

## Cocktails

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

bombay dry gin/ lambert's bleu cheese olives 13

### **Zeke's Manhattan**

old overholt rye/ sweet vermouth/  
bitters/ bourbon-soaked cherries 13

### **Naked & Famous**

el silencio mezcal/ chartreuse/ aperol/ lime juice 15

### **Cucumber Collins**

vodka/ grapefruit/ cucumber /elderflower/ soda 13

### **Capertiño**

dry gin/ caperitif liqueur/ naraja 13

### **Peach Fuzz**

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

## 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

### **Nopaloma**

grapefruit juice/ lime juice/ seltzer/ red chile salt rim 7

### **Blueberry Serenity**

blueberry juice/ lavender/ ginger beer 8

### **Mockarita**

lemon + lime juice/ orange cordial/ simple syrup 7

## Wines by the Glass

### **Sparkling**

Vieta Moscato d'Asti (IT) 12

Miquel Pons Brut Cava (SP) 12

Jean Phillipe Crémant Rosé (FR) 13

### **White**

Foncalieu Pique Poul Rosé (FR) 12

D'Arenberg Hermit Crab Viognier (AU) 11

Clos Roussely Sauvignon Blanc (FR) 13

Tiefenbrunner Pinot Grigio (IT) 12

Konstantin Frank Semi-Dry Riesling (NY) 11

Langmeil Chardonnay (AS) 13

### **Red**

King's Ridge Pinot Noir (OR) 13

Masseria Li Veli 'Passamante' (IT) 12

La Rose Bordeaux Superiur (FR) 12

Le Cedre "Marcel" Malbec (FR) 11

## Beers

### **Lighter**

Amstel Light 6

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 7



## Bar Menu

5:00 pm - 8:45pm

### 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 11

### Mediterranean Plate (GF, V)

green garbanzo puree/ smoked olives/  
lemon labneh/ burrata/ za'atar/  
greens/ birdseed crackers 12

### Blue Cornbread

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

### 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

### Bison Relleno (GF)

short rib/ oaxaca/ cilantro/  
red chile jus/ cilantro lime créma 15

### Mole Pork Tostada (GF)

oaxaca cheese/ green garbanzo puree/  
pickled onion/ cilantro 14

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### Pasta Pomodoro (V)

handmade spaghetti/ pomodoro sauce/  
parsley breadcrumbs parmesan 20

### 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

### King Salmon (GF)

almond puree/ watermelon/ mint/ fennel/ lime 48

### Wild Boar Tenderloin (GF)

creamed corn/ baby carrots/ blackberry juniper demi 52

### ~add to any item~

petit filet mignon 26/ butter poached lobster tail 28/  
wild shrimp 12/ grilled chicken breast 10

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### Lambert's Housemade Bread

complimentary with entree, served with salted butter

additional bread accoutrements \$5 each:

garlic confit/ green garbanzo puree/  
smoked trout mousse/ lemon labneh with olive oil

## Desserts

### Chocolate Marquis

dark chocolate mousse/ crème anglaise 12

### Jefe's Flan

rich custard/ whipped cream 13

### Key Lime Pie

graham cracker crust/ whipped cream 13

### Housemade Ice Creams & Sorbets

ask your server for today's selection 7

### Affogato

ice cream topped with espresso 9

## After Dinner Drinks

Raynal Brandy VSOP	8
Lemorton Calvados Reserve	13
Maison Surrene Cognac VSOP	15
Ferrand Ambre 10 Year Cognac XO	18
Domaine Tarriquet Bas-Armagnac XO	45
Limoncello	9
Broadbent 10-year Madeira	10
Ch. Haut Mayne Sauternes	11
Kopke Fine Ruby Port	8
Croft Port	9
Kopke 10 Year Tawny Port	11
Fladgate 20 Year Tawny Port	15
Fernet Branca	9
Cynar	9
Poli Sambuca	10
Saliza Amaretto Veneziano	12
St. George Coffee Liquor	10
Cooler Swan Irish Cream Liquor	10

## Coffee

Espresso or Decaf	3.75	Latte	5.00
Double Espresso	4.50	Coffee or Decaf	3.50
Cappuccino	5.00	Loose Leaf Tea	5.00

## Tea

Earl Grey/ Republic Darjeeling/ Sencha Kyoto  
Green/ Chamomile Lemon\*/ Organic Mint Fields\*/  
Cardamom Cinnamon\*/ Vanilla Rooibos\*  
(\*decaffeinated)