

WEFT & WARP

ART BAR + KITCHEN

DINNER

SMALL PLATES

HAMACHI CRUDO* DF/GF 18
capers, calabrian chili, pine nuts

CAULIFLOWER DF/GF/VE/V 12
zhoug, golden raisins,
marcona almonds

HEIRLOOM CARROTS GF/V 12
roasted artichoke, muhammara
goat cheese, tahini vinaigrette

PATATAS BRAVAS 12
spanish duck fat potatoes,
salsa brava, saffron aioli

FALAFEL SLIDERS V 16
smashed falafel, tomato, lettuce,
pickle turkish pepper, garlic sauce

PAN CON TOMATE 11
Add manchego cheese +7
white anchovies +4
serrano +12

HARISSA LAMB MEATBALLS 23
tomato fennel sauce, mint, feta

LAMB BAR BURGER* 24
arugula, whipped feta, peppers,
harissa tomato chutney, potato roll

SHRIMP CURRY 24
fresno chili, cardamom, cilantro

CAVIAR CHIPS 60
potato chips, osetra caviar, egg,
chives, whipped creme fraiche

ASPARAGUS 15 GF
sauce gribiche

MEZZE & SALADS

OLIVES & MORE GF/V 12
olives, pepperdew, chili, orange
zest, feta

WHIPPED EGGPLANT DIP V 19
confit eggplant, crème fraiche
tapenade grilled country bread

PAPPARDELLE V 37
sauteed mushrooms, white wine,
mushroom broth, parmigiano
reggiano

HUMMUS & LAFFA DF/V/VE 18
za'atar pistachio laffa, roasted
garlic, tahini, chili oil

FATTOUSH SALAD V 18
snap pea, cucumber, red onion,
pomegranate, pita crouton, urfa biber
chili, honey lemon yogurt, sumac
vinaigrette

RIGATONI 38
alla vodka sauce, cream, bacon
prosciutto chip, burrata, basil

TRADITIONAL GREEK GF/V 19
tomato, cucumber, red onion,
pepperoncini, feta, pita chip, red wine
vinaigrette

PASTA

MALFADINE 41
beef short rib ragu, san marzano
tomato, whipped ricotta, parmigiano
reggiano

SIGNATURE

MARY'S CHICKEN GF 35
OREGANATA
braised chicken thighs, white wine,
lemon, garlic, arugula artichoke
salad, parmigiano reggiano

PAN ROASTED NORDIC GF 37
SALMON
yogurt sauce, harissa, radish,
cucumber mint salad

GRILLED SWORDFISH GF 45
morel mushroom, spring peas &
leek, cognac cream

LAMB MOUSSAKA 38
layers of braised lamb, potato,
eggplant, bechamel

GRILLED K-4 SKIRT STEAK* 52 GF
red chimichurri, spanish potato salad

Chef Sammy D. / Executive Chef

DF dairy free / GF gluten free / VE vegan / V vegetarian

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A service charge of 20% will be added to parties of 6 or more. Please note our restaurant is a cash-free environment.

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COCKTAILS

THE ORIGINALS

20

BARTENDER'S CREATION

let our bar team create something special for you

SMOKE SIGNALS

mezcal, amara nonino, maraschino, grapefruit lime

LAVENDER BEE

gin, lavender, honey syrup, lemon, honeycomb tuile

DOT-DOT-DASH

plantation pineapple falernum, allspice liqueur

THE CLASSICS

18

OLD FASHIONED

bourbon, demerara bitters

NEGRONI

gin, campari, vermouth

PISCO SOUR*

pisco, lime, sugar, egg white

PENICILLIN

scotch, lemon, honey

APEROL SPRITZ

aperol, sparkling wine, soda

COSMOPOLITAN

vodka, orange liqueur, cranberry, lime

MANHATTAN

rye, vermouth, bitters

MARGARITA

tequila, orange liqueur, lime

VESPER

gin, vodka, lillet blanc

AVIATION

gin, crème de violette, lemon

SIDECAR

cognac, orange liqueur, lemon

WINE

SPARKLING, RAVENTOS, BLANC DE BLANC, spain 17/68

SPARKLING, DOMAINE CARNEROS, TATTINGER, napa 22/87

CHATEAU MINUTY ROSE et, france 20/76

TRUCHARD, CHARDONNAY, napa 19/77

WAI WAI, SAUVIGNON BLANC, new zealand 17/68

JP.B, SANCERE, france 19/72

VIOLET HILL, PINOT NOIR, santa barbara 17/68

TREGOLE, SANGIOVESE, italy 19/77

TEETER-TOTTER, CARBENET SAUVIGNON, napa 24/82

LA RIOJA ALTA, RESERVA, TEMPRANILLO, spain 29/115

FREE SPIRITED 14

FROM THE GARDEN

grapefruit, honey, ginger, rosemary, soda

BO-TONICS

ritual gin, fevertree tonic, rose water, juniper berries

CLARITY SPRITZ

n/a aperitivo, sparkling rose, orange, soda

BITTERSWEET RESET

blood orange, lemon, bitters, ginger beer

IT'S A DRY HEAT

n/a tequila, mint, kiwi, lime agave

COCO FIZZ

ritual gin, coconut milk, fever tree soda water, sage