

FOOD

SERVED 4:30PM. TO 10:30PM.

NIBBLES

Deviled Eggs **\$6**

White truffle oil, dijon, chives

Roasted Nuts **\$6**

Sea salt, maple, rosemary, egg white

SMALL PLATES

Roasted Golden Beet Salad **\$13**

Shaved fennel, crumbled goat cheese, mesclun greens, citrus vinaigrette

Goat Cheese Stuffed Piquillo Peppers **\$14**

*Thyme, Himalayan pink salt.
Served with a side of baguette.*

Tuna Tartare **\$20**

*Cucumber, ginger, red onion, piquillo pepper, habanero, cilantro, soy, sesame oil, toasted and black sesame seeds.
Served with Gluten-free charcoal crackers.*

Classic Grilled Cheese **\$14**

Tillamook cheddar, gruyère, fig jam, ciabatta

Spiced Pork Belly with Roasted Potatoes **\$22**

Baking spice rub, served with fingerling potatoes and blackberry chutney.

SWEETS

Courtesy of Pâtisserie Poupon

Opera Cake **\$11**

Layers of almond Joconde sponge cake filled with chocolate ganache and coffee buttercream.

Mini Tasting Trio **\$12**

Flight of three delectable bites.

Cassis Mousse

White chocolate mousse & black currant.

Triomphe

Chocolate cake, ganache & raspberry preserves.

Pistachio Financier

Choux pastry & pistachio diplomat cream.

CHEESE & CHARCUTERIE

Baguette, honeycomb, fig jam, chutney

Cheese Board \$22 (four) | **\$6** each

Humbolt Fog | Goat | California

Brie | Cow | France

Boschetto al Tartufo | Sheep | Italy

Gorgonzola | Cow | Italy

Meat Board \$24 (four) | **\$7** each

Prosciutto di Parma | San Michele | Italy

Sopressata | Licini Brothers | New Jersey

Speck | Maestri | Italy

Capocola | Salumeria Biellese | New York

PETROSSIAN CAVIAR

Crème fraîche and blini, 12g each

Royal Ossetra **\$38**

Italy, Israel, Bulgaria, China

Imperial Alverta **\$50**

United States

Tsar Imperial Daurenki **\$62**

China

Flight of Three **\$144**



COFFEE

Espresso **\$5**

Doppio Espresso **\$8**

Americano **\$6**

Latte **\$7**

Cappucino **\$7**

Macchiato **\$7**

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

DENSON'S COCKTAILS

HARPER'S MULE \$15

Wheatley Vodka, spicy ginger syrup, Jasper's secret mix, lime
Thomas Nast's early political cartoons gave us our beloved donkey and elephant. This delectable twist on a classic mule is sure to be loved by all.
Served on the rocks with a dehydrated lime wheel.

PEPINO FRESCO \$15

London dry gin, cucumber water, lemon, sugar
This light yet complex drink makes for an easy sipping experience with a long, herbaceous finish. An excellent vessel to ride into summertime.
Topped with soda and served on the rocks with a cucumber slice.

PRETTY IN PINK \$15

Brovo Vodka, Brovo "Pink" Rosé Vermouth, Rose Water, sugar
Everything is prettier in pink and this is no exception. Rosé vermouth and rose water marry together to provide a fetching derivation of the classic martini.
Served up with a lemon twist.

VIOLET OF THE VALLEY \$16

Hayman's Gin, Crème de Violette, Elderflower Liqueur, Grapefruit, Lavender
As Winter gives way to Spring, all of the valley blooms. Dry gin and citrus give way to a beautiful balance of floral and herbaceous notes with a touch of sweetness.
Served up with an edible flower.

KJR GIGI \$15

Straight Rye Whiskey, Crème de Cassis, lime, honey
This tart tippie is quite balanced just like our favorite new four-legged friend. Lending itself to the dry side, there is a strong backbone of black currant evened out by the citrus.
Served on the rocks with a lime.

THE BRIDGETOWN \$16

Dark Rum, Velvet Falernum, Cherry Heering, Brut Cava, pineapple, honey
A lively libation that evokes thoughts of tropical fruits interwind as well as notes of sweet caramel and dove and with crisp finish.
Served in a flute with a brandied cherry.

KALI CONNECTION \$15

Cimarron Blanco Tequila, Hibiscus-Ancho Chile Syrup, lemon, plum bitters
Beautifully balanced, this cocktail refuses to hide the main spirit and is surprisingly refreshing with a rich finish of ancho pepper.
Served on the rocks with a hibiscus flower.

DEVIL'S FRUIT \$15

Peloton de la Muerte Mezcal, Cynar, Crème de Mure, honey, lime
Follow the advice from the one on your other shoulder this time ... robust in body, this drink balances dark fruit and light smoke with a slightly bitter finish.
Served on a large rock with a blackberry.

BRANCA AVE. \$16

Bourbon, Cocchi Vermouth di Torino, Fernet Branca
Take a stroll down the avenue in style with this spirit forward mixture. Herbaceous Fernet Branca is the feature act in this earthier twist on the beloved boulevardier.
Served on a large rock with an orange twist.

BEER & WINE

BEER

Carlsberg | Pilsner **\$8**
Copenhagen, Denmark

Union "Mountain Girl" | Hefeweizen **\$12**
Baltimore, MD

Stone Hazy | IPA **\$11**
Richmond, VA

Maui "Coconut Hiwa" | Porter **\$12**
Kihei, Maui, Hawaii

REDS

18 Nielson | Pinot Noir **\$12**
Santa Barbara, CA

19 Trivento | Reserve Malbec **\$10**
Mendoza, Argentina

19 Delas Frères | Côtes du Rhône **\$12**
Tain-l'Hermitage, France

11 Mas Foraster "Josep Foraster" | Crianca **\$10**
Conca de Barbera, Spain

WHITES & ROSE

19 Bollini | Sauvignon Blanc **\$10**
Dolomiti, Italy

20 La Crema | Chardonnay **\$9**
Monterey, CA

20 Bertani - Velante | Pinot Grigio **\$10**
Friuli Venezia Giulia, Italy

21 Bieler Père & Fils | Rosé **\$11**
Coteaux d'Aix-en-Provence, France

SPARKLING

NV Poema | Cava Brut **\$11**
Catalonia, Spain

NV Poema | Sparkling Rosé **\$12**
Catalonia, Spain

Aperol Spritz \$13

Aperol, Sparkling white wine, soda
Served in a wine glass with an orange twist.

AFTER DINNER

Hidalgo PX Sherry **\$12**

Dona Antonia Reserva Branco **\$10**

Housemade Limoncello **\$10**

Taylor Fladgate Tawny Port 10yr **\$15**

Taylor Fladgate Tawny Port 20yr **\$22**

Smith Woodhouse 20yr **\$23**

Taylor Fladgate Tawny Port 30yr **\$50**