



STARTERS

- CHILLED PEA SOUP · *marcona almonds, creme fraiche* · 10
CHARRED-TAR · *tenderloin, A-I aioli, truffle oil* · 17
GRILLED OCTOPUS "ANTICUCHO" · *calamari, potatoes, aji Amarillo aioli* · 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
MUSSELS & 'NDUJA BRODO · *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* · 14
PROSCIUTTO · *arugula, lemon, olive oil* · 16
MARGHERITA · *mozzarella, parmesan, tomato* · 14

SANDWICHES

- ADOBO MAHI MAHI · *avocado, cilantro, chipotle crema* · 18
THE MAC · *prime beef burger, mac sauce, american cheese, b&b pickles* · 21
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* · 18
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
SPINACH GEMELLI PASTA · *roasted fennel sausage, pistachios, dill* · 26
HANGER STEAK · *pepper aioli, french fries* · 31
GRILLED CHICKEN BREAST · *roasted asparagus, romesco* · 24

KITCHEN

TRAVELLE

AND BAR

SALADS

- AHI POKE · 22
pork rinds, bibb lettuce, soy, sambal, avocado
- CAESAR · 9/ 18 (add chicken · 8)
basil dressing
- COBB · 23
bibb lettuce, roasted chicken, blue cheese, bacon
- QUINOA · 16 (add chicken · 8)
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

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

NON-ALCOHOLIC

NAKED MULE • 8

ginger beer, mint, candied ginger

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 / 100

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

WHITE WINE

HUFF RIESLING • *Rheinhessen, 2014* 12 / 60

TIEFENBRUNER PINOT GRIGIO • *South Tirol, 2015* 14 / 70

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

WESTREY RESERVE CHARDONNAY • *Willamette Valley, 2012* 25 / 125

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

ROSÉ OF THE DAY • *Please ask your server* 12 / 60

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, 2014* 16 / 80

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, 2015* 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

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 • 7

BUCKLER non-alcoholic • 6