f r e n c h i s h

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

007 farm tomatoes, *silver leaf* peaches & basil, brown butter gf 15

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

roasted *silver leaf* eggplant
with tomato+caper sauce & fresh dill over brown rice gf/vegan 29

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

brown sugar–bruléed black figs with crème fraiche gf 9

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