



SNACKS TO SHARE

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

PROSCIUTTO FLATBREAD · *arugula, lemon, olive oil* · 16

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

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

STARTERS

CHILLED PEA SOUP · *marcona almonds, creme fraiche* · 10

CAESAR SALAD · *basil dressing, pancetta, radishes* · 12

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

GNOCCHI CARBONARA · *peas, pancetta, artichokes, pepper crumble* · 16

CARROT SALAD · *shitakes, sesame, carrot-ginger dressing* · 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, morel mushroom jus* · 15

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

ENTRÉES

ASPARAGUS & PEA RISOTTO · *fresh herbs, lemon, rock shrimp* · 29

SEARED COD · *fiddlehead ferns, lime dashi, citrus kosho, bonito* · 36

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

SPICED LAMB SHANK · *green hummus, yogurt, mint, preserved lemon* · 36

NEW YORK STRIP · *au poivre, spring onions, chimichurri* · 46

KITCHEN TRAVELLE AND BAR

SIDES TO SHARE

ROASTED FARMER CARROTS · 10
marcona almonds

SPICED ACORN SQUASH · 10
sage, honey, pine nut crumble

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

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

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