

STEAK FRITES

First Course choice of

Wedge Salad

blue cheese, grape tomato, red onion, buttermilk dressing

Lemongrass Carrot Soup

red crab, croutons, thai basil, green chile-lime yogurt

Chicken Liver Mousse

black currant gastrique, arugula salad, Swedish Hill baguette

Choice of Entrée served with frites & aioli

Prime 7 oz Tenderloin Filet	75
Prime 11 oz New York Strip	70
Prime 13 oz Ribeye	80
Gulf Shrimp	55
Prime Tenderloin Beef Tartare	50

Dessert choice of

Strawberry Roulade

lemon ginger crumble, macerated strawberries

Chocolate Cheese Cake

torched meringue, roasted hazelnuts

Stinky Cheese

green apple, housemade jam, Swedish Hill baguette

Scoop of Ice Cream or Sorbet

seasonal rotating selection

Josephine House

Cocktails

Luxe Botanica	16
<i>ketel one vodka, jasmine, pandan, lemon</i>	
La Paloma	20
<i>lalo tequila, grapefruit, lime, sparkling water, salt</i>	
Cenote	16
<i>lunazul tequila, mint-matcha syrup, lime, matcha salt</i>	
Spring Fever	16
<i>el dorado 8yr rum, bounty rum, lemongrass, kaffir lime, ginger</i>	
Spiced Crescent	16
<i>bourbon, coffee liqueur, allspice</i>	
Mezcal Razorblade	16
<i>mezcal, tequila, lime, chili-infused honey</i>	
Strawberry-Basil Milk Punch	16
<i>aviation gin, strawberry, thai basil, lime, peychaud's bitters</i>	

Non- Alcoholic Cocktails

Mint Condition	16
<i>giffard elderflower n/a liqueur, san mon n/a</i>	
<i>prosecco, lime, mint, sparkling water</i>	
Dusk Waltz	10
<i>pineapple-lavender shrub, lemon, sparkling water</i>	

Fresh Squeezed Juices

Green <i>kale, apple, serrano, cilantro</i>	12
Orange	10
Grapefruit	10
Lemonade	6

Bottled Water

Acqua Panna	10
Pellegrino	10

Coffee from Intelligentsia

Brewed House Roast	4
Espresso Black Cat	4.5
Cappuccino	7
Latte	7
Cold Brew	5
<i>almond milk +1.50, oat milk +1.50</i>	

Loose Leaf Teas from The Steeping Room

Iced Black Tea	6
Iced Turkish Delight	6
Chocolate Crunch	6
<i>organic black tea, cacao, white chocolate, coconut</i>	
Earl Grey	6
<i>organic black tea, bergamot</i>	
English Breakfast	6
<i>organic black tea</i>	
Moroccan Mint	6
<i>organic green tea, spearmint, peppermint</i>	
Apple Spice White	6
<i>white tea, apple, cranberry, cinnamon</i>	
Golden Milk	6
<i>decaffeinated, turmeric, cinnamon, ginger, chili flakes</i>	

Wine

GLASS | BOTTLE

Sparkling

Mercat Cava Brut Nature	12/46
PENEDÈS, SPAIN NV	
BiancaVigna Prosecco	13/50
CONEGLIANO VALDOBBIADENE, ITALY 2021	
Raventós "Rosé de Nit" Brut	15/58
CONCA DEL RIU ANOIA, SPAIN 2022	
Pierre Gerbais "Grains de Celles" Extra Brut	33/130
CHAMPAGNE, FRANCE NV	

Rosé

Bedrock Wine Co. "Ode to Lulu" Grenache Blend ...	15/58
SONOMA COUNTY, CALIFORNIA 2024	
Domaine de Terrebrune Mourvèdre Blend	19/74
BANDOL, FRANCE 2023	

White

Leth "Steinagrund" Grüner Veltliner	14/54
WAGRAM, AUSTRIA 2022	
Soalheiro Alvarinho	15/58
MONÇÃO E MELGAÇO, PORTUGAL 2023	
Te Mata Estate Sauvignon Blanc	17/66
HAWKE'S BAY, NEW ZEALAND 2023	
Valravn Chardonnay	18/70
NAPA VALLEY, CALIFORNIA 20213	
Domaine Laroche "Saint Martin" Chardonnay	20/78
CHABLIS, FRANCE 2023	

Red

M. Chapoutier "La Ciboise" Grenache Blend	14/54
LUBERON, FRANCE 2020	
Ostatu Crianza Tempranillo	14/54
RIOJA ALAVESA, SPAIN 2021	
Tolaini "Al Passo" Sangiovese Blend	15/58
TUSCANY, ITALY 2021	
Averæn Pinot Noir	17/66
WILLAMETTE VALLEY, OREGON 2023	
Château Charmail Cabernet Sauvignon Blend	20/78
HAUT-MEDOC, BORDEAUX, FRANCE 2018	

FULL WINE LIST AVAILABLE UPON REQUEST

Beer

Modelo Especial	7
Reissdorf Kolsch	8
Bell's Two-Hearted IPA	8
Shacksbury xMML "Bad Boy" Cider	9
Best Day Brewing Kolsch N/A	6

Michelada	11
<i>modelo especial, house michelada mix, lime, chili-salt rim</i>	