



SNACKBAR

*"The destiny of nations depends on the manner in which they feed themselves."
- Jean Anthelme Brillat-Savarin*

HAPPY HOUR 4-5 PM DINNER 5-9 PM

SMALL PLATES

- Oysters on the Half Shell *Market Price*
French Onion Soup 9
Green Salad 11
*Carrot, Radish, Pickled Green Beans, Chopped Egg,
Citrus Herb Vinaigrette*
Roasted Beets 12.50
Grapefruit, Tahini Whipped Feta, Sesame Crackers, Pomegranate Molasses
Romaine Wedge 14
*Toasted Pecans, Benton's Bacon, Roasted Cherry Tomatoes,
Pickled Onions, Bleu Cheese Dressing*

SANDWICHES

- Served with Seasoned Fries; Add Rosemary-Parmesan Frites 2.5*
Damn Fine Burger 13.5
*44 Farms Beef, Brioche Bun, American Cheese, Dijonnaise,
Dill Pickle, Minced Red Onions
Add Big Bad Bacon 2.5
Add a Fried Egg 1.25*
Duck Croque Monsieur/Madame 15/16.25
*Confit Duck Legs, Sourdough, Dill Pickle, Creole Mustard,
Gruyere Cheese*
Pork Schnitzel 15
*Caper Aioli, Pickled Red Onion, Swiss Cheese,
Dressed Arugula, Brioche Bun*

HAPPY HOUR

- Oysters on the Half Shell 1.75/Each
Domestics 2
Select Drafts 3
Select Wine 5
Select Classic Cocktails 6

**Please ask your server which selections are available.*

NOT SO SMALL PLATES

- Fried Catfish & Grits 25
Benton's Ham, Mushrooms, New Orleans BBQ Sauce
Shrimp Mac & Cheese 28
Oyster Mushrooms, Fresh Herbs
Lamb Cassoulet 30
Moroccan Spiced, Olives, Chickpeas, Merguez, Roasted Carrots
Pumpkin Seed-Crusted Sunburst Trout 32
Shiitake-Poblano Cream, Chile-Dusted Fried Sweet Potato
Gaucha-Style Coulotte Steak 35
Fried New Potatoes, Ensalada Criolla, Chimichurri

DESSERTS

- Mango-Lime Cheesecake 10
Tequila Citrus Sauce, Toasted Coconut, Lime Foam
Dark Chocolate Financier 10
Cappuccino Mousse, White Chocolate Sauce
Grapefruit Pound Cake 10
Caramel Sauce, Ginger-Basil Sherbet



SNACKBAR

COCKTAILS

SEASONAL SIPS

- Mi\$\$\$i\$\$\$iPpi Mudblood 10**
Bristow Barrel-Aged Gin, Cherry Heering, Orange, Angostura & Reagan's Orange Bitters
- Apple Bernheim Jeans 10**
Bernheim Wheat Whiskey, Rothman Pear, Apple Shrub, Lemon
- The Gold Standard 11**
Wonderbird Gin, Ginger Liqueur, Golden Milk, Honey-Rose Syrup
- Cherry Drop Top 11**
Nux Alpina, Wild Turkey 101, Angostura Bitters, Cheerwine, Pickled Cherry
- ¿Que es Flipadelphia? 11**
El Jimador Reposado, Ilegal Mezcal, Averna, Grapefruit, Lime, Egg White, Peychaud's
- Hazy Eye 12**
Mount Gay Rum, Wray & Nephew Overproof Rum, Sfumato, Luxardo, Peychauds & Reagan's Orange Bitters

CLASSICS

- Tuxedo 10**
Bristow Gin, Fino Sherry, Reagan's Orange Bitters
- Rosita 11**
El Jimador Reposado, Punt e Mes, Dry Vermouth, Campari, Angostura
- Martinez 11**
Wonderbird Gin, Sweet Vermouth, Luxardo, Angostura
- Navy Grog 11**
Light, Dark, and Overproof Rum, Allspice Dram, Grapefruit, Lime, Rich Syrup, Angostura, Peychauds
- Japanese Highball 11**
Suntory, Topo Chico, Expressed Lemon Peel

HOUSE CLASSICS

- Rum is a Battlefield 11**
Pusser's Gunpowder Proof Rum, Hoodoo Liqueur, Lime, Sorghum Syrup
- Lurleen 11**
Overproof Bourbon, Ginger Liqueur, Bitters-Soaked Lemon, Turbinado, Grapefruit, Sweet Vermouth, Nutmeg
- Perfect Oxonian 11**
Buffalo Trace, Sweet & Dry Vermouth, Angostura, Walnut Bitters
- Big Bad Old Fashioned 11**
Bourbon, Bacon Bitters, Turbinado
- Old Manhattan 11**
Overproof Bourbon, Carpano Antica, Cherry Heering, Angostura & Whiskey Barrel-Aged Bitters, Flamed Orange Peel

ZERO PROOF

- Rosemary Pop 5**
Rosemary, Lemon, Simple, Grapefruit, Topo Chico
- Apple Dumpling Gang 5**
Apple Shrub, Lemon, Ginger Ale

BEER

- Miller High Life 3.5**
- Budweiser 3.5**
- Miller Lite 3.5**
- Michelob Ultra 3.5**
- Coors Banquet 3.5**
- SPB Suzy B 5**
- Stella Artois 5**
- Ghost in the Machine Double IPA 6**

*Please ask your server about our rotating drafts.

WINE

G/B SPARKLING

- Veuve du Vernay Brut Rosé | France 7/28**
- La Marca Prosecco | Italy 8/32**
- Stéphane Coquille 'Carte D'Or' Champagne France 76**
- Taittinger Brut Champagne | France 100**

ROSÉ

- Hogwash | Oakville, California 9/36**
- Château de Trinquedevél | Tavel, France 40**

WHITE

- Mohua Sauvignon Blanc Marlborough, New Zealand 7/28**
- Château Ducasse Bordeaux | France 9/36**
- La Crema Pinot Gris | Monterey, California 9/36**
- Luli Chardonnay Santa Lucia Highlands, California 10/40**
- Champalou Vouvray | Loire, France 40**
- Sonoma-Cutrer 'Russian River' Chardonnay California 44**
- Franck Millet Sancerre | France 44**
- Louis Jadot Pouilly-Fuissé | Burgundy, France 52**
- Cloudy Bay Sauvignon Blanc Marlborough, New Zealand 54**
- Scribe Riesling | Sonoma County, California 60**
- Cade Sauvignon Blanc | Napa Valley, California 64**
- Matthiasson 'Linda Vista Vineyard' Chardonnay Napa Valley, California 64**

RED

- Austerity Pinot Noir | Central Coast, California 7/28**
- Cosentino Cabernet Franc | Lodi, California 8/32**
- Kermit Lynch Côtes du Rhône | France 8/32**
- Sharecropper's Cabernet Sauvignon Columbia Valley, Washington 9/36**
- Quest 'Proprietary Blend' Paso Robles, California 47**
- Ridge 'East Bench' Zinfandel Sonoma County, California 62**
- Nicolas Reau 'Pompois' Cabernet Franc Loire, France 64**
- Arista 'The Mac' Pinot Noir Russian River Valley, California 65**
- Krutz 'Anderson Valley' Pinot Noir Santa Rosa, California 65**
- Halter Ranch Cabernet Sauvignon Paso Robles, California 68**
- Paraduxx 'Proprietary Blend' Napa Valley, California 82**
- Barton & Guestier Châteauneuf-du-Pape Rhône, France 85**
- Stag's Leap Cabernet Sauvignon Napa Valley, California 95**