

<b>BEER</b>	15	<b>PILSNER</b> braven brewery, <i>bushwick, new york, 16 oz.</i>
	12	<b>LAGER</b> founders, solid gold, premium lager, <i>michigan, 12 oz.</i>
	15	<b>WEST COAST IPA</b> threes brewing, all or nothing, <i>brooklyn, new york, 16 oz.</i>
	12	<b>SOUR</b> talea beer co., watermelon splash <i>brooklyn, new york 16 oz.</i>
NON-ALCOHOLIC BEER	10	<b>NON-ALCOHOLIC IPA</b> partake brewing, indian pale ale, <i>calgary, canada, 12 oz.</i>
	10	<b>NON-ALCOHOLIC KOLSCH</b> best day brewing, kolsch, <i>sausalito, california, 12 oz.</i>
NON-ALCOHOLIC COCKTAILS	18	<b>WHITE NEGRONI</b> roots divino aperitif bianco, seedlip grove 42, everleaf forest, orange bitters
	15	<b>PASSION SPICE</b> passion fruit, allspice rosemary syrup, yuzu, mint, soda water
	18	<b>BOULEVARDIER</b> lyre's american malt, roots divino aperitif, lyre's italian orange
	18	<b>ELDER SPARK</b> everleaf forest aperitif, elderflower, non-alcoholic prosecco lyre's

BEVERAGE



## COCKTAILS

- 22 **ELECTRIC LEMON MARTINI**  
haku vodka, lillet blanc, expressed yuzu oil
- 21 **E.L. FASHIONED**  
1792 bourbon infused with tahitian vanilla, toasted hazelnut demerara, bogart's bitters
- 25 **IN THE CLOUD**  
lemongrass belvedere, coconut, pineapple, strawberry coconut foam
- 23 **CITRUS SPARK NEGRONI**  
orange-infused bombay sapphire, punt e mes, select aperitivo
- 22 **GOLDEN HOUR**  
código blanco, montelobos mezcal, pineapple, golden beet, lime
- 20 **FROM THE GARDEN**  
herb-infused hendricks, cucumber, celery, shiso
- 25 **GRANDE SOUR\***  
código reposado, banane du brésil, lemon, egg white

## WORLD SOCCER FEATURED SELECTIONS

- 18 **CAIPIRINHA**   
cachaça, lime infused syrup, lime
- 24 **FRENCH 75**   
gin, lemon, moët Imperial
- 18 **HIGHBALL**   
suntory toki whisky, ginger, soda, lemon
- 18 **PIMMS CUP**   
pimms no.1, lemon, ginger, mint

## WINES BY THE GLASS

- SPARKLING 19 **SPARKLING ROSÉ**  
raventos i blanc, 'de nit,' catalonia, es 2023
- 19 **CRÉMANT DE LOIRE**  
domaine la foliette, bulle de folie, loire valley, fr nv
- 33 **CHAMPAGNE**  
gosset, grande reserve brut, champagne, fr nv
- WHITE 27 **SAUVIGNON BLANC**  
domaine pierre martin, chavignol sancerre, loire valley, fr 2025
- 21 **CHARDONNAY**  
talley vineyards estate, san luis obispo coast, ca 2023
- 27 **CHARDONNAY**  
famille vincent, 'marie-antoinette,' pouilly-fuissé, burgundy, fr 2023
- 29 **GRÜNER VELTLINER**  
weingut prager, "hinter der burg," federspiel wachau, at 2023
- 24 **ALBARIÑO**  
do ferreiro, rías baixas, es 2023
- ROSE 22 **GRENACHE BLEND**  
château minuty, 'prestige,' côtes de provence, fr 2025
- RED 22 **PINOT NOIR**  
starr wines, 'brooks winery,' willamette valley, or 2024
- 33 **CABERNET SAUVIGNON**  
faust vineyards, napa valley, ca 2023
- 26 **PINOT NOIR**  
domaine faiveley, bourgogne rouge, burgundy, fr 2023
- 30 **MERLOT / CABERNET SAUVIGNON**  
château chauvin, saint-émilion grand cru classé bordeaux, fr 2019
- 39 **NEBBIOLO**  
la spinetta, 'bordini,' barbaresco, piedmont, it 2021

CRUDO

- |    |  |    |   |
|----|--|----|---|
| 21 | <b>BEEF TARTARE*</b><br>egg yolk jam, cress,<br>chipperbec potatoes                                  | 23 | <b>CHILLED OYSTERS*</b><br>shallot mignonette and<br>toasted black pepper |
| 75 | add golden ossetra<br>caviar (1oz.)  | 75 | add golden ossetra<br>caviar (1oz.)                                       |
| 24 | <b>NEW FASHIONED<br/>DEVEILED CRAB</b><br>creamy ginger<br>dressing, crunchy<br>celery, ginger crumb | 26 | <b>TUNA TABOULEH*</b><br>tuna, tomato, bulgur                             |

FROM THE  
GARDEN




- |    |   |    |   |
|----|---|----|---|
| 21 | <b>LITTLE GEM<br/>LETTUCES</b><br>cucumber, crunchy<br>seeds, yogurt dressing     | 23 | <b>TOFU</b><br>hoja santa, green curry,<br>caulilini  |
| 16 | <b>FANCY VEGETABLES<br/>AND DIP</b><br>carrot juice and<br>fermented soy-bean dip | 18 | <b>ENGLISH PEA<br/>TARTLETS</b><br>ricotta, mint,<br>preserved lemon,<br>clothbound cheddar |

WARM AND  
SOULFUL

- |    |   |    |   |
|----|---|----|---|
| 26 | <b>LEMON SPAGHETTI</b><br>bottarga                            | 17 | <b>ROASTED<br/>JAPANESE EGGPLANT</b><br>garlic yogurt, sumac,<br>cilantro, mint |
| 26 | <b>OCTOPUS</b><br>hummus and aleppo                           | 19 | <b>SUMMER SQUASH</b><br>sweet corn, purslane,<br>cotija                         |
| 16 | <b>DASHI</b><br>spring vegetables,<br>wonton skin, nasturtium |    |   |

**WORLD SOCCER FEATURED SELECTIONS**

*highlighting dishes from the countries of some  
of the teams in the upcoming matches*

- |    |   |    |  |
|----|---|----|--|
| 24 | <b>KANPACHI</b> <br><b>TOSTADA</b><br>yuzu, avocado purée,<br>persian cucumber | 26 | <b>CROQUE</b> <br><b>MONSIEUR</b> |
| 26 | <b>SLIDERS</b> <br>horseradish aioli,<br>cheddar cheese,<br>brioche bun        |    |  |

MAINS

- |        |  |    |   |
|--------|--|----|---|
| 32     | <b>ELECTRIC LEMON<br/>CHEESEBURGER</b><br>horseradish aioli,<br>cheddar cheese,<br>brioche bun | 28 | <b>GNOCCHI</b><br>mint, fava beans,<br>gai lan  |
| 9<br>5 | add bacon<br>add avocado   | 34 | <b>PASTURE RAISED<br/>CHICKEN</b><br>sumac, green market<br>vegetables, jus                     |
| 45     | <b>PORK CHOP</b><br>cherries, fresno pepper,<br>isphahan                                       | 45 | <b>DRY AGED AKAROA<br/>KING SALMON</b><br>yuzu-miso, shiso,<br>seaweed, green apple<br>& turnip |
| 42     | <b>ALASKAN HALIBUT</b><br>toum, urfa butter,<br>grapefruit                                     | 60 | <b>SIRLOIN</b><br>potato, sauce vert,<br>lemon  |

SIDES

- |    |   |    |  |
|----|---|----|--|
| 16 | <b>GRILLED BEANS</b><br>mint, yogurt,<br>urfa | 19 | <b>ASPARAGUS</b><br>green garlic,<br>toasted almonds |
| 12 | <b>POLENTA FRIES</b><br>romesco               |    |  |

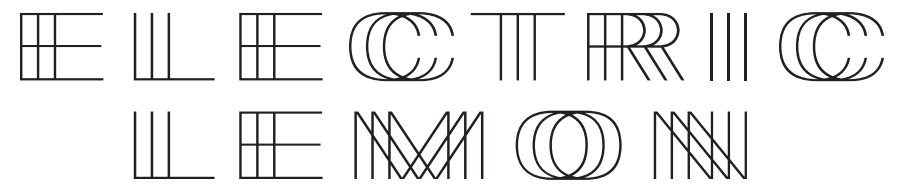
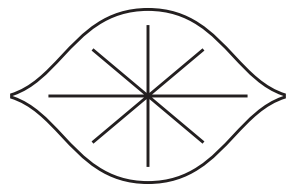
DESSERTS

- |    |  |    |  |
|----|--|----|--|
| 16 | <b>CITRUS</b><br>lemon curd, olive oil<br>cake, verbena sherbert | 16 | <b>CHOCOLATE CHOUX</b><br>caramelized milk<br>chocolate, ginger,<br>vanilla bean ice cream |
| 16 | <b>RHUBARB<br/>PANNA COTTA</b><br>coconut,<br>earl grey meringue | 10 | <b>SEASONAL</b><br>ice cream<br>and sorbet   |
| 16 | <b>STRAWBERRY</b><br>almond, cardamom,<br>basil                  |    |  |

ALL MEATS ARE NATURALLY RAISED:  
HORMONE, ANTIBIOTIC, AND STEROID FREE

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. 06.15.26

DINNER



CRUDO

- |    |  |    |   |
|----|--|----|---|
| 21 | <b>BEEF TARTARE*</b><br>egg yolk jam, cress,<br>chipperbec potatoes                                  | 23 | <b>CHILLED OYSTERS*</b><br>shallot mignonette and<br>toasted black pepper |
| 75 | add golden ossetra<br>caviar (1oz.)  | 75 | add golden ossetra<br>caviar (1oz.)                                       |
| 24 | <b>NEW FASHIONED<br/>DEVEILED CRAB</b><br>creamy ginger<br>dressing, crunchy<br>celery, ginger crumb | 26 | <b>TUNA TABOULEH*</b><br>tuna, tomato, bulgur                             |

FROM THE GARDEN

- |    |   |    |   |
|----|---|----|---|
| 21 | <b>LITTLE GEM<br/>LETTUCES</b><br>cucumber, crunchy<br>seeds, yogurt dressing     | 23 | <b>TOFU</b><br>hoja santa, green curry,<br>caulilini  |
| 16 | <b>FANCY VEGETABLES<br/>AND DIP</b><br>carrot juice and<br>fermented soy-bean dip | 18 | <b>ENGLISH PEA<br/>TARTLETS</b><br>ricotta, mint,<br>preserved lemon,<br>clothbound cheddar |

ADD PROTEIN

- |    |                |    |               |    |               |
|----|----------------|----|---------------|----|---------------|
| 14 | <b>CHICKEN</b> | 16 | <b>SALMON</b> | 18 | <b>SHRIMP</b> |
|----|----------------|----|---------------|----|---------------|

WARM AND SOULFUL

- |    |   |    |   |
|----|---|----|---|
| 26 | <b>LEMON SPAGHETTI</b><br>bottarga                            | 17 | <b>ROASTED<br/>JAPANESE EGGPLANT</b><br>garlic yogurt, sumac,<br>cilantro, mint |
| 26 | <b>OCTOPUS</b><br>hummus and aleppo                           | 19 | <b>SUMMER SQUASH</b><br>sweet corn, purslane,<br>cotija                         |
| 16 | <b>DASHI</b><br>spring vegetables,<br>wonton skin, nasturtium |    |   |

MAINS

- |        |  |    |   |
|--------|--|----|---|
| 32     | <b>ELECTRIC LEMON<br/>CHEESEBURGER</b><br>horseradish aioli,<br>cheddar cheese,<br>brioche bun | 34 | <b>PASTURE RAISED<br/>CHICKEN</b><br>sumac, green market<br>vegetables, jus                     |
| 9<br>5 | add bacon<br>add avocado   | 28 | <b>GNOCCHI</b><br>mint, fava beans,<br>gai lan  |
| 21     | <b>HUMMUS AND<br/>VEGETABLE<br/>SANDWICH</b><br>radish, sprouts,<br>cucumber                   | 45 | <b>DRY AGED AKAROA<br/>KING SALMON</b><br>yuzu-miso, shiso,<br>seaweed, green apple<br>& turnip |
| 21     | <b>TURKEY<br/>SANDWICH</b><br>pickled shallot, celery<br>root, honeycrisp apple                | 28 | <b>WARM SHRIMP<br/>SALAD</b><br>lemon beurre blanc<br>and avocado                               |
| 42     | <b>ALASKAN HALIBUT</b><br>toum, urfa butter,<br>grapefruit                                     |    |   |

SIDES


- |    |   |    |  |
|----|---|----|--|
| 16 | <b>GRILLED BEANS</b><br>mint, yogurt,<br>urfa | 19 | <b>ASPARAGUS</b><br>green garlic,<br>toasted almonds |
| 12 | <b>POLENTA FRIES</b><br>romesco               |    |  |

DESSERTS

- |    |  |    |  |
|----|--|----|--|
| 16 | <b>CITRUS</b><br>lemon curd, olive oil<br>cake, verbena sherbert | 16 | <b>CHOCOLATE CHOUX</b><br>caramelized milk<br>chocolate, ginger,<br>vanilla bean ice cream |
| 16 | <b>RHUBARB<br/>PANNA COTTA</b><br>coconut,<br>earl grey meringue | 10 | <b>SEASONAL</b><br>ice cream<br>and sorbet   |
| 16 | <b>STRAWBERRY</b><br>almond, cardamom,<br>basil                  |    |  |

WORLD SOCCER FEATURED SELECTIONS

highlighting dishes from the countries of some of the teams in the upcoming matches

- |    |   |    |  |
|----|---|----|--|
| 24 | <b>KANPACHI</b> <br><b>TOSTADA</b><br>yuzu, avocado purée,<br>persian cucumber | 26 | <b>CROQUE</b> <br><b>MONSIEUR</b> |
| 26 | <b>SLIDERS</b> <br>horseradish aioli,<br>cheddar cheese,<br>brioche bun        |    |  |

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## WORLD SOCCER FEATURED SELECTIONS

*highlighting dishes & beverages from the countries  
of some of the teams in the upcoming matches*

SNACKS	24	<b>KANPACHI TOSTADA</b> 	yuzu, avocado purée, persian cucumber
	26	<b>SLIDERS</b> 	horseradish aioli, cheddar cheese, brioche bun
	26	<b>CROQUE MONSIEUR</b> 	
COCKTAILS	18	<b>CAIPIRINHA</b> 	cachaça, lime lime infused syrup
	24	<b>FRENCH 75</b> 	gin, lemon, moët Imperial
	18	<b>HIGHBALL</b> 	suntory toki whisky, ginger, soda, lemon
	18	<b>PIMMS CUP</b> 	pimms no.1, lemon, ginger, mint

CRUDO	24	<b>NEW FASHIONED DEVEILED CRAB</b>	23	<b>CHILLED OYSTERS*</b>
		creamy ginger dressing, crunchy celery, ginger crumb	75	shallot mignonette and toasted black pepper add golden ossetra caviar (1oz.)
	26	<b>TUNA TABOULEH*</b>		
		tuna, tomato, bulgur		
FROM THE GARDEN	16	<b>FANCY VEGETABLES AND DIP</b>	21	<b>SUMMER ROLLS</b>
		carrot juice and fermented soy-bean dip		spring petals, mango, yam, rainbow carrot
MAINS	28	<b>WARM SHRIMP SALAD</b>	23	<b>LEMON SPAGHETTI</b>
		lemon beurre blanc and avocado		bottarga

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OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. 06.03.26

PLEASE NOTE, MENU OFFERINGS ARE SUBJECT TO CHANGE  
BASED ON INGREDIENT AVAILABILITY

- COCKTAILS** 22 **ELECTRIC LEMON MARTINI**  
haku vodka, lillet blanc,  
expressed yuzu oil
- 21 **E.L. FASHIONED**  
1792 bourbon infused with tahitian vanilla,  
toasted hazelnut demerara, bogart's bitters
- 25 **IN THE CLOUD**  
lemongrass belvedere, coconut,  
pineapple, strawberry coconut foam
- 23 **CITRUS SPARK NEGRONI**  
orange-infused bombay sapphire,  
punt e mes, select aperitivo
- 22 **GOLDEN HOUR**  
código blanco, montelobos mezcal,  
pineapple, golden beet, lime
- 20 **FROM THE GARDEN**  
herb-infused hendricks, cucumber,  
celery, shiso

TERRACE

**WINES BY  
THE GLASS**

- SPARKLING** 38 **CHAMPAGNE**  
moët & chandon, imperial brut, 187 ml  
champagne, france nv
- 19 **SPARKLING ROSÉ**  
raventos i blanc, conca del riu anoia 'de nit,'  
*catalonia, spain 2023*
- 35 **CHAMPAGNE BRUT ROSÉ**  
serge gallois premier cru,  
*champagne, france nv*
- WHITE** 21 **CHARDONNAY**  
talley vineyards estate,  
*san luis obispo coast 2023*
- 27 **SAUVIGNON BLANC**  
domaine pierre martin, chavignol  
*sancerre, loire valley, fr 2025*
- 24 **ALBARIÑO**  
do ferreiro,  
rías baixas, spain 2023
- ROSÉ** 22 **GRENACHE BLEND**  
château minuty, 'prestige,'  
*cotes de provence, fr 2025*
- RED** 22 **PINOT NOIR**  
starr wines, "brooks winery-private label,"  
*willamette valley, oregon 2024*
- 30 **MERLOT / CABERNET SAUVIGNON**  
château chauvin,  
saint-émilion grand cru classé  
*bordeaux, france 2019*

