



SNACKS TO SHARE

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

 PROSCIUTTO FLATBREAD · *arugula, lemon, olive oil* · 18
 AHI POKE · *pork rinds, white soy, sambal, avocado* · 22
 CHARRED-TAR · *tenderloin, A-I aioli, fried quail eggs, truffle oil* · 17
 CRISPY THAI CHICKEN WINGS · *peanuts, lime, fresh herbs* · 15
 MANGALITSA PIBIL TOSTADAS · *avocado, crema, serrano* · 14
 PICADILLO EMPANADAS · *ground beef, olives, red peppers* · 16

STARTERS

- CHILLED PEA SOUP · *marcona almonds, creme fraiche* · 10
 HEIRLOOM TOMATOES · *strawberry vin, ricotta salad, sunflower seeds* · 15
 CRISPY OCTOPUS & PORK BELLY · *'takoyaki' style, bonito, pickled ginger* · 18
 GNOCCHI CARBONARA · *peas, pancetta, artichokes, pepper crumble* · 16
 WATERMELON SALAD · *shrimp, jicama, cucumbers, tajin, lime vin* · 16
 BURRATA · *prosciutto, pea pesto, beet vinaigrette* · 16

CHEF RICARDO'S FAVORITES

- CRISPY DUCK CONFIT · *braised puy lentils, kumquat jam, baby spinach* · 23
 SHRIMP CEVICHE · *avocado, tomato, celery, tortilla* · 16
 GRILLED NIGERIAN PRAWNS · *lemon butter, charred lemon, herbs* · 36
 SALMON CRUDO · *wasabi tobiko, avocado, salsa "nikkei"* · 18
 GRILLED ASPARAGUS · *fried egg, river valley mushroom jus* · 15
 STEAMED MUSSELS · *spinach, fregola, vanilla saffron aioli* · 21

ENTRÉES

- ASPARAGUS & PEA RISOTTO · *fresh herbs, lemon, rock shrimp* · 29
 POACHED HALIBUT · *basil veloute, chorizo, summer squash* · 34
 BRANZINO · *sofrito, chorizo, farro, spring vegetable pilaf* · 36
 SEARED SCALLOPS · *buttermilk, roasted carrots, wild rice* · 38
 THE FISH GUY'S WHOLE FISH FOR TWO · *market veg, lemon butter* · mp
 LEMON THYME CHICKEN · *cabot cheddar bread pudding* · 29
 MANGALITSA PORK CHOP · *cherry mustard jus, mushrooms, chard* · 42
 NEW YORK STRIP · *au poivre, spring onions, chimichurri* · 46

KITCHEN

TRAVELLE

AND BAR

SIDES TO SHARE

- HONEY ROASTED BEETS · 10
point Reyes blue cheese, lardo, pistachio
 CHARRED STRING BEANS · 10
lime vin, plums, cashews, fresh herbs
 CRISPY NEW POTATOES · 10
harissa aioli, chorizo, scallions
 BEER BATTERED CAULIFLOWER · 10
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

PURPLE RAIN • 16

plymouth, crème de violet, luxardo maraschino

MOSCOW MULE • 16

ketel one, lime, ginger beer

SUMMER IN SPEYSIDE • 17

chivas regal, grapefruit cordial, luxardo maraschino

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

THE BON VIVANT • 26

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

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

MÔET & CHANDON • *brut impérial, Champagne, Epernay, NV* 22 / 120

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