

l'apero: **tinto de verano**

what's roger drinking? **jerome janodet** ²⁰²³ **moulin-à-vent**
 nose of raspberries, red currants, plums; layered burgundian palate 18/gl

vichyssoise [chilled potato leek soup] ^{gf} 8

007 farm tomato, peach & basil salad, cukons & brown butter ^{gf} 15

shrimp cóctel verrine

with house-pickled tomatoes, carrots & jalapeños ^{gf} 14

pastrami dog

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

grilled cornish game hen•

honey-mustard glaze, goat cheese potato salad ^{gf} 36

lavender crème brûlée ^{gf} 9

goat cheese pound cake with orange-macerated black figs 12

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
I Like Big Buttes	DIPA 8% abv