



APPETIZERS

- Cornbread & Butter**.....11 **V**
masa, polenta, jalapeño, butter, vanilla agave
- Ponyboy Sliders**.....15
shaved prime rib, horseradish crema
- Pickle Dip**.....16 **V/GF**
sour cream & onion crisps, dill crème fraîche
to stay gold - add astrea caviar +28
- Crispy Brussels Sprouts**.....14
ceasar dressing, shaved parmesan
- Fisherman’s Catch Ceviche**.....21 **DF/GF**
clamato aspic, cucumber, avocado aioli, pickled
onion, fennel tortilla chips

SOUP & SALAD

- Tomato Gazpacho**..... 15 **V/GF**
grapes, extra virgin olive oil sorbet, chive oil
- Greek Wedge Salad**.....17 **V**
cucumber, cherry tomato, olives, bell pepper,
creamy feta dressing **thick cut bacon +5 | chicken +7**

PONYBOY

OYSTERS
ON THE HALF SHELL *

Half Dozen - \$18
Full Dozen - \$35

served with house-made mignonette

“So Fresh & So Delicious”

FAVORITES

- Deviled Eggs**.....18 **V**
beet & hibiscus cured, pistachio praline mousse, watercress
to stay gold - add astrea caviar +28
- Grilled Oysters a la Rockefeller**.....20
pablano rajas con crema, pernod, spinach, lemon, crispy leeks
- “Chicken, & Waffles, & Caviar, Oh My!”**.....38
chicken chicharron butter, agave, Astrea caviar
- Fondue for Two**.....40 **GF**
seasonal fruit & veggie, bread from Companion Bread Co.
add fries +7



GOLDEN HOUR
4-5 PM

- Cheese Burger**.....9
- Raw Oysters**.....1/ea
- Appetizers**.....half off!
- Menu Cocktails**.....10
- Select Wines**.....10
- Pabst Blue Ribbon**.....7

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VE - VEGAN
20% gratuity will be added to parties of 6 or more

SANDWICHES

- Wisco “ButtaBurger”**21
smashed wagyu patty, butter, american cheese,
brioche, spring onions, more butter, fries
- Lentil Sloppy Joe**.....21 **VE**
rancho gordo black caviar lentils, carrots, tamari,
mustard seed, fries

ENTREES

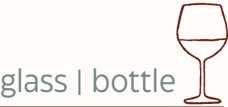
- Fisherman’s Catch & Grits**.....34 **GF**
parmesan grits, tomatillo-geoseberry salsa
fresca, rancho gordo hominy corn nuts, merguez
- Tuna Casserole***.....34
potato-crusted Tunaville Ahi, pasta, peas,
maitake mushroom, parmesan soubise
- Jidori Chicken Kiev**.....35
robochon potato, farmstand vegetables, chicken
jus, truffle butter

FAMOUS PRIME RIB

- Chef’s Cut**.....42
10 oz cut, potatoes, veggies, horseradish crema
add shrimp +17
- Shaved Prime Rib Sandwich**.....18
shaved prime rib, achiote fondue, fries

**Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

WINE



ask your server for our full bottle list

BUBBLES

- Gruet** • 15 | 56
brut, albuquerque, new mexico
- Drappier** “Catre d’Or” • 30 | 125
champagne, brut, côte des bar, france

WHITE + ROSÉ

- Mas La Chevalier** • 14 | 56
chardonnay, languedoc, france, 2022
- Crowded House** • 15 | 57
sauvignon blanc, marlborough, new zealand, 2022
- Bodegas Shaya** • 14 | 56
Verdejo, Rueda, Spain, 2023
- Famille Coulon** • “Le Petit Renard” • 15 | 65
rhône blend, rhone valley, france, 2023
- Perrin & Fils** • 12
rosé, rhône, france, 2023

RED

- Sunny Wines** • 15 | 65
pinot noir, monterey, california
- Atteca** • 16 | 68
old vine garnacha, calatayud, spain, 2021
- Forman** “Chateau La Grande Rouche” • 30 | 120
cabernet sauvignon, napa valley, california
- Penfolds** • 15 | 65
cabernet sauvignon, south australia, 2021
- La Freynelle** • 13 | 58
cabernet sauvignon, bordeaux, france, 2023

BEER

ON TAP

- PBR** • 9
lager / abv 4.7%
- Burgeon Beer Co.** • 11
juice press hazy ipa/ abv 6.8%
- pFriem Family Brewers** • 11
pilsner/ abv 4.9%
- Serpentine** • 11
guava cider / abv 6.7%
- Mommenpop** • 12
blood orange spritz / abv 7.5%

CANNED

- Athletic** • 7
12 oz blonde / no abv
- Hamm’s** • 8
16 oz lager/ abv 4.7%
- Mammoth Brewing Co.** • 11
nut brown ale /abv 5.5%

BAR BITES

Recession Special • 10
fried bologna sandwich with lettuce, tomato, and mayo, served with an ice cold can of Tecate

only served at the bar



COCKTAILS

- Dirty Shirley** • 14
vodka, mommenpop lime, grenadine, soda
- Banana Daiquiri** • 15
rum, banana oleo saccharum, lime
- Bubblegum Margarita** • 15
bubblegum infused tequila, lime, bazooka joe syrup
- Orange Creamsicle** • 16
tequila, mommenpop orange, vanilla, cream
- Dr. Pepper Sangria** • 14
vin de table, cognac, strawberry
- Frozen Pearl Diver** • 17
5 year aged denizen rum, honey, allspice, butter
- Monte Carlo** • 15
rye, bénédictine, angostura

NON-ALCOHOLIC

- Vanilla Lemonade** • 8
fresh squeezed lemons, vanilla bean
- Witch Doctor** • 6
strawberry-hibiscus redux. mr. pibb
- Rootbeer Float** • 6
house made flavor of the season
- Dr. Brown’s Soda** • 6
cel-ray, black cherry, root beer
- Michelada** • 10
n.a. beer, shoyu, sesame, tomato, chiles