BAR MENU

Available daily from 3-5pm at the bar only

Pommes Frites - 9

Frites Mornay - 12
hand-cut fries, sauce mornay, shaved parmesan, fine herbs

Steak Tartare* - 17
olive oil flatbread, egg yolk, beef jus vinaigrette, frisee-radish salad

Hummus Crudité -17
seasonal hummus, fresh raw vegetables, grilled bread

Cheese Board - 20
assorted cheeses, jam, honeycomb, nuts, crostini*

Seafood Tartare* - 16
daily catch, crostini, citrus puree, herb-lime oil, avocado

Counter Burger* - 12
Martin’s Roll, bib lettuce, tomato, yankee cheddar, x-sauce, fries

*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.
EX ORIGINALS

Shpritz - 13
Aperol, Collective Arts Dry Hop Sour, pineapple, lemon

Parisian Standard - 14
Grey Goose Vodka, Luxardo Maraschino, La Quintinye Blanc, strawberry, lime

Andorran Sour - 13
Rittenhouse Rye, Zucca Amaro, Maria’s Rhubarb Syrup, lemon

CAFE INSPIRED

Matcha Box 20 - 13
Zubrowka Vodka, Sailor Jerry Rum, almond milk, thai basil syrup, basil seed pearls

Thai-rish Iced Coffee - 14
Sesame-infused Jameson Black Barrel, La Colombe ‘Nizza’ Coffee, condensed coconut milk

Oaxacan Express - 15
Wahaka Mezcal, Carpano Antica, Tempus Fugit Crème de Cacao, La Colombe Espresso, cream

ODE TO MEZCAL

A Slow Melt - $13
Siete Misterios ‘Doba-Yej’ Mezcal, Luxardo Bitter Bianco, Contratto Bianco, salty grapefruit

Blue Ribbon 2.0 - $15
Peloton de la Muerte Mezcal, Clear Creek Blue Plum Brandy, blueberries, lemon Q Spicy Ginger Beer

Season One Finale - $19
Del Maguey Vida & Chichicapa Mezcal, St. Germain, Combier, Green Chartreuse, cherries & fire

Library in session 6-10pm Friday & Saturday...Shhh

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