

TO SHARE

DAILY OYSTERS	21/42
lemon, cocktail sauce and mignonette	
SHRIMP TEMPURA BITES	21
sriracha aioli, lime zest, chive	
ARANCINI BITES	17
risotto, mozzarella cheese, pesto pomodoro	
BAR ROOM SLIDERS	21
cheddar, onion jam, pickle, truffle mayo	
CALAMARI FRITTI	23
spicy marinara, basil aioli, lemon	
THE NACHOS	16
cheddar, pickled jalapeño, pico de gallo, lime crema	
add ons: guacamole 5 chicken 5 pork shoulder 7 steak 9	

FAVORITES

SALMON CRISPY RICE	21
srirach aioli, toasted nori, scallion, jalapeño	
BAR ROOM FRIES	17
white truffle oil, parmesan, fresh herbs	
BUFFALO CAULIFLOWER	18
buttermilk, blue cheese, carrots, celery	
CAVIAR & TOTS	29
crème fraîche, chive	
BAO BUNS	21
crispy pork belly, pickled onion, cilantro, hoisin	
CRISPY BRUSSELS SPROUTS	18
sweet chili sauce, cilantro, toasted peanuts	

MARIA'S SWEETS

KEY LIME PIE	16
whipped cream	
FLOURLESS BROWNIE	17
chocolate ganache, vanilla ice cream	
WARM APPLE PIE	18
vanilla ice cream a la mode	

SOUPS & SALADS

HEIRLOOM TOMATO GAZPACHO	16
serve chilled, cucumber, sherry vinegar, basil oil	
POZOLE ROJO	17
pork shoulder, cabbage, radish, cilantro, lime	
THAI STEAK SALAD	26
mint, cilantro, marinated cucumber, roasted peanuts	
WEDGE SALAD	18
crispy bacon, cherry tomatoes, blue cheese dressing	
KALE & QUINOA SALAD	19
manchego, almonds, cranberries, dijon vinaigrette	
CLASSIC CAESAR	20
parmesan, garlic-bread crumble	
add ons: avocado 4 chicken 5 shrimp 7 steak or salmon 9	

SANDWICHES

LOBSTER ROLL	32
tarragon aioli, potato bun, fries	
CRISPY CHICKEN SANDWICH	23
asian slaw, kimchee pickles, yuzu aioli, fries	
FRENCH DIP	25
shaved roast beef, swiss cheese, horseradish cream	
NASHVILLE HOT CAULIFLOWER	21
sliced pickles, mayo, fries	

SIGNATURES

FAROE ISLAND SALMON	34
bulgogi glaze, jasmine rice, baby bok choy	
THE BAR ROOM BURGER	28
sharp cheddar, pickles, melted onion, truffle aoli, fries	
FISH AND CHIPS	26
mushy peas, house tartar, malt vinegar	

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BOOK YOUR NEXT EVENT

