



House Cocktails

- Red Poppy** 16
poppy seed, almond, lemon,
Bolivian brandy
- Goddess Green** 16
basil, tarragon, chervil, avocado oil gin,
citruses
- Pale Blue Eyes** 16
heirloom blue corn, blue corn bourbon,
white dog, bitters
- The King in Yellow** 16
suze, quinquina, magic bubbles
- Spice Melange** 16
hot honey, lemon, saffron, vodka, gold
- Black Hat** 16
rye, amaro vermouth, nori, squid ink

The Smalls

- Appleteeny** 8
vodka, Máté's apple liqueur, fun
- I'm a Little Teapot** . . . 8
clarified vegan milk punch
- The Little Duke** 8
fun sized Duke's martini
- Single Shot** 8
espresso, Máté's coffee liqueur, vodka,
crema foam



Wines- \$16/gl

Langlois Crémant de Loire Brut 'Reserve
Loire Valley, FR NV

Te Mata Sauvignon Blanc
Hawke's Bay, NZ 2023

Jean Collet & Fils Petit Chablis
Burgundy, FR 2022

Can Sumoi Rosé 'La Rosa'
Penedès, Spain 2023

Averæn Pinot Noir
Willamette Valley, USA 2022

Brendel Cabernet Sauv 'Cooper's Reed'
North Coast, USA 2021

Bites

Sweet + Spicy Bar Nuts (gf)	5
Fries (gf)	9
calabrian aioli	
Crab Rolls	16
smoked trout roe, aioli, dill, preserved lemon	
Tetela (gf)	10
beef cheek, oaxaca cheese, spicy relish	
Tigelle Sandwich	11
talleggio, ham, apples, honey	
Takoyaki Arancini	8
confit octopus, tonkatsu sauce, kewpie mayo, bonito flakes	
Wings (gf)	12
confit and stuffed with chicken sausage	
Hamachi Tacos (gf)	11
maximo corn tortillas, soy cured hamachi, guacamole, pickled onion	
Sorbet Pops (gf)	5
blackberry ginger + raspberry lime	
Ice Cream Sandwich	5
brown butter ice cream, spice cookie	