

DAILY SPECIALS

Chicken Noodle Soup -\$8

Carrot, Celery, Onion, Macaroni, Bread & Butter

Truffle & Mushroom Tartine -\$17

Roasted Mycopolitan Mushrooms, Black Truffle Butter, Ricotta, Nasturtium Leaves, Sourdough

Cider Braised Pork Empanadas -\$15

Granny Smith Apples, Onion, Cabbage, Currants, Au Jus, Pepitas, Scallions

Flatbread -\$18

Grilled Chicken, Ricotta, Hot Honey, Crushed Tomato, Mozzarella, Pecorino

Seared Salmon Tacos -\$18

Hoisin, Mango, Pickled Red Onion, Purple Cabbage, Scallions, Micro-Cilantro, Yellow Corn Tortilla

Featured Wine

Bonpas Luberon des Chalières Blanc – '25 – Rhone Vally, FR -13% - 12/\$48

Varietals: 50% Rolle (Vermentino), 40% Grenache Blanc, and 10% Ugni Blanc
Apricot, Peach, Green Apple & Mango with citrus fruit & White Flower notes.

Flip For Sweets & After Dinner Libations



DAILY SPECIALS

Chicken Noodle Soup -\$8

Carrot, Celery, Onion, Macaroni, Bread & Butter

Truffle & Mushroom Tartine -\$17

Roasted Mycopolitan Mushrooms, Black Truffle Butter, Ricotta, Nasturtium Leaves, Sourdough

Cider Braised Pork Empanadas -\$15

Granny Smith Apples, Onion, Cabbage, Currants, Au Jus, Pepitas, Scallions

Flatbread -\$18

Grilled Chicken, Ricotta, Hot Honey, Crushed Tomato, Mozzarella, Pecorino

Seared Salmon Tacos -\$18

Hoisin, Mango, Pickled Red Onion, Purple Cabbage, Scallions, Micro-Cilantro, Yellow Corn Tortilla

Featured Wine

Bonpas Luberon des Chalières Blanc – '25 – Rhone Vally, FR -13% - 12/\$48

Varietals: 50% Rolle (Vermentino), 40% Grenache Blanc, and 10% Ugni Blanc
Apricot, Peach, Green Apple & Mango with citrus fruit & White Flower notes.

Flip For Sweets & After Dinner Libations





SWEETS



Pumpkin Pie Crème Brulee -\$10

Ginger Snap Cookie

Cheesecake -\$10

Caramel, Toasted Walnuts, Powdered Sugar



After Dinner Cocktails & Mocktails



Dubai Chocolate Martini -\$15

Pinnacle Whipped Vodka, Fabrizia Pistachio Cream,
Frangelico, Crème de Cocoa



Salted Caramel Martini -\$15

Tito's, Bailey's, Frangelico, Dulce de Leche Cream



Espresso Martini -\$15

Vanilla Vodka, La Colombe Cold Brew,
Mr. Black Coffee Liqueur, Demerara
Add Bailey's or Frangelico -\$3



Salted Caramel Iced Latte -\$10

La Colombe Cold Brew, Hazelnut Syrup,
Dulce de Leche Cream



Matcha & Lavender Dream -\$10

La Colombe Cold Brew, Lavender Syrup,
Matcha Cream Foam

After Dinner Cordials

Fernet-Branca- \$11

Averna Amaro -\$10

Amaro Nonino \$15

COME. SIT. STAY



SWEETS



Pumpkin Pie Crème Brulee -\$10

Ginger Snap Cookie

Cheesecake -\$10

Caramel, Toasted Walnuts, Powdered Sugar



After Dinner Cocktails & Mocktails



Dubai Chocolate Martini -\$15

Pinnacle Whipped Vodka, Fabrizia Pistachio Cream,
Frangelico, Crème de Cocoa



Salted Caramel Martini -\$15

Tito's, Bailey's, Frangelico, Dulce de Leche Cream



Espresso Martini -\$15

Vanilla Vodka, La Colombe Cold Brew,
Mr. Black Coffee Liqueur, Demerara
Add Bailey's or Frangelico -\$3



Salted Caramel Iced Latte -\$10

La Colombe Cold Brew, Hazelnut Syrup,
Dulce de Leche Cream



Matcha & Lavender Dream -\$10

La Colombe Cold Brew, Lavender Syrup,
Matcha Cream Foam

After Dinner Cordials

Fernet-Branca- \$11

Averna Amaro -\$10

Amaro Nonino \$15

COME. SIT. STAY