



**FEATURED SIGNATURE COCKTAILS**

**THE 1799 \$16**

*Cucumber Vodka, Elderflower Liqueur,  
Pineapple, Lime*

**AUSTIN MULE \$15**

*Deep Eddy Ruby Red Vodka,  
Lime, Ginger Beer*

**MEMOIRS OF A GRAPEFRUIT \$14**

*Cirrus Vodka, Orange Liqueur  
Vermouth,  
Pink Grapefruit, Lime*

**OAXACAN OLD FASHIONED \$17**

*Tequila, Vida Mezcal,  
Preparation  
Agave Nectar, Orange Bitters*

**I'm a TRACE Old Fashioned \$24**

*Buffalo Trace with Traditional Preparation*

**MAPLE WALNUT MANHATTAN \$18**

*Knob Creek, Vermouth, Maple Syrup,  
Black Walnut Bitters*

**A Very Rare Manhattan \$30**

*Eagle Rare 10-Year Bourbon, Sweet  
Angostura, Cherry: Served Up*

**"If You Got It" (Blanton's) Old Fashioned \$45**

*Blanton's Bourbon with the Traditional*

**DESSERTS**

TRIO OF SORBETS \$12

RUM SAVARIN \$12

*Caramel Puree, Whipped Cream, Cinnamon Sugar,  
Vanilla Ice Cream*

APPLE CLAFOUTIS \$12

*Vanilla Ice Cream, Apple Cider Reduction*

CHOCOLATE CAKE \$12

*Milk Jam, Red Wine Poached Pears, Coffee Mousse, Whipped Cream, Peanut Crumble*

LAVENDER CRÈME BRULÉE \$12 GF

*Apple Raisin Compote, Mint, Granola*

BRILLIANT SAVARIN CHEESE \$12

*Pumpkin, Rye Toast, Pumpkin Marmalade, Fried Pie, Orange*





STURGEON CAVIAR \$14

*Lemon Rosettes, Scallion- Buttermilk Crème Fraiche*

ROASTED RED BEET SALAD \$14

*Red Wine Gastrique, Poached Hen Egg, Goat Cheese, White Chocolate Vanilla Vinaigrette*

ROASTED SUGAR PIE PUMPKIN SOUP GF \$13

*Apple Mouse, Sweet Potato, Fig Leaf Oil*

PEAR & ARUGULA SALAD GF \$16

*Bosc Pear, Arugula, Bleu Cheese, Candied Pecans, Saba*

BONE MARROW & ESCARGOT GF \$22

*Pernod Butter, Country Toast, Lemon*

ORANGE BUTTER POACHED CARROTS \$15

*Carrot Marmalade, Chili Oil, Carrot Katsu, Almond Crumble*

BLISTERED SHISHITOS GF \$14

*Speck, Brioche Croutons, Radish, Cilantro Vinegarette, Garden Greens, Goat Cheese*

GOAT CHEESE, SPINACH & LEMON AGNOLOTTI \$18

*Garden Turnip, Mushroom Broth, Mushrooms*

BEEF TONGUE "RUEBEN" \$16

*1000 Island Dressing, Gruyere, Gherkins, Beef Tongue Pastrami, Rye Bread*

BRITISH COLUMBIA OYSTERS GF \$15

*Cilantro-Jalapeno Mignonette, Citrus Cocktail Sauce, Lemons*

TUNA CRUDO \$22

*Fried Shallots, Radish, Jalapenos, Yuzu Emulsion, Fermented Mushrooms, Soy Foam, Pistachio, Toasted Rice Pudding*

BRAISED P.E.I. MUSSELS \$18

*White Wine, Garlic, Ginger, Parsley, Country Bread*

#### **SIDES**

PAPAS BRAVAS \$10

*Spicy Paprika*

SPAGHETTI SQUASH \$10

*Parmesan Emulsion*

BLISTERED AJI DOLCE PEPPERS \$10

*Manchego, Marcona Almonds*

FRIED BRUSSEL SPROUTS \$10

*Red Wine Syrup*



RATATOUILLE RISOTTO \$20

*Eggplant, Zucchini, Squash, Bell Peppers, Tomatoes, Onions, Parmesan*

ARUGULA PESTO FETTUCCINE \$22

*Crème Fraiche, Lemon, Almond, Pecorino, Apple, Cauliflower*

PANCETTA WRAPPED TROUT GF \$29

*Roasted Potatoes, Spicy Paprika, Bordelaise, Peanut Garlic Gremolata Crumb*

PAN-ROASTED SCOTTISH SALMON GF / DF \$28

*Potato Cake, Radishes, Turnips, Onions, Sauce Vierge*

HALIBUT CIOPPINO STEW GF \$30

*Potato Confit, Baby Carrot, Onion, Mussel, Prawn, and Red Wine Broth*

PAN ROASTED RED SNAPPER AND FOIE GRAS \$34

*Celery Root Puree, Fried Parsley, Yuzu Emulsion, Leek Confit, Braised Leeks*

ROASTED CHICKEN BREAST & COQ AU VIN GF \$28

*Creamed Farro, Mirepoix, Red Wine Syrup*

ROASTED PORK TENDERLOIN GF \$24

*Braised Red Cabbage, Fruited Mustard Butter Sauce, Pear Butter*

N.Y. STEAK AU POIVRE \$36

*Yukon Gold Mashed Potatoes, Onion Rings, Green Beans, Madeira Cream Peppercorn Sauce*

BEEF BURGER \$19

*Herbs, Lemon, Garlic, House Made Mustard Seed Bun, Caramelized Onions, Mornay Sauce, Bacon, Chips, Pickle*

BOEUF BOURGUIGNON \$22

*Lardons, Carrots, Onions, Leek, Red Wine Sauce*

BRAISED LAMB SHANK \$33

*Brussel Sprouts, Parmesan Polenta Cake, Vanilla Parsnips, Natural Jus*