COCKTAILS
RESOLUTION Prosecco, carica fruit, basil, lemon .................................................. 10
FREDDY MERCURY Prosecco, Broker’s gin, pan-roasted star anise, cardamom, ginger, lemon .................................................. 10
COLD & BITTER Aperol, pineapple, absinthe, lemon .................................................. 10
AFTERMATH Beef confit tomato juice, Fresno chili, Bloody Mary sauce, lemon juice .................................................. 10
HOBO Don Amado mescal, yellow Chartreuse, coffee, whipped cream ........... 10

BARBECUE ENTREMÈS
BBQ SIRLOIN STEAK TIPS ..................................................................................... 16
HOUSE-MADE AGED CHEDDAR BRATWURST .................................................. 15
“TICE SPICE” RUBBED CORNISH GAME HEN .................................................. 17
MOROCCAN SPICED-LAMB CHOPS .................................................................. 19
CEDAR PLANK-ARCTIC CHAR ......................................................................... 19
GRILLED & SMOKED VEGETABLE PLATTER .................................................... 15

SIDES
BOSTON BAKED BEANS ...................................................................................... 3
FRENCH FRIES ..................................................................................................... 6
POTATO SALAD .................................................................................................... 5
GRILLED NEW POTATOES ................................................................................. 5
MAC & CHEESE ................................................................................................... 6
BLACK-EYED PEAS WITH SMOKED HAM HOCK ............................................ 5
GRAISON KALE WITH BACON .......................................................................... 4
GRILLED & SMOKED VEGETABLES ................................................................. 4
ROASTED BRUSSELS SPROUTS & SQUASH ....................................................... 4

Adam Keough, Executive Chef

RAW BAR
OYSTERS ............................................................................................................. 3.5 ea
Beau Soleil, New Brunswick • Marin Miyagi, Tomales Bay • Kumamoto, Point Reyes Szechuan peppercorn migneronette, lemon
CHILLED DUNGENESE CRAB ................................................................. 16/30
SAUTEED DUNGENESE CRAB ................................................................. 18/32
OSTER SHOOTER Bloody Mary sauce ... 4.5 with vodka ........... add 2.25
SMOKED STUREGON fennel salad, sauce gribiche, crostini ........... 15

BARBECUE ENTREMÈS
ENTREMÈS
TWO EGGS ANY STYLE potatoes, toast, house-made fennel sausage, ham, or bacon ........................................................................ 11.5
OMLETTE guanciale, broccoli, piquillo peppers, manchego .................................................. 14
BASTED EGGS crispy pork confit, black beans, tomatillo salsa, jack cheese, house-made corn tortillas .................................................. 15
BROCHE FRENCH TOAST vanilla-Bourbon-poached pears, whipped mascarpone, Vermont maple syrup .................................................. 13
CROQUE MONSIEUR Black Forest ham, gruyère, Dijon mustard, toasted levain, béchamel, mixed greens .................................................. 13
add an egg .................................................. 1.5
GRILLED CHEESE & PORTABELLA SANDWICH smoked provolone, roasted bell peppers, jalapeno-basil pesto .................................................. 13
add bacon .................................................. 2
ABSINTHE HAMBERGER Marin Sun Farms ground beef, aioli, red onion, lettuce, house-made pickles .................................................. 13
smoked gouda, sautéed mushrooms, gruyère, spicy caramelized onions, fried egg, or gorgonzola .................................................. 15 ea

DOMESTIC CHEESES
HUMBOLDT FOG yuzu marmalade goat milk, ash ribon, creamy, tangy Cypress Grove Chevre, Arcata, California
FLAGSHIP quince paste cow milk, semi-hard, robust, nutty Beecher’s Handmade Cheese, Seattle, Washington
HUDSON VALLEY CAMEMBERT maple walnuts cow & sheep milk, buttery, tangy Old Chatham Sheepherding Co., Old Chatham, New York

IMPORTED CHEESES
STILTON honeycomb cow milk, earthy, moist, minerally, fruity Colston Bassett & District Dairy, Nottinghamshire, England
CLISSON quince paste goat milk, sticky, creamy, fruity Union Laitière de la Venise Verte, Bordeaux, France
OSSAU IRATY fig cake raw sheep milk, firm, grassy, mild, sweet M. Philippe Salies, Pyrénées, France

Single cheese 9 Selection of three cheeses 24 Selection of five cheeses 35

Each of the above served with its condiment & house-made walnut bread
CHAMPAGNE COCKTAILS

<table>
<thead>
<tr>
<th>Name</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>ABSINTHE SANGRIA</td>
<td>Red wine, Raynaud VSOP Brandy, Citrus, &amp; Champagne</td>
</tr>
<tr>
<td>BUCK'S FIZZ</td>
<td>Fresh orange juice, Monin grenadine, &amp; Champagne</td>
</tr>
<tr>
<td>SEELBACH COCKTAIL</td>
<td>Bourbon, curaçao, Peychaud's, &amp; Angostura bitters, topped with Champagne &amp; an orange twist</td>
</tr>
<tr>
<td>WHITE</td>
<td>White peach purée &amp; Champagne</td>
</tr>
<tr>
<td>FAME</td>
<td>St. Germain elderflower spirit, Aperol aperitivo, lemon juice &amp; prosecco</td>
</tr>
<tr>
<td>DEATH IN THE AFTERNOON</td>
<td>Pernod Absinthe &amp; Champagne</td>
</tr>
</tbody>
</table>

BLOODIES 9. each

<table>
<thead>
<tr>
<th>Name</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>BLOODY MARY Vodka</td>
<td>House-made bloody mary mix, &amp; a splash of lemon juice</td>
</tr>
<tr>
<td>DANISH MARY</td>
<td>Chilled Akvavit, house-made bloody mary mix, &amp; a splash of lemon juice</td>
</tr>
<tr>
<td>RED SNAPPER</td>
<td>Gin, house-made bloody mary mix, &amp; a splash of lemon juice</td>
</tr>
</tbody>
</table>

SELECTED COCKTAILS

GINGER ROGERS  Brocker's Gin, fresh mint, ginger syrup, & lime juice topped with ginger ale. Served on the rocks in a tall glass with a squeeze of lime. An adaptation of the 'Favorite Cocktail' from *Drinks* (1914), by Jacques Straub. 9.


MARTINEZ  Brocker's Gin, Dolin dry vermouth, a splash of maraschino liqueur, & a dash of orange bitters. Stirred & served up with an orange twist. Our nod to the Professor Jerry Thomas' turn-of-the-century cocktail, which many argue is the forefather of the Martini. 9.


PERFECT PEAR  Vodka, pear brandy, lemon juice, sugar, & a splash of orange juice. Shaken & served up in a cocktail glass with a sugared rim. 9.

CASINO  Gin, lemon juice, maraschino liqueur, & orange bitters. Shaken & served in a cocktail glass with a brandied cherry. *A recipe from The Hour and When* (1933) by G. P. Marco. 9.

SIDECAR  Brandy, lemon juice, curaçao, & a dash of orange bitters. Shaken & served up in a cocktail glass with a sugared rim. *Our version of this classic is based on a recipe from* *Swaffles* (1930), by "Cocktail Bill" Boothby. 9.

UPTOWN' MANHATTAN  Evan Williams "House Select" bourbon, Carpano 'Antica Formula' sweet vermouth, & a dash each of orange bitters & Angostura bitters. Served up with brandied cherries & an orange twist. This is our version of one of the all time great cocktails. 10.

MUJER VERDE  Hendrick's Gin, lemon-lime juice, simple syrup, & a dash each of Green & Yellow Chartreuse. Shaken & served up with a lime twist. This recipe was resurrected by our bartender "D Mexican" from his hometown, Guadalajara. 11.

DIZZY VINE  El Campo de Encanto pisco, Veen Acai spirit, grapes, & a splash of lemon juice. Shaken, served over ice, & topped with prosecco. Hurray for grapes! 9.

NOUVEAU CARRE  Milagro Añejo Tequila, Benedictine, brandy, Lillet Blanc, & Peychaud's bitters. Stirred & served up with a lemon twist. This sophisticated sipper is an adaptation of the classic New Orleans cocktail the 'Vieux Carré.' 11.

RISE & SHINE  Herradura blanco, Solerno blood orange liqueur, green fairy, Campari, prosecco, & lemon juice. Shaken & served in a flute with a orange twist. A cure all, depending on whom you ask. This cocktail is sure to smooth out last night's wrinkles. 11.

CITRON LEMONADE  Hangar One Buddha's-Hand Vodka, ginger syrup, lemon juice, ginger ale, & a splash of cranberry juice. This cocktail is a variation of our non-alcoholic beverage "Absinthe Lemonade" created by Mario Valiante Dionysos. A great drink made better when someone came up with the bright idea of putting a shot of booze in it. 11.

DRY-COUNTY COCKTAIL  George Dickel No. 12 Whiskey, Dolin Dry Vermouth, ginger syrup, & lemon bitters. Stirred & served up with a lemon twist. The name of this cocktail is a reference to the fact that distilleries exist where laws prohibit the sale of such hooch. 11.

DAEDAUS  Jameson Irish Whiskey, ginger syrup, & a touch of orange bitters. Stirred & served up with an orange twist. A recipe created by Uncle Jack Kelleher of the Gravedigger's Bar, Dublin, after he got hit by an early morning Guinness truck & needed a healthy elixir for his pains. Brought to these shores by The Man. 9.

GALAPAGOS  Kaffir-lime leaf muddled in pepper syrup, Alto del Carmen Pisco, lemon-lime juice, & a splash of grapefruit juice. Shaken & served up with sunken brandied cherries. This is a Xanadoodle creation, named in honor of Kurt vonnegut's eponymous modern classic. 9.

21 HAYES  Damrak Gin muddled with cucumber, a healthy splash of Finns No.1, lemon juice, & simple syrup. Shaken & served up with a cucumber slice & a house-pickled onion. Concocted by Dr. Schwartz to provide relief to those arriving at our door by way of San Francisco's Municipal Railway. 11.

EL PRESIDENTE  Barbancourt 3-star rum, sweet vermouth, & a dash of Peychaud's bitters. Stirred & served up with an orange twist. Inspired by Guilermo, head bartender at the Ritz Carlton, Santiago, Chile. 11.

OLD HAVANA  Goslings dark rum, lime juice, simple syrup, a splash of orange juice, & a dash of orange bitters. Inspired by "The Havana Cocktail", taken from the *The Savoy Cocktail Book* (1930), by Harry Craddock. 9.

BRONX 'BOMBER'  Bombay Sapphire, sweet & dry vermouth, lemon juice, simple syrup, & a splash of orange juice. Shaken & served up, with a twist of lemon. A variation of the Bronx Cocktail from the Old Waldorf-Astoria Bar Book (1935), by Albert Stevens Crockett. 9.

JOY RIDE  Hangar One Citron vodka, Campari, grapefruit juice, & lemon wedges. Served long over ice with a lemon twist. An elixir by Toni Abou-Ganim, designed for the Bellagio, Las Vegas. A modern loo for cocktails in the 1990's. 11.

FRENCH '75  Gin, lemon juice, & simple syrup. Served over ice in a pincher glass, topped with Champagne, & garnished with brandied cherries & a lemon twist. The name of this old favorite refers to a piece of artillery used in World War I. The recipe comes from *Life in the Trenches* (1919), by Harold Sanders. 10.

WONDERLUST  Bols Genever, pineapple gum, Crème de Violette, lemon juice & a dash of Absinthe. Shaken & served up with a healthy slice of lime leaf muddled in sweet syrup, Alto del Carmen Pisco, lemon juice, & a dash of orange bitters. A recipe created by *Toni Abou-Ganim*, designed for the Bellagio, Las Vegas. A modern loo for cocktails in the 1990's. 11.

DARB COCKTAIL  Gin, Apricot Liqueur, dry vermouth, & a touch of lemon juice. Shaken & served up in a cocktail glass with a lemon twist. A recipe adapted from *The Savoy Cocktail Book* (1930), by Harry Craddock. 10.

JUICES AND NON-ALCOHOLIC

ABSINTHE LEMONADE  Freshly squeezed lemon juice, ginger syrup, & cranberry juice, topped with ginger ale 3.5

CITRON PRESSE  Freshly squeezed lemon juice, served with simple syrup & water 4.

FRESH-SQUEEZE ORANGE OR GRAPEFRUIT JUICE 5/6.5