

## TACK ROOM

### Cocktails \$10

**tack room buck** \  
old forester bourbon,  
lemon, carrot-ginger beer

**pisco sour** \  
mistral pisco, lemon,  
sugar, egg whites

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

**cobbler** \  
four roses bourbon, lemon,  
walnut & white pine bitters,  
orgeat

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

**black betty** \  
libelula tequila, orgeat  
creme di cassis, lime,  
egg white

**mezcal corpse reviver** \  
mezcal banhez, orange liquor,  
cocchi rosa, lemon,  
lemon bitters, besk rinse

**caipirinha** \  
avua cachaca, lime,  
confectioners sugar

**g & t** \  
letherbee vernal,  
strawberry tonic,  
mint, lime

**mint julep** \  
woodford bourbon, sugar,  
mint, angostura bitters

---

### Wine

**White**  
**little james basket**  
sauvignon blanc, viognier  
Rhône Valley, France  
2017  
\$9\ \$42

**Sparkling**  
**henry varnay**  
Lorie Valley NV  
\$10\ \$50

**Red**  
**sterling**  
meritage  
California 2014  
\$9\ \$42

**Rose**  
**banfi centine**  
Tuscany, Italy 2016  
\$9\ \$42

## TACK ROOM

### Snacks

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

beef fat **frites**,  
harissa ketchup \$6

**ham sampler**,  
prosciutto, serrano,  
country ham, mustard,  
butter, sourdough \$25

**plate of assorted cheeses**  
\$15

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

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

**werp farm greens**, tahini V  
vinaigrette, orange,  
watermelon radish,  
fennel, feta,  
crispy quinoa \$11

**shishito hush puppies** \$7

---

### Meals

**oysters**,  
a rotating selection of  
east and west coast  
oysters

**thai sausage sandwich**,  
green curry, chili mayo,  
black sesame, green papaya,  
cherry tomato, basil,  
beef fat frites  
\$14

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

---

### Desserts

**strawberry fool** V  
burnt honey mousse, cape gooseberries,  
caramelized clotted cream,  
strawberry shortbread, pimm's sherbet \$11

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

**rhubarb cheesecake**  
poppy seed tuile, coffee namalaka, rhubarb jam,  
poppy seed ice cream, hazelnuts \$11

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

