Coffee: J&S Moka Java 4

Espresso / Americano 4

Caffè Latte / Cappuccino 5

Chai Latte 5

Mocha 5

Mighty Leaf Hot Tea 4