

## 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

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

ponderosa sidewinder whiskey/ lemon / pomegranate/  
ginger syrup/ absinthe rinse 14

### **Mezcal Martinez**

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

### **Fernet Me Not**

contratto fernet/ antica vermouth/  
local honey/ orange bitters 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 Harvest**

seedlip garden 108/ apple cider/ local honey 9

### **Blueberry Serenity**

blueberry juice/ lavender/ ginger beer 8

### **La Sobria**

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  
Felino Chardonnay (AR) 13

### **Red**

Chemistry Alliance Pinot Noir (OR) 13  
CVNE Fincas Garnacha (SP) 12  
Briot 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 'Run Wild' IPA 7



## Bar Menu

5:00 pm - 8:30pm

### -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/ golden raisin caponata  
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

#### Zucchini (GF)

oregano/ whipped chèvre/  
confit tomatoes/ garlic breadcrumbs 15

#### Fried Calamari

sumac + pink peppercorn salt/  
golden raisin caponata/ citrus harissa aioli 18

### -Salads-

#### Snap Pea Salad (GF)

red onion/ fennel/ fresh herbs/ whipped chèvre/  
pea shoots/ lemon olive oil 15

#### Roasted Beet Salad (GF, V)

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

#### Romaine

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

### -Entrees-

#### Prime Black Angus Petit Filet

house-cut fries/ red wine demi-glace 30

-or-

herb roasted fingerlings/ grilled asparagus/  
red wine demi/ crispy leeks 40

#### Seafood Risotto (GF)

prawns/ lump crab/ peas/ asparagus/ fava bean/ mint/  
parmesan/ pea shoots/ garlic breadcrumbs 52

#### Bellota Pork Rib Chop (GF)

orange + fennel puree/ grilled endive/  
blueberry port reduction 58

#### Treehouse Ramen\*

charred scallion noodles/ roast pork/ kombu/  
jalapeño/ mushrooms/ slow cooked egg/  
pickled vegetables/ cilantro/ scallion/ miso broth 18

\*Limited Availability

### -Additions-

petit filet mignon 30

wild shrimp 14

## Desserts

#### Salted Chocolate Tart

pastry cream/ cherry compote/ sesame almond brittle 14

#### Toffee Carrot Cake

toasted pecans/ orange maple whip/ murray river salt 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 Tarrquet Bas-Armagnac XO	45
Limoncello	10
Broadbent 10-year Malmsey Madeira	11
Ch. Haut Mayne Sauternes	12
Susana Balboa Late Harvest Malbec 2019	12
Kopke Fine Ruby Port	9
Kopke 10 Year Tawny Port	12
Fladgate 20 Year Tawny Port	16

22% gratuity may be added to parties of 5 or more.  
Maximum of two credit cards per table.

Consuming raw or undercooked meats, poultry, shellfish  
or eggs may increase your risk of food-borne illness.

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