



MIXED DRINKS

15.5 ea.

drinks by erin hines

FINAL STOP gin green chartreuse meyer lemon syrup lime	
THE GRINGO mezcal mint ginger falernum lime seltzer	
HOUSE OLD FASHIONED bourbon + rye brown sugar 2 bitters orange zest	
PRETTY BIRD whiskey campari lemon balm grapefruit lime agave bitters	
INSIDE JOB scotch rum orgeat lemon walnut bitters	
PENICILLIN scotch lemon honey ginger	
EASY MONEY gin basil lime grapefruit	
DRY MEZCAL NEGRONI mezcal cappalletti dry vermouth bitters grapefruit zest	
PUFFY SHIRT rum mezcal pineapple orgeat lime bitters	
SUNBURN COCKTAIL blanco tequila cucumber cayenne lime	
THE OPTIMIST vodka peach shrub lime bitters brut	

SOUP / SALAD / VEG

BUTTER SQUASH SOUP cream pumpkin oil	18
CHARRED BROCCOLI DI CICCIO toasted garlic preserved lemon calabrian chili	15
CAULIFLOWER GRATIN caramelized onions mornay sauce bread crumbs	20.5
SUPPER CLUB CAESAR hearts of romaine sesame croutons caesar dressing parm	17
THE KALE SALAD olives cranberries crispy quinoa parm champagne vin	18
BABY LETTUCE SALAD shaved apple & fennel sliced almond mint vinaigrette	18
<i>add grilled & chilled chicken to any salad + 6</i>	

PASTA

WILD MUSHROOM GNOCCHI chard chili truffle butter	29.5
RADIATORE A LA BOLOGNESE pork veal ragout basil chili parm	29.5
SAUSAGE ORECCHIETTE fennel sausage rapini chili breadcrumbs parm	29.5
SHRIMP SPAGHETTI marinara cream jalapeno breadcrumbs scallion basil	36.5

STARTERS / DRINKING SNACKS

DELLA FATTORIA BREAD SERVICE	4
TODAY'S MARKET OYSTERS cucumber granita tabasco mignonette	a.q.
SMOKED TROUT CANAPES 4 pc dill yogurt avocado potato cake add hackleback caviar + 8	20
AHI TARTARE "TACOS" 3 pc avocado crisp wonton chili aioli jalapeno scallions sesame seeds	20
CRISPY BABY ARTICHOKEs truffle aioli parmesan	20.5
THE TRUFFLE FRIES pistachio + almond romesco aioli parmesan	14
SAFFRON ARANCINI 4 pc black garlic aioli parm	15
WOOD GRILLED MAITAKE MUSHROOM tarragon aioli grilled lemon	18
NEW ORLEANS STYLE SHRIMP TOAST cream sherry jalapeno arugula crispy shallots	22

WOOD GRILL / LARGE PLATES

WOOD GRILLED SALMON sweet potato puree spinach dijon sauce	39.5
THE CIOPPINO mussels clams shrimp san marzano tomatoes chili bread	39
WOOD GRILLED GAME HEN grilled maitake fingerling potatoes shishito peppers	38
TOMAHAWK PORK CHOP cheese grits creamed chard game jus apple butter	42.5
DUO OF SONOMA DUCK breast & leg butternut and kale farro fig jam game jus	46.5
WOOD GRILLED NEW YORK 11 oz grilled broccolini french fries beef jus	51.5
WOOD GRILLED PRIME RIBEYE 11 oz mashed potatoes grilled asparagus game jus onion rings	55
THE FRIED CHICKEN SANDO pepper jack chipotle aioli lettuce tomato caramelized onion pickles fries	22
THE GUESTHOUSE BURGER brisket blend sharp cheddar caramelized onions special sauce house pickles lettuce tomato fries add bacon + 3...add avo + 3	22



make yourself at home

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
We add an optional 5% surcharge to all checks to help offset rising min. wages, living wages for our kitchen staff, and subsidized health insurance for our employees.*