We are unable to accommodate separate or split check requests until a computerized POS is designed that can handle our vast inventory.
RATIONS

**BITES**

**BREAD**
seawolf sourdough
fennel pollen
wild honey
sea salt

**ANGO-BOURBON NUTS**
spiced cashew
pretzel
caramel popcorn

**SMALL PLATES**

**BEEF CARPACCIO**
mixed beets
bruleed humboldt fog
pistachio dukkah
sorrel
honeycomb

**BEEF TARTARE**
bone marrow aioli
cured egg yolk
pine nut
compressed pear
nori cracker

**CONFIT RABBIT TACUITO**
sanchez familia mole poblano
heritage blue corn tortilla
cotija
pickled onion
cinnamon crema
cilantro

**TAYLOR SHELLFISH OYSTERS**
six pacific oysters
tomato ponzu mignionette
basil & tobiko

**OCTOPUS CROQUETTES**
yukon gold potato
saffron aioli & pickled fennel
queso de idiazabal

**FRIED SARDINE**
rosemary cracker
pinenut gremolata
fried garlic & dill

**VENISON FRYBREAD**
caramelized onion
watercress
preserved berry

**BUN HEAVEN**

**PORK BELLY BUNS**
four buns with sweet & spicy sauce - apple slaw

**VEGETARIAN BUNS**
four buns with fried tofu - cucumber kimchi - soy glaze

**ENTRÉE**

**MAITAKE MUSHROOM**
pinenut risotto
taleggio
kabocha squash puree
pickled shimeji mushroom

**BERKSHIRE PORK RIBS**
fig-gochujang bbq sauce
kimchi mac
baked lentil
alum ash
SCALLION

**RING SALMON EN PAPILLOTE**
miso, sake & leek
ikura beurre blanc
seasonal vegetable

**PAINTED HILL RIBEYE**
truffled potato pave
porcini cognac demi
roquefort butter
broccolini

**TEA-SMOKE ROAST DUCK BREAST**
mushroom tarte tatin
confit turnip
fermented cabbage
mustard jus

**SHORT RIB GNOCCHI**
sweet potato
peanut
beef chicharrone

**DESSERT**

**FOIE GRAS ECLAIR**
foie cream
valrhona ganache
seasonal jam
hazelnut

**CLAFLOUTIS**
caramelized fig ice cream
quince gelee
honeycomb shard

**FROZEN TREATS**
ask your server for today’s flavor

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ALCOHOL, EGGS, SEX, UNDERCOOKED FOODS
AND MOST ENJOYABLE THINGS IN LIFE
CAN AND WILL KILL YOU IF YOU GIVE THEM ENOUGH TIME.
UNTIL THEN, LIVE LIFE TO THE FULLEST.
**Wine**
Please see the Captain’s List for the complete selection.

Vinada non-alc sparkling rosé - $12
Segura Viudas cava, SP $8
Angelini prosecco, IT $12
Patriarche rosé crémant, FR $12
La clé de la femme champagne $19

**Still Wine**
Glass $12
Bottle $45

Cantina terlano pinot gris, IT
Black cottage sauvignon blanc, NZ
House of brown chardonnay, CA

**Tap**
Spirits on tap are $18.
Beers and ciders are $10.

Housemade amaro
citrusy with dark berries and floral hops.
bitter and sweet

Chartreuse 90º
green chartreuse proofed, chilled and on tap

Holy Mountain
white lodge wit

Bear Republic
racer 5 ipa

Bitburger
pilsner

**Bottle**

Tin City Cider Co.
polly dolly: barrel fermented, can conditioned cider

Black Raven
pilsner

Saison Dupont
farmhouse ale

Total Domination
northwest i.p.a.

Delerium Tremens
strong blonde

Ommegang Three Philosophers
quadruple and kriek ales
OLD FASHIONEDS,
(LOCK, STOCK & BARREL)

Below, one will discover the magic of the first and most elementary of cocktails, the Old Fashioned. We make ours the way it was originally intended, sans ice.

FOREST O.F.
sipsmith vjop gin,
monkey 47 gin,
woodland sugar,
lime bitters, rosemary
$20

TROPICAL O.F.
toasted coconut-flake infused cognac,
almond honey,
bitters
$20

CUBED O.F.
cognac, bourbon,
dark rum, O.F. sugar,
angostura, orange & chocolate
bitters
$18

BLACK WALNUT O.F.
cognac, bourbon,
walnut liqueur,
averna amaro,
bitters
$18

OAXACAN O.F.
tequila reposado,
banhez mezcal,
agave syrup, bitters
$18

EVE’S O.F.
lairds apple brandy,
ezra brooks bourbon,
cinnamon, bitters
$16

CANADIAN O.F.
malted rye-rum,
lustau pedro-ximenz sherry,
bitters,
maple-pear "snow cloud"
$20

RARITIES

We will be travelling back in time with the libations below, wherein we dig into our vast vintage cellar to recreate receipts that will transport one to an era when socializing with cocktail in hand was a magical, yet everyday occurrence.

PEGU CLUB
booth's 1964 gin,
cointreau c.1930,
lime juice c. today
$245

CHAMPS BLYSEES
courvoisier c.1935,
chartreuse c.1935, lemon
$565

BIJOU
house of lord's gin c.1950,
sweet vermouth c.1960,
chartreuse c.1961, bitters
$305

NEGRONI
tanqueray c.1970, vermouth c.1960,
campari c.1970, orange twist
$305

BENTLEY
calvados c.1950,
vermouth c.1960,
bitters
$305

SAZERAC
courvoisier c.1935 or
c.1945 monticello rye,
pernod absinthe c.1940,
peychaud's bitters
$750

RED HOOK
rittenhouse rye c.1950,
punt e mes c.1960,
maraschino c.1940
$525
CLASSICS

We’ve combed the libraries and bars of the world in order to offer you, our good companion, this tasty collection of vetted mellifluent compounds.

As with our Innovations, cocktails marked with an asterisk may be more likely to get one sack-sopped.

All cocktails are $16 unless otherwise noted.

ZUBROWKA
bison grass vodka, dolin blanc, danzig's gold water, bitters
c. 1934, Yakimovitch, London

METEXA
cocchi americano, blanco tequila, swedish punch, grapefruit twist
c. 1935, J.E. Mounce, UK

AVIATION
empress gin, luxardo maraschino, violette, fresh lemon
c. 1916, Hugo Ensslin
$18

MC CLELLAND COCKTAIL
sloe gin, orange curaçao, absinthe rinse
1930, Craddock

FALLING LEAVES
sauvignon blanc, essence of pear, honey, triple sec, peychaud's bitters
c. 1995, Saunders, New York

BOCANA SPECIAL
gin, creme yvette, punt e mes, sherry, fresh grapefruit
1948, Acapulco

BEE’S TOES
gin, floral almond honey, fresh lemon juice
(our riff on the Bee's Knees)
c. 1937, Gale & Marco
$18

NEW WALDORF
old tom gin, aperitifs, pineapple, bitters
1925, Craddock

PERFECT ROSE
blanc & rouge vermouth, cherry eau-de-vie, pomegranate
1934, Stork Club, NY

SONORA
tequila blanco, smoky mezcal, bitter pomegranate, pineapple
1951, Saucier

ANGELO FACE
apple brandy, gin, bitter apricot, lime oil
1924, London

SWAZI FREEZE
bourbon, peach, caperitif, bitters
1937, Tarling

BARNEY BARNATO
cognac, caperitif, sweet orange, bitters
1930, Craddock

COPACABANA PALACE
vermouth, byrrh, pineapple port, yellow chartreuse
1947, Rio de Janeiro

PHOEBE DELIGHTS
rye, arrack, pineapple, citrus medley, lime bitters & angostura bitters
c. 1876, Order of the Elks

CRESCENT
bourbon, dolin rouge, amer picon, raspberry, boker's, orange zest
c. 1937, Café Royal

RASPBERRY FLIP
bourbon, framboise, raspberry shrub, egg, angostura & peach bitters
c. 1800, United States

ELK’S OWN COCKTAIL
bourbon, pineapple port, lemon, whites, angostura bitters
1922, McElhone

DEUX FRAISES
port, cognac, strawberry, angostura & hellfire bitters
c. 1929, Jean Gueguen
SHARED
$22/person

THE BURGER KING
four roses bourbon, monkey shoulder whisky, pineapple, chartreuse, falernum, fresh lime
Serves two - four.

H.O.R.S.E.
ligh rum, papaya purée, byrrh, campari, fresh lemon, mango boba
Serves two.

RELEASE
THE
KRAKEN
oyster shell gin, lico r 43, strega, butterfly pea tea, fresh lemon & quinine
Serves two.

SANS
EACH RECEIPT PREPARED SANS ALCOHOL $20

POG THE MAGIC DRAGON
passionfruit, orange, guava, black "horchata"

I’M LONGAN VER-JUS
longan, pear, ver jus blanc, sparkling rose

BLOOD MOON
hibiscus purée, yuzu, hops, key lime, juniper berry, carbonated blood orange