

FIRST COURSE (CHOOSE ONE)

BISTRO FRIES

crispy thin cut fries, za'atar, saffron aioli, curry ketchup (v)

GUACAMOLE AND SALSA

queso fresco, cilantro, smoked morita salsa, corn chips (v)

TEMPURA CAULIFLOWER

romesco*, sweet pepper, crushed peanuts*, parmigiano-reggiano (v)

SHRIMP CEVICHE

avocado, jalapeño, red onion, lime juice, tajín, corn chips

SECOND COURSE (CHOOSE ONE)

BLACK SEA BASS A LA PLANCHA

pibil sauce, cilantro rice, habanero-pickled onion

SMOKED BRISKET BANH MI

Yuzu Koshu Aioli, pickled daikon, carrot, cilantro

CRISPY CHICKEN SANDWICH

chorizo spices, pickled chiles, avocado-serrano aioli

VEGETABLE DAN DAN NOODLES

green peppers, red onion, mushrooms, spicy peanut sauce*, scallions, cilantro, radishes, peanuts

1 COCKTAIL/BEER OR WINE FROM OUR MENU



20% GRATUITY ADDED TO PARTIES OF 5 OR MORE.

**Contains nuts.* Please inform us of any food allergies.

Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

BUBBLES

Simonet Blanc de Blanc Brut N/V

WHITE

Wither Hills Sauvignon Blanc, NZ

Harkin Chardonnay, CA

Tiffenbruner Pinot Grigio, IT

Pike Riesling Hills and Valleys, AU

Novellum, Chardonnay, FR

ROSÉ

Figière Le Saint André, Provence, FR.

RED

Juggernaut Cab Sauv, CA

Santa Julia Malbec, AR

Scarpetta Sangiovese, IT

DRAUGHTS

Other Half (NY) Green City NEIPA 7% 12

Other Half (NY) Forever Ever NEIPA 4.7%..... 10

Union (PA) Duckpin Pale Ale 5.5% 10

2SP (PA) Delco American Amber Lager 4% 10

Equilibrium MC² Imperial Hazy IPA 10

The Veil Broz Day Off IPA 5% 10

BOTTLES / CANS

Frost Beer Works Lush IPA 8% (VT).....9

Finback Crispy Morning Pilsner 5.2%.....9

Resident Culture Lightening IPA 6.5%..... 9

The Veil Thorn Light Lager 5%8

Miller Lite 4.8%6

PBR 4.7%6

Tecate 4.5%5

Athletic (CT) Free Wave Hazy IPA NA.....7

STANDARDS \$15

OLD FASHIONED bourbon, sugar, angostura bitters, regans' no. 6 orange bitters, orange, hand-cut rocks

SAZERAC rye, cognac, sugar, absinthe, peychaud's bitters, lemon

THE LAST WORD gin, green chartreuse, luxardo maraschino liqueur, lime

WHISKEY SOUR bourbon, amaro nonino, lemon, sugar, white, luxardo cherry

CLASSIC MARGARITA blanco tequila, cointreau, lime, agave, salt

NAKED AND FAMOUS mezcal, aperol, yellow chartreuse, lime

CHAMPAGNE COCKTAIL blanc de blanc, cognac, lemon, sugar, lemon twist

MODERN DELIGHTS \$15

MARKET STREET OLD FASHIONED bourbon, brown sugar cordial, chocolate bitters, luxardo cherry

EYES WIDE OPEN "espresso martini" vodka, licor 43, borghetti coffee liquor, espresso

SPRING FLING SPRITZ prosecco, st germain, strawberry

SMOKE SHOW tequila, smoked thai pepper syrup, grapefruit, smoked salt rim

HER NAME WAS LOLA el dorado 12-year dark rum, fontbonne, pineapple, coconut, lime

BLUE SKY FOR DAYZ pineapple-infused vodka, vanilla, lemon, blueberry

FIG AROUND AND FIND OUT bourbon, zucca amaro, smoked cinnamon bitters, lemon, egg white

PURPLE RAIN empress gin, amaro ramazotti, elderflower, lemon

TAKE MY MONEY mezcal, passion fruit, vanilla, egg white, citrus

CACHAÇAFARI cachaça, blanco tequila, crème de framboise, lime, sage, raspberry