

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 17

Chips & Olives (GF)

pappadum chips/ warm castelvetrano olives 10

Lambert's Bread & Butter

served with whipped, salted butter 5

Bread Dips & Spreads 5 each

garlic confit
castelvetrano olives w lemon
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 Tostada (GF)

braised beef/ cotija cheese/ pickled red onion/
shredded lettuce/ cilantro crema 14

Steak Tartare

limited availability

shallot/ dijon aioli/ caperberry/ masago roe/ lavosh 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

Five Spice Chicken

farro/ mushroom/ miso soubise/ 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. 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
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

