IMPORTANT INFO: *A HEALTHY HOSPITALITY CHARGE OF 2.2% IS ADDED TO EVERY CHECK IN ORDER TO ALLOW US TO CONTINUE TO PROVIDE AFFORDABLE HEALTH INSURANCE AND EXTENSIVE BENEFITS TO OUR STAFF.IF YOU WANT THIS REMOVED FROM YOUR CHECK, SIMPLY ASK YOUR SERVER AND WE WILL HAPPILY REMOVE IT.*

DON'T WANT TO MAKE ANY DECISIONS? *SIT BACK AND LET OUR TEAM FILL YOUR TABLE WITH THEIR FAVORITES FROM THE ENTIRE MENU INCLUDING CHEF'S WOOD GRILLED STEAK WITH SIDES FOR THE TABLE.*

$125 PER PERSON

Chef's Big Night Out

2 PERSON MINIMUN PARTICIPATION

Bites & Starters

CAVIAR BUMP GF *4-6 grams served on the back of your hand*
ASTREA GRAND SELECTION OSCIETRA CAVIAR **$20 ea**

JAMMY DEVILED EGG* GF *Two Halves*
RAMEN EGG, PICKLED FRESNO PEPPERS, FURIKAKE **$6**

SOUR CREAM & ONION CAVIAR DIP* GF
CAVIAR, LEMONGRASS, LIME ZEST, HERBS, RUFFLES CHIPS **$75**

KUSSHI OYSTERS* GF *Half Dozen*
PUMPKIN CONSOMME, SUDACHI, FIG LEAF **$38**

BLUEFIN TUNA BELLY CRUDO BITES* *Four Per Order*
SANSHO PEPPERCORN MISO, SWEET CORN TAMARI, UMEBOSHI, SHISO LEAF **$28**

BLACK HAWK FARMS BEEF TARTARE* GF
HORSERADISH LEAF GREMOLATA, CORTO HORSERADISH AGRUMATO **$23**

FERMENTED TEA LEAF CAESAR SALAD GF
CRISPY SHALLOTS & GARLIC, SUNFLOWER SEEDS, SPICED PEANUTS, PARMESAN **$18**

Cross contamination may occur; for ***Celiac*** *or other* ***allergies****, please communicate with your server*

ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS*

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Pasta & Vegetables

BUDDHA'S HAND VODKA SHELLS
FOCACCIA BREADCRUMBS, BASIL BUDS, STONE YOGURT, PRESERVED LEMON $26

SUNCHOKE AGNOLOTTI
TALLEGGIO, CITRON PRESERVE, CREMA COFFEE OIL $28

ONION NOODLE ALFREDO GF
SWEET YELLOW ONIONS, KAMPOT PEPPERCORN, PARMESAN $24

MAITAKE AU POIVRE GF
GRILLED MAITAKE MUSHROOM, PEPPERCORN SAUCE, POMMES PURÉE, CHIVES $29

CANDY ROASTER SQUASH GF
SMOKED DATES, HAZELNUT OIL, BROWN CHEESE FUDGE, SMOKED ONION GLAZE $25

Entrees

ROASTED JOYCE FARMS CHICKEN GF
APPLE MOSTARDA, CIDER JUS, CONFIT CHANTERELLE $45

LABELLE FARMS DUCK GF
FOIE GRAS JUS, SPICE BUSH, COGNAC FIGS, PARSNIPS $58

18 oz AMERICAN WAYGU NY STRIP STEAK*
MATSUTAKE "DIRTY" RICE, SESAME CUCUMBER SALAD, CHINESE BORDELAISE $110

CHEF'S SPECIAL
EACH WEEK OUR CHEF CREATES A ROTATING LARGE FORMAT SPECIAL! LIMITED QUANTITIES AVAILABLE $AQ

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Seasonal Cocktails

BLOOMERS $15
ROTATING WINE PUNCH!

RUFFLED ROMPER $16
ESPRESSO MARTINI

WHEATLEY VODKA
BORGHETTI
AMARO SEGESTA
LEGACY COLD BREW
RASPBERRY COCONUT WHIP

SPEEDO $17
FANCY GIN + SODA

BROKERS GIN
HONEYDEW CITRIC SYRUP
ELDERFLOWER
SUZE LIQUEUR
GREEN GRAPE SOJU SIDECAR
+ A MIST OF GREEN CHARTREUSE!

BEEKEEPER'S SUIT $15
TEQUILA SOUR

CIMARRON REPOSADO TEQUILA
LAVENDAR
HAMILTON PIMENTO DRAM
LEMON
HONEY
BEE POLLEN ANGOSTURA BITTERS

HOTPANTS $18
SMOKEY PAPER PLANE

VERDE MEZCAL
APEROL
PEPPER SYRUP
LIME
BRINE
HELLFIRE + PEYCHAUDES

Bourbon Flights

BLANTON'S .75 oz of each $65

BLANTON'S IS WIDELY REGARDED AS ONE OF THE PIONEERS OF SINGLE-BARREL BOURBON.

BLANTON'S
BLANTON'S GOLD
BLANTON'S STRAIGHT FROM THE BARREL

VAN WINKLE .75 of each $115

THESE WHEATED BOURBONS ARE MADE WITH AN UNUSUALLY HIGH PROPORTION OF WHEAT IN PLACE OF RYE. PRODUCED IN EXTREMELY LIMITED QUANTITIES AND AGED FAR LONGER THAN INDUSTRY NORMS.

OLD RIP VAN WINKLE 10 YEAR
VAN WINKLE 12 YEAR
PAPPY VAN WINKLE 15 YEAR

Whiskey Roulette

$42 PER SPIN

FEELING LUCKY?

TAKE A SPIN OF OUR WHISKEY ROULETTE WHEEL AND LET FATE CHOOSE YOUR POUR.

EACH NUMBER CORRESPONDS TO A DIFFERENT WHISKEY, RANGING FROM EVERYDAY FAVORITES TO SOME OF THE RAREST AND MOST SOUGHT AFTER POURS . YOU MIGHT LAND ON A CLASSIC BUFFALO TRACE OR STRIKE GOLD WITH A POUR OF PAPPY VAN WINKLE.

ALL POSSIBLE SELECTIONS ARE AVAILABLE TO VIEW BEFORE YOU SPIN. ENJOY YOUR WINNING WHISKEY NEAT, ON THE ROCKS, OR IN THE COCKTAIL OF YOUR CHOICE.

ONE SPIN. ONE POUR. ENDLESS BRAGGING RIGHTS.

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House Classics

*WITH A TWIST

TUXEDO PANTS *18
DIRTY MARTINI

KASTRA ELION VODKA
HOUSE OLIVE BRINE
WHIPPED FETA OLIVE*
COCKTAIL ONION
DILL TINCTURE

*CONTAINS ALLIUM & DAIRY

PINK TUTU *15
COSMO X GREYHOUND

WHEATLEY VODKA
CLEAR CREEK CRANBERRY
NARANJA ORANGE
GRAPEFRUIT
LIME OLEO-SACCHARUM
PRESERVED CITRUS SALT RIM

BELL BOTTOMS *16
CORPSE REVIVER #2 (LACTO CLARIFIED)

JUNIPERO GIN
COCCHI AMERICANO
NARANJA ORANGE
HERBSAINT
CUCUMBER
LEMON

GRASS SKIRT *16
TIKI COCKTAIL

MONYMUSK OVERPROOF RUM
AMARO ANGOSTURA
ST. GEORGE SPICED PEAR
CINNAMON
PINEAPPLE
LIME

BOOT CUT *15
WHISKEY SMASH X BRAMBLE

OLD FORESTER BOURBON
MANZANILLA SHERRY
ALLSPICE DRAM
STRAWBERRY
CINNAMON
LEMON & GINGER

SMOKING ROBE *26
OLD FASHIONED

HTG SINGLE BARREL WELLER 107
SMOKED STEEN'S SYRUP
HOUSE BITTERS BLEND
"ROOTS BEER" TEA-NCTURE

Bartender's Friends

DEALER'S CHOICE *17
Not feeling picky? Then let us choose something for you! Just no regrets if you don't like it!

BARTENDER'S THIMBLE *8
Don't want a full shot? Just take a thimble's worth of our favorite amaro.

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Wines By The Glass $17

SPARKLING

CHARDONNAY, SAUVIGNON BLANC, GEWÜRZTRAMINER *Days of Youth, 'The Diver Sparkling Brut' – CA*

PINOT NOIR *Gruet, 'Brut Rosé' – Alburquerque, NM*

ORANGE

FIELD BLEND+ *Wonderwerks, 'Big Orange' – CA*

WHITE

ALBARIÑO *Folktale, 'Seven Spanish Angels' – Carmel, CA*

SAUVIGNON BLANC *Casa Jipi – Baja California, MX*

CHARDONNAY *Au Bon Climat – Santa Barbara, CA*

RED

PINOT NOIR *Presqui'le, 'Presqui'le Vineyard' – Santa Maria Valley, CA*

SYRAH, VIOGNIER *Dionystic, 'For Bruce' – Willamette Valley, OR*

NEBBIOLO *Casa Jipi – Valle de San Vicente, Baja California, MX*

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Beer In The Can or Glass

'BOB'S YOUR UNCLE' CIDER *Diskin Cider Co.* **$8**

'PEP TALK' LAGER *Bearded Iris Brewing* **$8**

'HOMESTYLE' IPA *Bearded Iris Brewing.* **$8**

Alcohol Free Beverages

NA BEER

'SOCIAL DEVICE' NON-ALCOHOLIC PILSNER *Burial Brewery* **$6**

MOCKTAILS

YOGA PANTS *Tonic, Cucumber, Mint, Ginger, Lime* **$10**

TRACKSUIT *Giffard Aperitif, Strawberry, Cinnamon, Lemon, Soda* **$10**

SODAS

MEXICAN COKE *Coca-Cola* **$7**

GINGER ALE *Freddie's* **$5**

Fancypants

921 Dickerson Pike
Nashville TN 37207

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