



STARTERS

- CHILLED PEA SOUP · marcona almonds, creme fraiche · 10
CHARRED-TAR · tenderloin, A-I aioli, truffle oil · 17
CRISPY OCTOPUS & PORK BELLY · 'takoyaki' style, bonito, pickled ginger · 18
BURRATA · prosciutto, pea pesto, beet vinaigrette · 16

BRUNCH FAVORITES

- AVOCADO & HEIRLOOM TOMATO TOAST · poached eggs, radishes chives · 18
CHICKEN & WAFFLES · fried egg, maple glazed bacon, b&b pickles · 22
PASTRAMI SMOKED SALMON · pumpernickel toast, herbed cream cheese · 21
STEAMED MUSSELS · spinach, fregola, vanilla saffron aioli · 21
BOURSIN OMELET · frisee & watercress salad, fries · 16
ENGLISH BENEDICT · rasher of ham, hollandaise · 21
TRAVELLE BENEDICT · lobster, spinach, truffle hollandaise · 29

FLATBREADS

- MUSHROOM · caramelized onions, blue cheese, port reduction · 18
PROSCIUTTO · arugula, lemon, olive oil · 18
MARGHERITA · mozzarella, parmesan, tomato · 15

SANDWICHES

- ADOBO MAHI MAHI · avocado, cilantro, chipotle crema · 18
THE MAC · prime beef burger, mac sauce, american cheese, b&b pickles · 23
LAMB BURGER · grilled flatbread, tzatziki dressing, fresh herbs · 21
CRISPY FRIED CHICKEN · homemade ranch, fennel slaw, dill pickles · 18
SMOKEY TURKEY CLUB · bacon, piquillo peppers, aioli, fried egg · 22
DAILY GRILLED CHEESE · (ask about it!) · 16

ENTRÉES

- ASPARAGUS & PEA RISOTTO · fresh herbs, lemon, rock shrimp · 29
BRANZINO · sofrito, chorizo, farro, spring vegetable pilaf · 36
MARKET FISH · market veg · 34
RIGATONI PASTA · roasted tomato & almond pesto, grilled shrimp, basil · 28
ORECCHIETTE BOLOGNESE · dry aged beef, pork, veal, parmesan, chives · 29
GRILLED CHICKEN BREAST · roasted asparagus, romesco · 24
HANGER STEAK · pepper aioli, french fries · 31

KITCHEN
TRAVELLE
AND BAR

SALADS

- AHI POKE · 22
pork rinds, bibb lettuce, soy, sambal, avocado
HEIRLOOM TOMATOES · 15
strawberry vin, ricotta salata, sunflower seeds
COBB · 23
bibb lettuce, roasted chicken, blue cheese, bacon
QUINOA · 16 (add chicken · 10)
crispy chickpeas, market veggies, jalapeño lime dressing

FOR PARTIES OF SIX OR MORE AN 18% GRATUITY WILL
AUTOMATICALLY BE ADDED TO YOUR BILL

Consuming raw or undercooked meats may increase your risk of
food-borne illness, especially if you have certain medical conditions.
Before placing your order please inform your server if anyone in your
party has a food allergy.

COCKTAILS

GIMLET • 14

tanqueray, lime cordial, up -or- rocks

SUMMER IN SPEYSIDE • 17

chivas regal, drambui, grapefruit, maraschino

MOSCOW MULE • 16

ketel one, lime, ginger beer

MAI TAI • 18

smith & cross, rhum vsop, dry curacao

LA PALOMA • 15

el tesoro plantinum tequila, grapefruit cordial, lime, soda, charcoal salt

SAIL AWAY • 15

tumeric infused plymouth gin, fraise du bois, lime, sancerre

LONDON LOVER • 15

vanilla infused ultimat, passionfruit, crème de pêche, lovo rosa

NON-ALCOHOLIC

BLACKBERRY SMASH • 8

blackberry, basil, lime, soda

ASTAIRE #4 • 8

house made grenadine, mint, ginger beer

SPARKLING WINE

LUCA PARETTI LOVO • *brut, prosecco, Treviso, NV* 13 / 65

IVY • *blanc de blanc, Crémant de Bourgogne, NV* 15 / 75

CANARD DUCHÊNE • *brut rosé, Montagne de Reims, Champagne, NV* 30 / 150

MÖET & CHANDON • *brut impérial, Champagne, Epernay, NV* 22 / 110

PERRIER-JOUËT • *grand cuvéé, Champagne, Epernay, NV* 28 / 140

WHITE WINE

HUFF RIESLING • *Rheinhessen, 2015* 12 / 60

TIEFENBRUNER PINOT GRIGIO • *South Tirol, 2016* 14 / 70

FILLABOA, ALBARINO • *Rias Baixas, 2015* 14 / 70

FOUCHER-LEBRUN "LE MONT" • *Sancerre, 2016* 15 / 75

EHLERS ESTATE SAUVIGNON BLANC • *St. Helena, 2015* 17 / 85

LE P'TIT PAYSAN • *Monterey, 2016* 16 / 80

DOMAINE EDEN CHARDONNAY • *Santa Cruz Mountains, 2013* 25 / 125

VIE VITÉ ROSÉ • *Côtes du Provence, 2016* 14 / 70

RED WINE

SIDURI PINOT NOIR • *Willamette Valley, 2015* 17 / 85

PRESQU'ILE PINOT NOIR • *Santa Maria Valley, 2013* 22 / 110

DOMAINE DES ESCARAVAILLES • *Côtes du Rhône-Cuvée les Sablières, 2014* 12 / 60

TENUTA DELL' ORNELLAIA "LE VOLTE" • *Sangiovese, Merlot, Tuscany, 2015* 16 / 80

CAMPOLARGO "ROL DE COISAS ANTIGAS" BAGA/ CASTELÃO • *Bairrada, 2009* 18/90

YANGARRA ESTATE SHIRAZ • *McLaren Vale, 2013* 14/70

CHÂTEAU LA GARDE • *Pessac-Leognan, Bordeaux, 2010* 29/145

BOOTLEG MERLOT / PETITE SYRAH / ZINFANDEL • *Napa Valley, 2012* 21/105

HUNT & HARVEST CABERNET SAUVIGNON • *Napa Valley, 2015* 18/90

BEER

ALE ASYLUM "unshadowed" hefeweizen • 7

GOOSE ISLAND 312 urban wheat • 8

DESCHUTES "fresh squeezed" IPA • 8

LAGUNITAS "a little sumpin sumpin' ale" • 9

GRINGOLANDIA. "5 rabbit" super pilsner • 8

ALE ASYLUM "tripel nova" abbey tripel • 8

CAPITAL BREWERY "supper club" american lager • 7

REVOLUTION. "fist city" chicago pale ale • 7

DARK HORSE amber ale • 8

STARCUT "immortal jelly semi-hard dry cider" • 7

GUINNESS stout • 8

STELLA ARTOIS lager • 7

AMSTEL light lager • 7

HEINEKEN lager • 8

BUCKLER non-alcoholic • 6