

RESTAURANT WEEK 2024

COCKTAILS

13

BLUE PEAR COSMO ·

Absolut Pear Vodka, blue Curacao, lime juice, cranberry juice, dehydrated lemon

DOCS MULE ·

Old Overholt Rye, Capella on 9 ginger beer

PORT & STORM OLD FASHIONED ·

Traditional old fashioned, with 12 year Tawny port, house made orange bitters

TAPAS

TUNA TATAKI (GF) · 16

Ensalada de pepino, sriracha aioli, ginger teriyaki, toasted sesame seeds

CEVICHE** · 17

Stripped u-10 scallops, heirloom tomatoes, edamame puree, corn and spinach tortilla chips

CERDO PAN PLANO · 16

Cured meats, mozzarella cheese, caramelized onions, mushrooms, roasted garlic aioli

** CAN ACCOMMODATE CERTAIN DIETARY RESTRICTIONS UPON REQUEST.
ASK YOUR SERVER FOR DETAILS

JANUARY 16TH - 22ND, 2024

C | 9