

## Cocktails

### **Nat's Bleu Cheese Martini**

bombay dry gin/ lambert's bleu cheese olives 14

### **Zeke's Manhattan**

rye whiskey/ sweet vermouth/ bitters/  
bourbon-soaked cherries 14

### **French 575**

sparkling wine/ bombay gin/ lemon-thyme syrup 14

### **Mezcal Martinez**

el silencio mezcal/ antica vermouth/  
maraschino liqueur/ cynar 14

### **The Socialite (aka Millicent Rogers)**

rolling still sidewinder whiskey/ ginger/  
pomegranate/ lemon/ absinthe 15

## Margaritas

### **Treehouse**

100% agave silver tequila/ giffard curacao/  
simple syrup/ fresh lemon + lime juices 12

### **Silver Coin**

olmeca altos plata tequila/  
naranja liqueur/ fresh lime juice 13

### **El Jefe**

cazadores reposado tequila/ naranja liquor/  
fresh lime/ grand marnier float 15

## Sans Alcohol

### **Un-Tangled**

seedlip garden 108/ lemongrass/coriander/  
pineapple/citrus 11

### **Blueberry Serenity**

blueberry juice/ local honey/ ginger beer 9

### **La Sobria**

na 'tequila'/ lemon + lime juice/ orange cordial/  
red chili salt rim 12



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## Bar Menu

### -Snacks-

#### **Truffle Fries** (GF)

white truffle oil/ aged parmesan/  
roasted garlic rosemary aioli 11

#### **Fried Prawns**

cherry-chipotle cocktail sauce/ lime 19

#### **“Chips & Salsa”** (GF)

black pepper pappadum chips/ kasundi salsa 10

#### **Lambert’s Bread & Butter**

served with whipped, salted butter 5

#### **Bread Dips & Spreads** 5 each

garlic confit  
golden raisin compote  
smoked trout mousse

### -Appetizers-

#### **Braised Beef Cheek Relleno** (GF)

oaxaca cheese/ cilantro/  
red chile jus/ cilantro lime créma 18

#### **Brussels Sprouts**

parmesan fondue/ crispy shallot/ guanciale 13

#### **Mole Chicken Tostada** (GF)

oaxaca cheese/ pickled red onion/ cilantro crema 14

#### **Steak Tartare**

*limited availability*

shallot/ dijon aioli/ caperberry/ brioche/ masago roe 20

### -Salads-

#### **Pear Salad** (GF)

mixed greens/ slow roasted + fresh pear/ chevre mousse/  
toasted walnuts/ blood orange + walnut vinaigrette 14

#### **Romaine** (GF)

aged parmesan/ garlic panko breadcrumb/  
imported spanish anchovy/  
caperberry/ caesar dressing 12

### *Chef Adam Dooling*

*22% gratuity may be added to parties of 5 or more.*

*Consuming raw or undercooked meats, poultry, shellfish  
or eggs may increase your risk of foodborne illness.*

*Please inform your server of any allergies. Our fryer uses peanut oil.*

### -Entrees-

#### **Prime Black Angus Petit Filet**

house-cut fries/ red wine demi-glace 30

-or-

garlic mashed potatoes/ grilled asparagus/  
red wine demi/ crispy leeks 38

#### **Pork Bolognese**

hand-made strozzapreti/ whipped ricotta 39

#### **Black Garlic + Miso Chicken** (GF)

farro/ mushroom/ leek/ carrot/ broccolini 29

#### **Scottish Salmon** (GF)

parsnip puree/ sautéed kale/ charred onion/ hazelnut/  
golden raisin mostarda/ red chile demi 41

#### **Ruby Trout** (GF)

butternut squash fritter/ broccolini/  
chimayo red chile butter 34

#### **B&B Bison NY Strip** (GF)

duck fat fingerlings/ brussels sprouts/  
au poivre de sichuan 54

### -Additions-

petit filet mignon 29

wild prawns 15

## Desserts

#### **Blondie Sundae**

spiced apple ice cream/ caramel/ pecan/  
whipped cream/ biscotti 14

#### **Mexican Chocolate Brioche Bread Pudding**

leche dulce/ orange coulis 13

#### **House Ice Creams & Sorbets**

ask your server for today’s selection 7

#### **Affogato**

ice cream topped with espresso 9

## Après Dinner

Raynal Brandy VSOP	9
Lemorton Calvados Reserve	13
Maison Surrene Cognac VSOP	15
Ferrand Ambre 10 Year Cognac XO	18
Domaine Tarriquet Bas-Armagnac XO	45
Limoncello	10
Broadbent 10-year Malmsey Madeira	11
Ch. Romuieu-Lacoste Sauternes	13
Ridge ‘Essence’ Late Harvest Zin	14
Kopke Fine Ruby Port	9
Kopke 10 Year Tawny Port	12
Fladgate 20 Year Tawny Port	16