
Our Featured Inspirations

Gazpacho ...10

Tajin crema, crispy tortilla strips
Noble Vines 667 Pinot Noir

Ginger + Garlic Asparagus Salad ...12

local mixed greens, sliced pears, soppressata, spring onions,
parmesan, orange + dill vinaigrette
Frisk Riesling

Braised Beef Brisket ...35

\$5 prix fixe supplement
beer + pear brine, sautéed asparagus, mushrooms,
artichokes, mushroom cream sauce
OZV Old Vine Zinfandel

Market Fish ...MP

prix fixe supplement
carrot + turnip salad, roasted asparagus,
dill + spring onion bechamel
Domaine de Vaufruges Vouvray

∞ Orange + Pear Clafouti ...12

Espresso dust, pepita + orange dill granola,
vanilla ice cream
Poema Cava Extra Dry

****No Substitutions with the Feature Menu****

Our Featured Flights

Kentucky Owl Trio ~ Confiscated Straight Bourbon Whiskey,
Maighstir Limited Release, St. Patrick's Limited Release...90

Very Olde St. Nick ~ Ancient Cask Immaculata, Winter
Maple, Ancient 8yr Rye...160

Joseph Magnus Trio ~ Triple Cask, Cigar Blend,
Murray Hill Club ...95

Hooten Young 6yr Cask Trio ~ Cabernet Cask Finish,
Petite Sirah Cask Finish, Zinfandel Cask Finish ...50

Hooten Young Tour Trio ~ 12yr Batch No.1, 15yr Barrel
Proof, Special 16yr Reserve Jack Carr Warrior Proof ...88

Drink Special

Cherry Blossom Martini...15

Raku gin, strawberry liquor, lychee syrup, rose water,
lemon juice, Luxardo cherry juice

Smoke on the Water...12

House infused mint mezcal, Chacho jalapeño, lemon, watermelon

Lemon Meringue Pie Martini...14

whipped vodka, cream limoncello, limoncello, whipped cream,
graham cracker crumble

Espresso Old Fashioned...14

bourbon, espresso, brown sugar simple syrup, chocolate
bitters

Our Cheeses

Big Ed's Gouda - A hard, yellow cheese from pasture
grazed cow's milk. It has a smooth and creamy
mouthfeel with a rich, buttery, grassy finish. This
Wisconsin cheese has a 90-day aging process which
brings out unique flavors due to the strict humidity and
temperature control.

Raclette - A semi-hard pale yellow-ivory cow's cheese
with small irregular holes and an edible orange-brown
rind. Native to the Swiss Alps as well as the Alps of France
it has a smooth, creamy texture with a nutty, fruity, milky
flavor.

Hooks Blue Cheese - Blue Paradise - A crumbly,
double cream blue cheese with a slight tanginess made
from pasteurized cow's milk.

Drunken Goat - A white, semi-soft pasteurized goat's
cheese that has been soaked in wine for at least 72
hours which creates the purple rind. After soaking, this
Spanish cheese ages for an additional 75 days. This
additional aging causes a smooth and creamy texture
that finishes fruity and tangy on the palette.

Manchego - A semi-firm, pale yellow cheese made
with pasteurized Manchego sheep's milk. Our
Manchego has been aged for 6 months which creates
a toasted, nutty, slightly buttery flavor without becoming
too crumbly or dry in texture.

Red Dragon - This specialty blend cheddar, with
wholegrain mustard and brown ale, is made from
pasteurized cow's milk. It has a firm but buttery and
moist texture with quite a pleasant bite due to the
mustard seeds.

Cantal Entre - Deux - This hard, pale yellow, pasteurized
cow's cheese is most commonly known as "French
Cheddar". The color of the golden-gray rind and flavor
of the cheese depend on which of the three maturing
stages it's in. Our Cantal, Entre-Deux, the second stage
of maturing, is aged between three and seven months
for a nutty, buttery, and fresh grass flavor without being
dry.

Triple Creme Brie - A buttery, creamy, indulgent
experience with a mostly traditional brie that has three
times the amount of butterfat. This indulgent cheese is
made from pasteurized cow's milk and comes from
France.

Charcuterie

Soppressata - A soft, compact cured pork. It is
traditionally made in Italy by salting and seasoning the
meat before casing it and air drying. This meat is more
coarsely ground than the traditional salami with robust
flavors of aromatics, black pepper, garlic, and paprika.

Prosciutto - This bright red cured ham from Italy has a
creamy white fat with a light pleasant flavor. The fresh,
intense aroma is a telltale sign of how it's been aged,
skillfully over 13 months with lots of sea salt and dry air.