



SNACKS TO SHARE

WARM ASIAGO BREAD · whipped 'nduja butter, local honey · 5

PROSCIUTTO FLATBREAD · arugula, lemon, olive oil · 16

CHICKEN AND WAFFLES · buckwheat waffles, maple bacon, b&b pickles · 22

CHARRED-TAR · tenderloin, A-I aioli, fried quail eggs, truffle oil · 17

CHICKEN LIVER MOUSSE · honeycomb, pickled mustard seeds · 15

CRISPY THAI CHICKEN WINGS · peanuts, lime, fresh herbs · 15

PICADILLO EMPANADAS · ground beef, olives, red peppers · 16

STARTERS

SWEET POTATO SOUP · red curry, pork rinds, fresh herbs, peanuts · 10

CAESAR SALAD · basil dressing, pancetta, radishes · 12

GRILLED OCTOPUS "ANTICUCHO" · calamari, potatoes aji amarillo aioli · 18

GNOCCHI · merguez & roasted pepper ragout, mint, olive crumbs · 16

CARROT SALAD · shitakes, sesame, carrot-ginger dressing · 16

CHEF RICARDO'S FAVORITES

CRISPY DUCK CONFIT · braised puy lentils, kumquat jam, baby spinach · 23

GRILLED NIGERIAN PRAWNS · lemon butter, charred lemon, herbs · 33

AHI & SALMON CRUDO · wasabi tobiko, avocado, salsa "nikkei" · 19

CRISPY BRUSSELS SPROUTS · bacon, parmesan, fried egg lemon vin · 14

CLAM & 'NDUJA BRODO · spinach, fregola, vanilla saffron aioli · 21

ENTRÉES

PORCINI RISOTTO · seared foie gras, crispy prosciutto, port reduction · 29

BLACK BASS · roasted cauliflower, preserved lemons, capers, olives · 37

SEARED COD · 'nduja, spinach, kale, spicy squash broth · 36

THE FISH GUY'S WHOLE FISH FOR TWO · market veg, lemon butter · mp

SPICY HALF CHICKEN · thumbelina carrots, marble potatoes · 29

BISON SHORTRIBS · mushrooms, carrot puree, gremolata · 36

SCALLOPS · pork belly, clams, kimchee broth, black garlic oil · 35

VENISON AU POIVRE · sunchokes, pecan & butternut puree, onions · 38

GRILLED NEW YORK STRIP · eggplant, lentils, dukkah · 46

KITCHEN TRAVELLE AND BAR

SIDES TO SHARE

ROASTED FARMER CARROTS · 20
marcona almonds

SPICED ACORN SQUASH · 9
sage, honey, pine nut crumble

CRISPY NEW POTATOES · 20
harissa aioli, chorizo, scallions

BEER BATTERED CAULIFLOWER · 20
gochujang glaze, basil, furikake

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

INTERNATIONAL MAIL • 15

diplomatico blanco, honey-yuzu syrup, ivy

MOSCOW MULE • 16

ketel one, lime, ginger beer

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 belvedere, passionfruit, crème de pêche, lovo rosa

THE BON VIVANT • 26

hennessy VSOP, brown butter, fall spices, nobo whole fruit, accompanied with drunken goat cheese

NON-ALCOHOLIC

THE SECOND GINGER CITY • 8

orange juice, ginger ale, ginger beer

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, 2014* 12 / 60

TIEFFENBRUNER PINOT GRIGIO • *South Tirol, 2015* 14 / 65

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

FOUCHER-LEBRUN "LE MONT" • *Sancerre, 2015* 15 / 75

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

LE P'TIT PAYSAN • *Monterey, 2013* 16 / 80

DOMAINE EDEN CHARDONNAY • *Santa Cruz Mountains, 2012* 25 / 125

VIE VITÉ ROSÉ • *Côtes du Provence, 2015* 14 / 70

RED WINE

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

CHAMP DE RÊVES PINOT NOIR • *Anderson Valley, 2012* 19 / 95

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

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

CHARLES KRUG MERLOT • *Napa Valley, 2013* 18 / 90

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

YANGARRA ESTATE SHIRAZ • *McLaren Vale, 2012* 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, 2013* 18/90

BEER

ALE ASYLUM "unshadowed" hefeweizen • 7

GOOSE ISLAND 312 urban wheat • 7

DESCHUTES "fresh squeezed" IPA • 8

LAGUNITAS "a little sumpin sumpin' ale" • 9

GRINGOLANDIA. "5 rabbit" super pilsner • 8

DESCHUTES "sagefight" IPA • 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 • 7

BUCKLER non-alcoholic • 6