



SNACKS TO SHARE

WARM ASIAGO BREAD · *whipped 'nduja pork butter, local honey* · 6

PROSCIUTTO FLATBREAD · *arugula, lemon, olive oil* · 18

AHI POKE · *crispy chicken skins, sriracha, wasabi tobiko, furikake* · 22

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

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

MANGALITSA PIBIL PORK TOSTADAS · *avocado, crema, serrano* · 14

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

STARTERS

SEASONAL OYSTERS · *seasonal accompaniments* · 18/32

CHILLED CARROT-COCONUT SOUP · *red quinoa, oranges, chili oil* · 12

SPRING PANZANELLA · *asparagus, pumpernickel croutons, grapefruit* · 16

CRISPY OCTOPUS & PORK BELLY · *'takoyaki' style, bonito, pickled ginger* · 18

RHUBARB SALAD · *hazelnuts, blue cheese, speck, hickory balsamic* · 17

BURRATA · *prosciutto, cherry compote, pepper gastrique, almonds* · 16

CHEF'S FAVORITES

SHRIMP CEVICHE · *avocado, tomato, celery, tortilla* · 17

GRILLED NIGERIAN PRAWNS · *lemon butter, charred lemon, herbs* · 36

SNAPPER CRUDO · *blood orange, miso, citrus vin, sweet potato chips* · 18

PORK RAGU · *pappardelle, spring onions, pecorino crumble* · 23

STEAMED MUSSELS · *spinach, fregola, chorizo, vanilla saffron aioli* · 21

ENTRÉES

RISOTTO CARBONARA · *poached egg, bacon, parmesan bread crumbs* · 29

STEAMED PACIFIC HALIBUT · *miso dashi, spring onions, ginger, morels* · 36

SKATE GRENOBLOISE · *sunchoke hash, spring vegetables, brown butter* · 34

PAN SEARED SCALLOPS · *kimchi romesco, radishes, saffron tuile* · 38

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

LEMON THYME CHICKEN · *guanciale, harissa mustard, farm potatoes* · 29

LAMB LOIN · *strawberry mole, masa cake, rhubarb, ramps, feta* · 42

GRILLED ROHAN DUCK BREAST · *sauteed kale, turnips, smoked dates* · 38

STEAK & FRITES · *new york strip, fries, mushroom ragout, piquillo aioli* · 46

KITCHEN

TRAVELLE

AND BAR

SIDES TO SHARE

MASHED POTATOES · 10

beef jus, crispy potatoes, shallots, chives

GRILLED ASPARAGUS · 10

charred lemon hollandaise, truffled pecorino

FRIED ARTICHOKE HEARTS · 10

honey, pine nuts, basil, orange zest

CARAMELIZED CAULIFLOWER · 10

almonds, capers, basil, citrus butter

PEAS & CARROTS · 10

grilled flatbread, mint hummus, cumin, lemon

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

LAST WORD • 18

st george terroir gin, green chartreuse, maraschino

MOSCOW MULE • 16

ketel one, lime, ginger beer

DUCK HUNT • 20

two james “j riddle”, china china, luxardo maraschino

LA PALOMA • 15

avion silver tequila, grapefruit cordial, lime, soda, charcoal salt

BEAUTY & THE BEETS • 17

glenmorangie quinta ruban, ardbeg, beet juice

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

PERRIER-JOUËT • *grand cuvéé, Champagne, Epernay, NV* 22 / 110

MÔET & CHANDON • *brut impérial, Champagne, Epernay, NV* 26 / 130

WHITE WINE

HUFF RIESLING • *Rheinhessen, 2016* 12 / 60

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

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

FOUCHER-LEBRUN “LE MONT” • *Sancerre, 2017* 15 / 75

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

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

DOMAINE EDEN CHARDONNAY • *Santa Cruz Mountains, 2014* 25 / 125

COPAIN “TOUS ENSEMBLE” • *Anderson Valley, 2016* 14 / 70

RED WINE

ANGELA ESTATE PINOT NOIR • *Willamette Valley, 2014* 18 / 90

PRESQU’ILE PINOT NOIR • *Santa Maria Valley, 2014* 22 / 110

GERARD BERTRAND • *Grenach-Syrah, Roussillon, France, 2013* 13 / 65

ELVIO COGNO • *Nebbiolo, Langhe, Piedmont 2013* 22 / 110

NUMANTHIA TERMES • *Toro Spain, 2014* 16 / 80

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

BOOTLEG MERLOT / PETITE SYRAH / ZINFANDEL • *Napa Valley, 2013* 21 / 105

LONG MEADOW RANCH CABERNET SAUVIGNON • *Napa Valley, 2016* 18 / 90

MATIAS RICCITELLI HEY MALBEC! • *Mendoza, Argentina 2015* 17 / 85

BEER

ALE ASYLUM “unshadowed” hefeweizen • 7

OFF COLOR “tooth & claw” dry hopped lager • 7

BAND OF BOHEMIA “Noble Raven” BPA • 14/16oz.

GOOSE ISLAND 312 urban wheat • 8

DESCHUTES “fresh squeezed” IPA • 8

LAGUNITAS “a little sumpin sumpin’ ale” • 9

GRINGOLANDIA. “5 rabbit” super pilsner • 8

CAPITAL BREWERY “supper club” american lager • 7

MOODY TONGUE. “smoked apple wood gold” gold • 9

REVOLUTION “fist city” chicago pale ale • 7

HALF ACRE “tuna” extra pale ale • 10

ODELL “Drumroll APA” • 9

SAMUEL SMITH’S “Organic Pear Dry Cider” • 10

STELLA ARTOIS lager • 7

AMSTEL light lager • 7

HEINEKEN lager • 8

GUINNESS stout • 8

BUCKLER non-alcoholic • 6