



TRIED & TRUE

3 COURSES | \$49

Tuesday - Thursday

GINGER GIMLET | 17

gray whale gin, ginger & sage

HAZELNUT ESPRESSO MARTINI | 18

tito's handmade vodka, cantera negra cafe, frangelico

FIRST COURSE - CHOOSE ONE

CRISPY TRUFFLED MUSHROOMS

truffled aioli, parmesan

WOOD GRILLED GLOBE ARTICHOKE

herbs, parmesan, charred lemon aioli

WAGYU MEATBALLS

spicy tomato mostarda, hollandaise

WHIPPED FETA

black currants, candied pecans, tomato confit, pickled fresnos, mint, toasted focaccia

A to Z Rosé, Oregon

Mohua Sauvignon Blanc, New Zealand

SECOND COURSE - CHOOSE ONE

JUMBO LUMP CRAB FRIED SPAGHETTI

spicy tomato, chili hollandaise

KOREAN FRIED CHICKEN

crispy sticky rice, pickled red onion, thai basil

WOOD GRILLED WAGYU MEATLOAF

bacon hash, peppercorn butter

Domaine De Cabasse, Rhone Valley

Clos De Los Siete Malbec, Argentina

THIRD COURSE - CHOOSE ONE

TOFFEE CROISSANT BREAD PUDDING

salted caramel ice cream, chocolate, toffee

DARK CHOCOLATE MOUSSE

orange zest, olive oil, sea salt

Warres Otima Tawny 10 Year Port, Portugal

Zonin Prosecco DOC Extra Dry, Veneto

WINE PAIRING 35 | (OPTIONAL)