



LUNCH

SALAD & SANDWICHES

Garden Herb Salad (VE) Mixed Greens, Shaved Fennel, Cucumbers
Cherry Tomatoes, Cured Lemon Zest, Herb Bread Crumbs
White Balsamic Vinaigrette \$12

Little Gem Wedge (GF) Bacon, Feta, Radish, Chives, Marinated Tomatoes
Tangy Buttermilk Dressing \$12

Chickpea Chopped Salad (VE, GF) Kale, Red Onions, Hardboiled Egg
Dried Blueberries, Avocado, Sunflower Seeds, Red Wine Vinaigrette \$13

Add 5 oz Salmon +\$12*

Add 6 oz Chicken Breast +\$7*

Add 6 oz Petite Fillet +\$10*

House Burger* Special Blend 4 oz Patty, Cheddar Cheese
House-Made Pickles, Red Onion, Aioli, Sesame Seed Bun \$14

Goat Cheese and Fig Flatbread (VE) Caramelized Fennel, Roasted
Mushroom, Fig, Saba, Goat Cheese \$14

House-Made Pastrami Sandwich Marble Rye, House-Made Fancy Sauce
Swiss, and Mustard Slaw \$23

Grilled Chicken Sandwich Bacon, Tomato, Carolina Slaw
Toasted Multigrain Bread \$14

Korean BBQ Sandwich* Marinated Thinly Sliced Steak, Grilled Scallion Aioli
House Kimchi, House-Made Milk Bun \$22

Octopus Tacos Braised Marinated Octopus, Potatoes, Paprika Aioli
Seasoned Cabbage, Guacamole, Salsa \$21

Steak Frites* Marinated Tavern Steak, Chimichurri, House Frites \$24

VE (VEGETARIAN) (VG) VEGAN (GF) GLUTEN FREE

20% service charge added to all checks

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food-borne illness. Note, some food items prepared may contain nuts or amounts of nuts. Alert your server with any concerns.



COCKTAILS

CLASSICS WITH A TWIST

Oak Barrel Aged Manhattan \$18

All small batches of Manhattan are aged in-house between 30 to 90 days

Rye Whiskey, Sweet Vermouth, Grand Marnier Angostura, Smoked Apple Bitter

Old Re-Fashioned \$22

Served in the famous 1/2 Frozen Glass

Macallan 12 Years, Simple Syrup Trio of House Bitters

Whiskey Sour \$18

Bourbon, Lemon Juice, Egg White Bacon-Infused Maple Syrup Candied Bacon Garnish

Sazerac \$18

Rye Whiskey, Cognac, Absinthe Sugar, House Bitters

Berry Gimlet \$16

Topped with a sprayed Blueberry Essence prepared in-house for 8 weeks

Gin, Lime, Simple Syrup Fresh Blueberries

Babs Skinny Margarita \$16

El Tequileño Blanco Tequila Orange Liquor, Organic Agave Nectar, Lime, Blood Orange Juice

Apple Vesper \$17

Garnished with a hickory-smoked, dried Apple Ring, prepared in-house

Gin, Vodka, Apple Liquor

Mojito \$16

White Rum, Fresh Lime, Fresh Mint Demerara, Sugar, Soda

Decked Out Mojito \$16

Cranberry-Infused Amber Rum Fresh Lime, Fresh Mint Demerara Sugar, Soda

The Ambersweet Margarita \$125

The best spirits possible for a Margarita Served inside an oversized Ice Sphere

Patron Gran Burdeos Tequila Grand Marnier 1880, Agave Nectar Lime & Blood Orange Juice

HANDCRAFTED COCKTAILS

Botanical Spritz \$16

Vodka Grapefruit Rosé Grapefruit Juice, Club Soda

Oaxaca Mule \$16

Mezcal Infused with Cardamon Lime Juice, Ginger Purée Ginger Beer

Smoked Negroni \$18

A smoky and aromatic take on the classic Negroni using Thyme torched on Hickory Wood

Gin, House-Made Sweet Vermouth Smoked Oak Wood & Fresh Thyme

Miami 75 \$16

El Tequileño Blanco Tequila, Lemon Passion Fruit, Sparkling Wine

Havana Spice \$18

Strawberry-Infused Rum, Jalapeño Elderflower Liquor, Mango Purée Lime Juice

The Confidante Martini \$75

An archetype evolved. A new standard set with specially selected spirits and ingredients.

Zu Vodka by Zubrowka Hennessy XO Grand Marnier 1880 24 Karat Gold Flakes

MOCKTAILS

Ginger Smash \$12

Apple Juice, Orange Blossom Water Lime Juice, Fresh Basil, Ginger Purée

Miami Love Story \$12

Featuring a delicate rose-shaped Ice Sculpture

Fresh Muddled Berries & Mint Lime Juice, Rose Water, Soda

20% service charge added to all checks