

TACK ROOM

Cocktails \$10

tack room buck \
rebel yell bourbon,
carrot-ginger beer, lemon

pisco sour \
chocolate & espresso pisco,
allspice liqueur, lemon,
sugar, egg whites

black manhattan \
lot 40 whiskey, zucca,
birch bark & white pine
bitters

sazerac \
dickel rye, absinthe,
peychauds, angostura bitters,
sugar, lemon oils

lions tail \
four roses bourbon, lime,
allspice, angostura, sugar

smoked boulevardier \
rye whiskey, sfumato,
luxardo aperitivo

mezcal corpse reviver \
mezcal banhez, orange liquor,
lillet rose, lemon,
housemade lemon bitters,
besk rinse

penicillin \
magnus scotch, ginger liqueur,
honey, lemon

g & t \
letherbee autumnal, house
made tonic, lemon, melon tea

negroni \
few barrel aged gin,
luxardo bitter,
dolin rouge

Wine

White
prisma
sauvignon blanc
casablanca valley, chile
2016
\$10\ \$47

Sparkling
poema cava extra dry
catalonia, spain NV
\$10\ \$50

Red
veraz
garnacha
rioja, spain 2014
\$10\ \$47

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Snacks

country pâté, house
pickles, crostinis, grain
mustard \$9

beef fat frites,
harissa ketchup \$6

**black truffle & foie gras
fondue**, baguette \$16

ham sampler,
prosciutto, serrano,
speck, mustard, butter,
sourdough \$25

sourdough **pretzel** EPI, V
house made butter,
caraway, parmesan \$7

plate of assorted cheeses
\$15

shishito hush puppies \$7 V

roasted beet, bulgar wheat V
salad, horseradish cream,
crispy onion, orange, fennel,
pistachios \$16

Meals

oysters,
a rotating selection of
east and west coast

sausage sandwich,
curried pork sausage,
brown sugar mustard,
apple & brussel sprout slaw,
tabasco aioli, beef fat frites
\$15

juicy lucy,
slagel farms beef,
red onion-bacon
marmalade, butter
lettuce, heirloom tomato,
brioche bun, beef fat fries
\$15

Desserts

banana pudding V
banana diplomat cream, honey-vanilla wafer,
caramelized peanut, crème fraîche, smoked vanilla \$10

bolo brigadeiro V
chocolate sponge cake, brazilian fudge, candied coconut,
cashew snap, tonka bean ice cream \$12

wattleseed pavlova V
wattleseed ice cream, lemon myrtle meringue, honey-white
chocolate mousse, tropical fruit, macadamia nuts \$11

tiramisu cruller
hamilton rum soaked vanilla orange cruller,
whipped mascarpone cheese, espresso chicory gelato,
caramel, passion fruit, hints of cocoa \$10

