

## Cocktails

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

bombay dry gin/ lambert's bleu cheese olives 13

### **Zeke's Manhattan**

rye whiskey/ sweet vermouth/ bitters/  
bourbon-soaked cherries 13

### **Cat Eye Club**

maker's mark/ caperitif liqueur/ lavender honey/ lemon 13

### **Mezcal Martinez**

el silencio mezcal/ antica vermouth/  
maraschino liqueur/ orange twist 14

### **Peach Fuzz**

white rum/ local peach shrub/ lemon/ pernod rinse 14

### **Capertiño**

dry gin/ caperitif liqueur/ naranja 13

## 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

### **Autumn Garden**

seedlip garden 108/ apple cider/ local honey 9

### **Blueberry Serenity**

blueberry juice/ lavender/ ginger beer 8

### **Mockarita**

lemon + lime juice/ orange cordial/ red chili salt rim 7

## Wines by the Glass

### **Sparkling**

Miquel Pons Brut Cava (SP) 12

Jean Phillippe Crémant Rosé (FR) 13

### **White**

Herman Moser 'Rosi Mosi' Rosé (AU) 12

San Lorenzo Gavi (IT) 12

Clos Rousely Sauvignon Blanc (FR) 13

Konstantin Frank Semi-Dry Riesling (NY) 11

Langmeil Chardonnay (AS) 14

### **Red**

King's Ridge Pinot Noir (OR) 13

CVNE Fincas Garnacha (SP) 12

Cugat Bordeaux Superieur (FR) 12

Atamisque 'Serbal' Malbec (AR) 11

## Beers

### **Lighter**

Bohemia Pilsner 7

Bow & Arrow 'Denim Tux' Pilsner 8

Second Street Kolsch 7

Bavik Pilsner 6

### **Ales**

Bosque 'Elephants on Parade' Pale 7

Santa Fe Pale Ale 7

La Cumbre Elevated IPA 8

Bow & Arrow Scenic West Hazy IPA 8

Negra Modelo Dark Lager 7

Boxing Bear Black & Blue Sour Ale 8

### **Darker**

La Cumbre 'Malpais' Stout 8

Bosque 'Scotia' Scotch Ale 7

### **Non-Alcoholic**

Bitburger Drive 8

Athletic Brewing 'First Wave' IPA 7



## Bar Menu

5:00 pm - 8:45pm

### -Snacks-

#### **Truffle Fries** (GF, V)

white truffle oil/ grana padano/  
roasted garlic rosemary aioli 11

#### **Smoked Trout Deviled Eggs** (GF)

local micro greens/ pickled red onion + jalapeño 11

#### **Mediterranean Plate** (GF, V)

white bean puree/ smoked olives/  
lemon labneh/ golden raisin caponata/ za'atar/  
greens/ birdseed crackers 12

#### **Lambert's Housemade Bread & Crackers**

served with whipped, salted butter 5

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

garlic confit/ white bean puree/  
smoked trout mousse/ lemon labneh with olive oil

### -Appetizers-

#### **Bison Relleno** (GF)

short rib/ oaxaca cheese/ cilantro/  
red chile jus/ cilantro lime créma 16

#### **Mole Pork Tostada** (GF)

oaxaca cheese/ white bean puree/  
pickled onion/ cilantro 14

#### **Fried Cauliflower** (GF)

golden raisin caponata/ grana padano/  
toasted breadcrumbs/ basil 14

#### **Blue Cornbread**

pinon/ jalapeño honey/ heirloom baked beans/  
pork belly/ pickled watermelon rind 16

### -Salads-

#### **Kale Salad**

bacon/ red onion/ heirloom tomato/ pomegranate/  
gorgonzola/ apple butter vinaigrette 13

#### **Roasted Beet Salad** (GF)

mixed greens/ pickled red onion/  
carrot/ manchego/ pepitas/  
caramelized honey + citrus vinaigrette 14

#### **Romaine**

grana padano/ crouton/ lemon/  
imported spanish anchovy/  
smoked black pepper/ caesar dressing 13

### -Additions-

**petit filet mignon** 26

**butter poached lobster tail** 28

**wild shrimp** 12

**grilled chicken breast** 10

### -Entrees-

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

house-cut fries/ red wine demi-glace 27

-or-

herb roasted fingerlings/ grilled asparagus/  
red wine demi/ crispy leeks 37

#### **Halibut** (GF)

cauliflower puree/ oyster mushroom/  
sage demi/ frisée/ balsamic reduction 48

#### **Lamb Shank** (GF)

apple braised/ parmesan polenta/  
carrot/ gremolata/ au jus 58

#### **Treehouse Ramen\***

charred scallion noodles/ roast pork/ kombu/  
jalapeño/ mushrooms/ slow cooked egg/  
pickled vegetables/ cilantro/ scallion/ miso broth 16

\*Limited Availability

## Desserts

#### **Chocolate Marquise**

dark chocolate mousse/ crème anglaise 12

#### **Jefe's Flan**

rich custard/ whipped cream 13

#### **Mexican Bread Pudding**

cinnamon brioche/ chocolate/ kahlua sauce 13

#### **Housemade 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 Madeira	11
Ch. Haut Mayne Sauternes	12
Kopke Fine Ruby Port	9
Kopke 10 Year Tawny Port	12
Fladgate 20 Year Tawny Port	16

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