

STARTERS

♥ "BURNT END" CROSTINI 18
braised and smoked brisket, pickled pepper slaw, and black garlic hollandaise, served on grilled sourdough

AHI OTORO TUNA 22
seared rare, candied jalapeno, pickled melons, yuzu, wasabi pea crumble

BLACK PEPPER MEATBALLS ♥ 12
house ground brisket and pork belly meatballs, served with our signature bourbon au poivre sauce
*additional meatball \$4

WHITE BEAN AND SPANISH HAM 14
cannelini beans and garlic purée, EVOO, spanish ham, baby arugula, spiced olives and grilled sourdough

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

SURF & TURF 39
filet medallions topped with cajun prawns and black garlic hollandaise

8 OZ CENTER CUT FILET MIGNON 51
choice of one side

16 OZ BONELESS RIBEYE 53
choice of one side

16 OZ NY STRIP 48
choice of one side

WESTHOLME WAGYU BAVETTE MP
choice of one side

42 OZ TOMAHAWK 145
choice of two sides

♥ BEEF WELLINGTON MP
puff pastry wrapped around a butter poached filet mignon, wild mushroom duxelle, burnt butter, and wilted greens, mushroom demi glaze
supplies limited daily, longer preparation time

BONE IN BEEF SHORT RIB 49
charcoal roasted root vegetables, scallion and jalapeño chimichurri, parmesan mashed potatoes

DOUBLE BONE PORK CHOP ♥ 39
tasso rubbed and grilled, sweet potato smash, topped with spicy bacon gastrique

The Menu

SOUP & SALAD

SWEET PEPPER AND CORN 11
a creamy soup of fresh mini peppers and sweet corn, sweet with mild spice

GOAT CHEESE SALAD ♥ 12
fig vinaigrette, crumbled goat cheese, walnut brittle, frisee and endive, brandy grilled pears

CLASSIC WEDGE 11
candied bacon, praline pecans, tomato, onion, house made buttermilk blue cheese dressing

CAESAR 11
gem lettuce, sourdough parmesan tuile, garlic and black pepper caesar dressing

♥ HOUSE SALAD 10
baby greens, dried cherries, shaved apples, praline pecans, shaved parmesan, honey and sherry vinaigrette

ENTREES BY J.H.

CHICKEN ROULADE 29
free range chicken breast stuffed with prosciutto and truffle cheese, served with garlic butter smashed fingerling potatoes and black garlic hollandaise

♥ RED SNAPPER 42
garlic butter smashed fingerling potatoes, peppadew and grilled shishito pepper escabeche

RACK OF LAMB MP
parsnip puree, truffle and mint pesto, charcoal roasted root vegetables, watermelon radish

SHRIMP PARMESAN 29
gigli toscani pasta, parmesan, black pepper, chili flake, shaved garlic, smoked tomato
MAKE IT LOBSTER PARMESAN + \$10

SEARED SALMON 34
candied brussels sprouts, topped with snap pea slaw and a smoked tomato lemon glaze

SHRIMP AND GRITS ♥ 31
white cheddar and tasso grits, spicy bacon gastrique, trinity slaw

STEAK FRITES 33
rotating chefs cut, sea salt fries, black garlic hollandaise

The Sides

CANDIED BRUSSELS SPROUTS 11
♥ GOUDA MAC AND CHEESE 12
SWEET POTATO SMASH 9

♥ PARMESAN MASHED POTATOES 9
GARLIC SMASHED FINGERLING POTATOES 11
LEMON PEPPER ROASTED ASPARAGUS 12


*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 fashioned aged even longer in a tawny port barrel with a hint of Ron Barcelo Imperial

BERGAMOT NO.5 SPRITZ 13
Italicus Rosolio di Bergamotto, Prosecco, elderflower syrup, lemon and grapefruit juice, fresh mint

 THE APIARY 16
Zephyr Gin, Chamois liqueur, lemon juice, chamomile honey, aquafaba, tulle, dusted with bee pollen

OAXACA FASHION 15
400 Conejos Reposado Mezcal, Carpano Antica sweet vermouth, Frangelico, cocoa and walnut bitters

Red Wines

PINOT NOIR, DANTE 9 31
CALIFORNIA

PINOT NOIR, JOEL GOTT 14 44
CALIFORNIA

PINOT NOIR, PONZI TAVOLA 18 56
WILLAMETTE VALLEY, OREGON

PINOT NOIR, BELLE GLOS "LAS ALTURAS" 62
MONTEREY, CALIFORNIA

MERLOT, DANTE 9 31
CALIFORNIA

MERLOT, DUCKHORN VINAYRDS 60
NAPA VALLEY, CALIFORNIA

RED BLEND, THE ARBORIST 12 40
PASO ROBLES, CALIFORNIA

RED BLEND, NINER BOOTJACK RED 16 52
PASO ROBLES, CALIFORNIA

RED BLEND, THE BUTLER 60
MENDOCINO, CALIFORNIA

MALBEC, TRIVENTO GOLDEN RESERVE 12 40
MENDOZA, ARGENTINA

CABERNET SAUVIGNON, DANTE 9 31
CALIFORNIA

CABERNET SAUVIGNON, EARTHQUAKE 12 40
LODI, CALIFORNIA

CABERNET SAUVIGNON, AUSTIN HOPE 20 82
PASO ROBLES, CALIFORNIA

CABERNET SAUVIGNON, AMICI 89
NAPA VALLEY, CALIFORNIA

CABERNET SAUVIGNON, CAYMUS 92
NAPA VALLEY, CALIFORNIA

CHIANTI CLASSICO, CARPINETO 46
CHIANTI CLASSICO, TOSCANA

MASI COSTASERA AMARONE CLASSICO 90
AMARONE DELLA VALPOLICELLA, VENETO

PETITE SYRAH, STAGS' LEAP 82
NAPA VALLEY, CALIFORNIA

CHAMOMILE SOUR 13
Milam & Greene Provisions Bourbon, chamomile infused honey, lemon juice, aquafaba, luxardo cherry


FEEL THE BURN'T 19
Aguasol Reposado, Cointreau, Ancho Reyes Chile, mango syrup, lime juice
*special presentation

THE... NEGRONI 14
Botanist Gin, Campari, Carpano Antica, and the award-winning house made pecan syrup

 BRAMBLE ME AWAY 15
The Botanist Gin, Belle de Brillet Pear Liqueur, lemon juice, house made berry preserves

Non-Alcoholic

BERRY HAZE 8
berry preserves, lime juice, ginger beer, candied ginger

 SUN TEA SPRITZ 9
passion fruit, iced tea, lime juice sparkling water

THE BLUSH HOUR 9
rose syrup, lemon juice, elderflower tonic

White Wines

MOSCATO, CAPOSALDO 10 32
ITALY

SAUVIGNON BLANC, MIHA 10 32
MARLBOROUGH, NEW ZEALAND

SAUVIGNON BLANC, MICHAEL DAVID 12 40
LODI, CALIFORNIA

SAUVIGNON BLANC, HONIG RUTHERFORD RSV 58
NAPA VALLEY, CALIFORNIA

PINOT GRIS, LEFT COAST 14 44
WILLAMETTE VALLEY, OREGON

PINOT GRIGIO, CANTINA LAVIS 10 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 9 31
CALIFORNIA

CHARDONNAY, BRAVIUM 12 40
RUSSIAN RIVER, CALIFORNIA

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

CHARDONNAY, DAOU RESERVE 64
PASO ROBLES, CALIFORNIA

Rosé & Sparkling

SPARKLING ROSE, BOTTEGA 11
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