



welcome to our restaurant and wine bar. our goal is to provide you with excellent service, fresh and well prepared dishes and a great selection of wine and local beer. thank you for taking the time to visit and we hope that you enjoy the experience.

FEATURED ITEMS

GALBI (KALBI) FLAT IRON STEAK
8oz marinated flat iron steak,
mushroom rice, roasted broccoli
18⁹⁵

RABBLE CABERNET SAUVIGNNON
2017 paso robles
12/39 bottle

SIDES

FURIKAKE FRIES H
garlic herb & plain also available
6⁹⁵

CRISPY BRUSSELS SPROUTS H
sherry gastrique, parmesan
6⁹⁵

BLISTERED SHISHITO PEPPERS H
yuzu, lime, maldon salt
6⁹⁵

MAC & CHEESE H
3 cheese blend, parmesan bread crumbs
7⁹⁵
add bacon **+2**

SOUP OF THE DAY
please ask your server
5⁹⁵

BREAD
served with salted butter
2

DESSERTS

CHOCOLATE POT DE CRÉME
toasted meringue, olive oil, sea salt
5⁹⁵

SEASONAL BREAD PUDDING
vanilla whipped cream,
caramel sauce, sliced almonds
6⁹⁵

PANNA COTTA
vanilla bean, fruit compote, pistachios
6⁹⁵

CHEESE

+

CHARCUTERIE

Aged Cheddar cow / **Manchego** sheep / **Aged Gouda** cow / **Brie** cow
Stilton Blue Cheese cow

Tosceno / Soppressata / Spicy Calabrese / Prosciutto
Spicy Coppa

choose any 2 cheese or charcuterie for **12⁹⁵** +**4⁵⁰** each additional item.
Includes fig jam, house made mustard, mixed nuts, dried fruit & bread

SALADS + FLATBREAD

BABY KALE CAESAR SALAD **8⁹⁵**
cherry tomatoes, parmesan bread crumbs add chicken breast **+4⁵⁰**

SLOW ROASTED BEET SALAD GF **8⁹⁵**
feta, arugula, candied pecans, honey balsamic vinaigrette add prosciutto **+3⁵⁰**

MUSHROOM FLATBREAD **12⁹⁵**
mozzarella, arugula, thyme, lemon zest

MEAT LOVERS FLATBREAD **12⁹⁵**
mozzarella, prosciutto, salami

SMALL PLATES *get 1 or 2 to share*

CRAB CAKES (3) H **16⁹⁵**
lump crab, mustard aioli, chives

SEARED SCALLOPS WITH RISOTTO H GF **16⁹⁵**
Three scallops, lemon chive risotto

MEATBALL CROQUETTES (2) H **12⁹⁵**
panko coated & mozzarella stuffed beef meatballs, spicy pomodoro, grilled bread

BOLOGNESE PASTA * **14⁹⁵**
casarecce pasta, beef and pork bolognese sauce, parmesan

SHRIMP PESTO PASTA * **16⁹⁵**
bucatini pasta, jumbo shrimp, pesto sauce, cream, tomatoes, parmesan bread crumbs

PORK BELLY BAO BUNS (3) H **12⁹⁵**
lightly fried bao buns, braised pork belly, pickled veg, cilantro, hoisin, mayo

LARGE PLATES *entrée size portion*

PAN SEARED SEA BASS (BARRAMUNDI) GF **17⁹⁵**
butter, lemon, chives, roasted potatoes, sautéed greens, tomatoes

1/3 LB CERTIFIED ANGUS BEEF BURGER **12⁹⁵**
brioche bun, caramelized onions, garlic aioli, arugula, choice of cheese, fries add bacon **+2**

CHICKEN MARSALA **16⁹⁵**
pan seared chicken breast, mushrooms, marsala sauce, buttered mezzis rigatoni

BRAISED SHORT RIBS GF **18⁹⁵**
au gratin potatoes, seasonal vegetable, demi-glace

GALBI (KALBI) FLAT IRON STEAK **18⁹⁵**
8oz marinated flat iron steak, mushroom rice, roasted broccoli

16 OZ PRIME NEW YORK STRIP STEAK GF **32⁵⁰**
garlic herb fries, chimichurri, creamy horseradish

GF gluten free item * gluten free pasta available +2 H happy hour items 25% off maximum 2 split checks per party 20% gratuity added to parties of 8 or more
we prepare our food from scratch daily. if you have any allergies, please alert your server as not all ingredients are listed. consuming raw or under cooked meats, poultry, sea-
food, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

DINNER: tue-thu 5pm - 9pm, fri & sat 4pm - 10pm, sun 4pm - 9pm HAPPY HOUR: fri & sat 4pm - 6pm