

# The Menu

## STARTERS

SHRIMP COCKTAIL	15
grilled and chilled jumbo shrimp, tomato and horseradish jam, petite greens	
WHITE BEAN & ITALIAN HAM	14
pureed garlic and white beans, shaved prosciutto, EVOO, baby arugula, and grilled flatbread	
"BURNT END" CROSTINI	16
braised and smoked brisket, pickled pepper slaw, and black garlic hollandaise on burnt toast	
BLACK PEPPER MEATBALLS	12
house ground brisket and pork belly meatballs served with whiskey bacon sauce au poivre	
ROTATING CHARCUTERIE	MP
seasonal assortment of cured meats and cheeses with semi traditional accompaniments	

## THE CHOPSHOP

\*make it burnt! adds a sweet and smoky rub and our signature bourbon au poivre to any steak \$4

*CENTER CUT FILET MIGNON	48
8 ounce	
*choice of one side	
*BONELESS RIBEYE	46
16 ounce	
*choice of one side	
*BONELESS NY STRIP	42
16 ounce	
*choice of one side	
*BEEF WELLINGTON	MP
puff pastry wrapped around a butter poached filet mignon, wild mushroom duxelle, burnt butter, and wilted greens	
supplies limited daily, longer preperation time required	
*SURF & TURF	38
filet medallions topped with sauteed rock shrimp and black garlic hollandaise	
*DOUBLE BONE PORK CHOP	32
tasso rubbed and grilled, sweet potato smash, topped with spicy bacon gastrique	
*BONE IN BEEF SHORT RIB	46
charcoal roasted root vegetables, pickled jalapeno, and shiso chimichurri	

## SOUP & SALAD

CHEF'S SEASONAL SOUP	11
seasonally inspired with locally sourced and harvested ingredients at their prime	
GOAT CHEESE SALAD	10
beet vinaigrette, crumbled goat cheese, toasted walnuts, baby greens, and grilled pear	
CLASSIC WEDGE	11
black pepper candied bacon, praline pecans, tomato, onion, house made buttermilk blue cheese dressing	
CAESAR	9
sourdough croutons, romaine hearts, shaved parmigiano reggiano, garlic and black pepper caesar dressing	
HOUSE SALAD	8
baby greens, shaved apples, praline pecans, honey and sherry vinaigrette	

## ENTREES BY J.H.

SHORT RIB RAGU ARRABBIATA	26
pappardelle pasta, toasted chile, smoked tomato ragu, and parmesan mascarpone	
*GRILLED SALMON	32
candied brussels sprouts, topped with snap pea slaw and a smoked tomato lemon glaze	

CHICKEN ROULADE	28
free range chicken breast stuffed with prosciutto and truffle cheese, served with garlic oil smashed fingerling potatoes and topped with black garlic hollandaise	

SHRIMP & GRITS	28
white cheddar and tasso grits, spicy bacon gastrique, and trinity slaw	

SEARED RED SNAPPER	36
garlic oil smashed fingerling potatoes, peppadew, and grilled shishito pepper escabeche	

*STEAK FRITES	32
12 ounce chefs cut, sea salt fries, black garlic hollandaise	

## SIDES

CANDIED BRUSSELS SPROUTS	11	PARMESAN MASHED POTATOES	9
GOUDA MAC AND CHEESE	9	GARLIC SMASHED FINGERLING POTATOES	9
SWEET POTATO SMASH	9	LEMON PEPPER ROASTED ASPARAGUS	11

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

# The Cocktails

**OLD FASHIONED** 15  
BARREL AGED MILAM & GREENE TRIPLE CASK BOURBON,  
SAZERAC RYE, HOUSE MADE BITTERS, LUXARDO CHERRY

**PORT AGED OLD FASHIONED** 17  
OUR SIGNATURE OLD FASHION AGED EVEN LONGER WITH  
TAWNY PORT AND A HINT OF RON BARCELO IMPERIAL

**BRAMBLE ME AWAY** 14  
THE BOTANIST GIN, LEMON JUICE, CREME DE CASSIS, HOUSE  
MADE BERRY PRESERVES

**THE OAXACA FASHION** 15  
ILEGAL REPOSADO MEZCAL, SWEET VERMOUTH, FRANGELICO,  
COCOA AND WALNUT BITTERS

**GRAPEFRUIT & ROSE SPRITZ** 12  
GRAPEFRUIT JUICE, BRIORETT PAMPLEMOUSSE, ROSE,  
PROSECCO

**READY, FIRE, SHOOT** 13  
ILLEGAL JOVEN MEZCAL, PINK PEPPERCORN INFUSED HONEY,  
PINEAPPLE JUICE, LIME JUICE AND HELLFIRE BITTERS

**FEEL THE BURNT** 19  
AGUASOL REPOSADO, COINTREAU, ANCHO REYES CHILE,  
MANGO SYRUP, LIME JUICE  
\*SPECIAL PRESENTATION

**ESPRESSO MARTINI** 12  
6666 VODKA, KAHLUA, ESPRESSO

**DUBAI CHOCOLATE MARTINI** 14  
WEBER RANCH VODKA, PISTACHIO SYRUP, CHOCOLATE  
LIQUOR, TOASTED KADAIFI

## NON ALCOHOLIC

**TROPICAL HAZE** 9  
PINEAPPLE JUICE, LIME JUICE GINGER BEER, CANDIED GINGER

**BERRIES AND DREAMS** 8  
BERRY PRESERVES, ICED TEA, LEMON JUICE, SPARKLING WATER

**THE BLUSH HOUR** 9  
ROSE SYRUP, LEMON JUICE, ELDERFLOWER TONIC

# The Wine List

## WHITES

**MOSCATO, CANDONI** 10 32  
ITALY

**SAUVIGNON BLANC, MIHA** 10 32  
MARLBOROUGH, NEW ZEALAND

**SAUVIGNON BLANC, MICHAEL DAVID** 12 38  
LODI, CALIFORNIA

**SAUVIGNON BLANC, MAISON MARCEL** 42  
CÔTES DE GASCOGNE, SOUTHWEST FRANCE

**PINOT GRIS, LEFT COAST** 14 44  
WILLAMETTE VALLEY, OREGON

**PINOT GRIGIO, LA VIS VIGNETIDELLE** 9 32  
TRENTINO—ALTO ADIGE, ITALY

**PINOT GRIGIO, SANTA MARGHERITTA** 50  
TRENTINO—ALTO ADIGE, ITALY

**WHITE PINOT NOIR, LEFT COAST** 14 44  
WILLAMETTE VALLEY, OREGON

**CHARDONNAY, DANTE** 8 28  
CALIFORNIA

**CHARDONNAY, BRAVIUM** 12 40  
RUSSIAN RIVER, CALIFORNIA

**CHARDONNAY, BONTERRA THE "ROOST"** 16 52  
MENDOCINO, CALIFORNIA

**CHARDONNAY, DAOU RESERVE** 64  
PASO ROBLES, CALIFORNIA

## ROSE & SPARKLING

**SPARKLING ROSE, BOTTEGA** 10  
VENETO, ITALY, 200ML

**ROSE, DAOU** 10 32  
PASO ROBLES, CALIFORNIA

**PROSECCO, BENVOLIO** 10  
VENETO, ITALY, 187ML

**BLANC DE BLANC CHAMPAGNE, PERRIER-JOUET** 160  
CHAMPAGNE, FRANCE

## REDS

**PINOT NOIR, THE WINES OF FRANCIS COPPOLA** 10 32  
CALIFORNIA

**PINOT NOIR, JOEL GOTT** 14 44  
CALIFORNIA

**PINOT NOIR, INSCRIPTION, KING ESTATE** 18 54  
WILLAMETTE VALLEY, OREGON

**MERLOT, DANTE** 9 32  
CALIFORNIA

**MERLOT, DUCKHORN VINAYRDS** 60  
NAPA VALLEY, CALIFORNIA

**RED BLEND, MURPHY GOODE** 10 32  
ALEXANDER VALLEY, CALIFORNIA

**RED BLEND, THE ARBORIST** 14 44  
PASO ROBLES, CALIFORNIA

**RED BLEND, THE BUTLER** 60  
MENDOCINO, CALIFORNIA

**MALBEC, TRIVENTO GOLDEN RESERVE** 12 40  
MENDOZA, ARGENTINA

**CABERNET SAUVIGNON, DANTE** 9 32  
CALIFORNIA

**CABERNET SAUVIGNON, EARTHQUAKE** 12 40  
LODI, CALIFORNIA

**CABERNET SAUVIGNON, AUSTIN HOPE** 20 67  
PASO ROBLES, CALIFORNIA

**CABERNET SAUVIGNON, CAYMUS** 70  
NAPA VALLEY, CALIFORNIA

**CABERNET SAUVIGNON, LOT 1981 RESERVE** 71  
NAPA VALLEY, CALIFORNIA, BY DUCKHORN

**CHIANTI CLASSICO, CARPINETO** 46  
CHIANTI CLASSICO, TOSCANA

**MASI COSTASERA AMARONE CLASSICO** 88  
AMARONE DELLA VALPOLICELLA, VENETO

**PETITE SYRAH, STAGS' LEAP** 82  
NAPA VALLEY, CALIFORNIA