
Our Featured Inspirations

Gazpacho ...10

Tajin crema, crispy tortilla strips
Noble Vines 667 Pinot Noir

Watermelon Salad ...12

EVOO spring mix, compressed tajin rubbed watermelon, feta
Campuget Traditional Rosé

Pork Tenderloin ...29

lime + curry rubbed, coconut rice,
asparagus, apricot hot honey glaze
Frisk Riesling

Market Fish ...MP

prix fixe supplement
broccoli rabe, chili romesco, fruit salsa
Domaine de Vaufuget Vouvray

∞ Charlotte aux Fraiser ...12

strawberry mousse, lady fingers,
pink chocolate

Poema Cava Extra Dry

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

Our Featured Flights

Sagamore Trio~ Cask Strength, Double Oak, Sherry Cask...64

New Riff Trio~ Balboa, Single Barrel Rye, Straight Rye...85

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

Smoke on the Water...12

House infused mint mezcal, Chacho jalapeño, lemon, watermelon

Espresso Old Fashioned...14

bourbon, espresso, brown sugar simple syrup, chocolate bitters

Hot Honey Strawberry Bourbon Smash...14

bourbon, strawberries, hot honey, basil

Lemon Meringue Pie Martini...14

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

Strawberry Shortcake Martini...14

Whipped vodka, white chocolate liquor, amaretto,
strawberry purée, whipped cream, shortcake crumble

Mini Martini Flight...25

lemon meringue pie, strawberry shortcake, espresso

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. Wisconsin cheese has a 90-day aging process which brings out unique flavors due to the strict humidity and temperature control.