

SMALL PLATES

BRUSCHETTA

Roma tomatoes, fresh basil, and mozzarella

HUMMUS

Pine nuts, fresh mint, and toasted flatbread

SHRIMP COCKTAIL CEVICHE

Gulf shrimp, avocado, citrus, and cilantro

SMOKED SALMON TOAST

Dill, mascarpone, capers, and red onion pickles

ROCKET SALAD

Arugula, goat cheese, pepitas, and balsamic dressing

FLATBREAD

Italian meats, roasted vegetables, and mozzarella

SHRIMP TACOS

Pineapple slaw and chipotle aioli cilantro

PASTA CARBONARA

Romano cheese, pancetta, and bucatini pasta

CHARCUTERIE PLATE

Select meats, grain mustard, and house pickles

CHEESE PLATE

Select cheeses, compote, and local honey

SPECIALTY COCKTAILS

SUMMER OF '75

Spanish cava with London dry gin, St. Germain Elderflower Liqueur, and fresh citrus; served in a champagne flute

GOOSE VESPERER

Our top-shelf Vesper Martini, featuring Hendricks Gin, Grey Goose Vodka, and Lillet Blanc; served neat

PAMPLOMA

An exciting twist on the Mexican Paloma with Lunazul Tequila, Crème de Pamplemousse, fresh grapefruit, lime juice, and sea salt; served over ice

DARK & STORMY

Gosling's Black Seal Rum, Barrett's ginger beer, fresh citrus, and mint; served over ice

MR. JACKIE'S LAST WORD

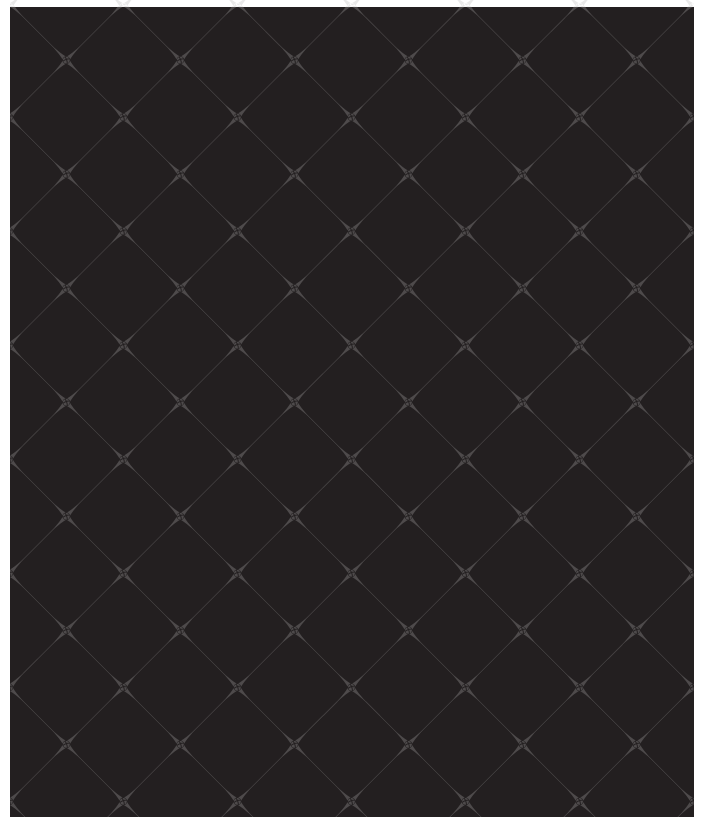
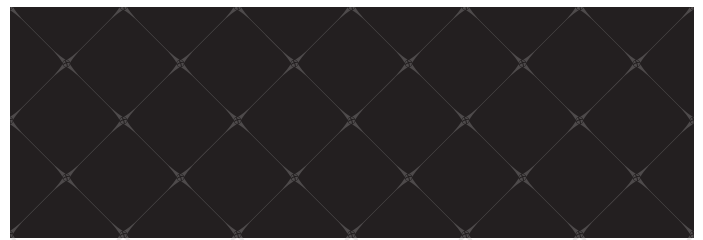
London Dry Gin, Chartreuse, and Luxardo Maraschino Originale; served neat

I'LL TAKE RUMHATTAN

Plantation Reserve 5-year Aged Rum, Dolin Sweet Vermouth, and bitters; served over ice

GRAND OLD FASHIONED

Rittenhouse Bonded Rye Whiskey, Luxardo, Angostura; served over ice



SPARKLING WINE



Zonin, Italy, Prosecco •

Monstarra, Spain, Cava •

Tintero, Italy, Moscato D'Asti •

La Marca, Italy, Prosecco •

Louis Roederer Brut,
Anderson Valley •

Veuve Clicquot Yellow Label,
Champagne •

Veuve Clicquot Rose, Champagne •

WHITE WINE



Charles Smith "Kung Fu Girl"
Washington State, Riesling •

Dr. Loosen "Dr.L" Mosel River,
Riesling •

Martin Codax, Rias Baixas, Albarino •

Kris "Artist Series" Della Venezie,
IGT, Pinot Grigio •

Anne Amie Willamette Valley,
Pinot Gris •

Matua Valley Marlborough,
Sauvignon Blanc •

Spy Valley Marlborough,
Sauvignon Blanc •

Cloudy Bay Marlborough,
Sauvignon Blanc •

Estancia Chardonnay, Monterey,
Chardonnay •

Harken "Barrel Fermented"
California, Chardonnay •

Michael David, Lodi, Chardonnay •

Newton "Red Label"
Sonoma County, Chardonnay •

Ferrari-Carano, Alexander Valley,
Chardonnay •

Talley, Arroyo Grande Valley,
Chardonnay •

RED WINE



Chateau Souverain, California,
Pinot Noir •

Diora, Monterey, Pinot Noir •

Roessler "Black Pine"
Sonoma Coast, Pinot Noir •

Pali "Riviera" Sonoma Coast, Pinot Noir •

Boen, Russian River, Pinot Noir •

Talley, Arroyo Grande, Pinot Noir •

Charles Smith "Velvet Devil"
Washington State, Merlot •

Wente "Sandstone"
Livermore Valley, Merlot •

Noble Vines "337" Central Valley •

Columbia Crest "H3" Columbia Valley •

Freakshow, Central Valley,
Cabernet Sauvignon •

Charles Smith "Chateau Smith"
Washington State, Cabernet Sauvignon •

Z. Alexander Brown "Uncaged"
California, Cabernet Sauvignon •

Duckhorn "Decoy" Napa,
Cabernet Sauvignon •

Ferrari-Carano, Alexander Valley,
Cabernet Sauvignon •

Franciscan "Oakville" Napa,
Cabernet Sauvignon •

Canvasback, Columbia Valley,
Cabernet Sauvignon •

Beringer "Knights Valley" Sonoma,
Cabernet Sauvignon •

Josh Cellars "Legacy" California,
Red Blend •

Ghost Pines, North Coast, Red Blend •

Tikal "Patriota" Mendoza, Red Blend •

Apothic "Inferno" California, Red Blend •

Kermit Lynch, Cote Du Rhone, Red Blend •

Trapiche "Broquel" Mendoza, Malbec •

Susana Balbo, Mendoza, Malbec •