

TO SHARE

DAILY OYSTERS 21/42

lemon, cocktail sauce and mignonette

GRILLED SHRIMP SATAY 21

spicy slaw, peanut dipping sauce

ARANCINI BITES 17

risotto, mozzarella cheese, pesto pomodoro

BAR ROOM SLIDERS 21

cheddar, onion jam, pickle, truffle mayo

BURRATA 19

calabrian chili-honey, grilled ciabatta

HUMMUS 16

cilantro & jalapeño-spiced tahini, grilled pita

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

MARIA'S SWEETS

KEY LIME PIE 16

whipped cream

FLOURLESS BROWNIE 17

chocolate ganache, vanilla ice cream

BLACKBERRY CHEESECAKE 18

whipped cream

TO START

HEIRLOOM TOMATO GAZPACHO 16

serve chilled, cucumber, sherry vinegar, basil oil

POZOLE VERDE 17

shredded chicken, tomatillo, radish, cilantro

KALE & QUINOA SALAD 19

manchego, almonds, cranberries, dijon vinaigrette

WEDGE SALAD 18

crispy bacon, cherry tomatoes, blue cheese dressing

CLASSIC CAESAR 20

parmesan, garlic bread crumble

add ons: avocado 4 chicken 5 shrimp 7 steak or salmon 9

SIGNATURES

CHICKEN PAILLARD 24

wild arugula, cherry tomatoes, parmesan, balsamic glaze

FISH AND CHIPS 26

mushy peas, house tartar, malt vinegar

FAROE ISLAND SALMON 34

bulgogi glaze, jasmine rice, baby bok choy

CRISPY CHICKEN SANDWICH 23

asian slaw, kimchee pickles, yuzu aioli, fries

FRENCH DIP 25

shaved roast beef, swiss cheese, horseradish cream

THE BAR ROOM BURGER 28

sharp cheddar, pickles, melted onion, truffle aoli, fries

LOBSTER ROLL 32

tarragon aioli, potato bun, fries

SUMMER CORN RISOTTO 26

blistered tomatoes, basil oil, parmesan

STEAK FRITES

cognac peppercorn sauce, baby cress salad

dry aged hanger 38

prime filet mignon 62