frenchish

menu additions

l'apero: **peach bourbon smash**

what's roger drinking? **mon p'tit pithon 2023 côtes catalanes**
grenache gris/grenache blanc/macabeu blend
a fruity, floral nose; hints of fresh almonds & stone fruits; clean & aromatic. 16/gl

coconut carrot soup
with chile crisp, *007 farm* globe basil & chives gf/df 8

fire island salad
007farm tomatoes & basil, watermelon, peppadews, feta, basil gf 15

pastrami-spiced carrot dog, gruyère, dijon, kraut & mustard caviar V 15

spicy fried chicken sandwich
organic chicken breast, *frenchish* + *silver leaf* cayenne pepper hot sauce*,
celeriac remoulade, crunchy lettuce, squishy white bread 21
*love it?? available by the bottle in a limited batch
****indicate: no bread, open-faced or as a sandwich****

grilled 14oz. nm prime NY strip steak
with charred local shallots, roasted tomatoes & garlic gf 49

bow & arrow beers

Desert Standard Series	German-Style Pilsner 4.7% abv
Dos Arrows	Mexican-Style Lager 5% abv
Bolos & Bling	Belgian-Style Wheat Ale 5.2% abv
See Canyons Broken by Cloud	Hazy IPA 7.5% abv
Ten Years in Concho Country	Hazy IPA 7.5% abv
I Like Big Buttes	DIPA 8% abv