



CUSTOMSHOP

Hamachi parmesan leche de tigre, red onion, crispy corn*	\$19
Wagyu Beef Carpaccio sofrito, potato, preserved chile aioli*	\$18
Hokkaido Scallop calamansi, saffron, fennel*	\$21
Octopus causa, chorizo vinaigrette, crispy garlic	\$23
Local Lettuce cava vinaigrette, howard's gap, strawberry, daikon, gremolata	\$15
Asparagus ajo blanco, endive, espelette	\$15
Arroz Meloso carolina gold rice, blue crab, oishii shrimp	\$25
Empanadas mojo duck, aji amarillo, queso fresco	\$16
Cavatelli fennel sausage, huancaína, kale	\$28
Agnolotti oxtail, mirepoix, chili oil	\$28
Canestri lamb ragu, sofrito, gremolata	\$28
Tiger Prawns tamal en cazuela, nueske's bacon, piquillo brodo	\$32
Kurobuta Pork chestnut mushroom, pearl onion, mojo demi*	\$40
Halibut Milanese purple hull pea, banyuls, dill	\$45
Rohan Duck Breast sunchoke puree, sesame crumble, mamey demi*	\$60

Stone Seafood | Boy & Girl Farm | Seven Sisters Farm | Urban Gourmet Farm
Barbee Farms | Deep Roots Farm CPS | Adrina Farm

*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

HOUSE COCKTAILS

Spirit Fingers | 13

Lower ABV spritzzy-thang. Green tea infused Cocchi Americano, gin, bergamot & bubbles.

Limonada Suíça | 14*

Vanilla cachaça, coconut & lime. It's like a sparkling highball but with coconuts & caramelized condensed milk. Kinda like drinking a pina colada on a beach in Rio on top of the Swiss Alps. *Dairy allergy

Rockett Fuel | 15

Clarified gin-based cocktail, inspired by english socialite Mary Rockett's citrus punch circa 1711.

Vodka Pays The Bills | 15

Tito's, cucumber, peppermint & elderflower form a crisp little gimlet play.

Garden Party | 15

Blanco tequila and a touch of mezcal, green & yellow pepper syrup make a vegetal margarita.

Security & Bond | 18

Old fashioned with our Old Forester Barrel Pick 'Broad Shoulders'

Silly Rabbit | 15*

House blend of rums, strawberries & almond milk. An adult twist on a Nesquik classic. *Nut allergy

Secretly Stern | 16

Our take on the infamous espresso martini.

SPARKLING

Luca Paretti 'Brut' | 14 | 49

NV (Prosecco) Glera

Arnaud Lambert | 17 | 60

NV (Crémant De Loire) Chenin Blanc, Chardonnay

Oriol Rossell 'Brut Rose' | 18 | 64

NV (Penedès) Pinot Noir, Garnatxa Negra

RED

Domini Veneti Appassimento | 14 | 49

2023 (Veneto) Corvina, Rondinella

Duris Reserva | 14 | 49

2021 (Douro) Touriga Nacional, Touriga Franca, Tinta Roiz

Château Pilet | 14 | 49

2022 (Bordeaux) Merlot, Cabernet Sauvignon, Cab Franc

Hermanos Hernáiz 'El Pedal' | 15 | 55

2023 (Rioja) Tempranillo

Luno | 16 | 58

2020 (Montsant) Grenache, Syrah, Carignan

Tolaini 'Al Paso' | 16 | 58

2022 (Toscana) Sangiovese, Merlot, Cabernet Sauvignon

Convivial | 17 | 60

2024 (Willamette) Gamay

Poggio Scalette | 17 | 60

2022 (Chianti) Sangiovese

Grocheau Cellars 'Commuter Cuvée' | 18 | 64

2023 (Willamette) Pinot Noir

Architect | 20 | 76

2023 (Alexander Valley) Cabernet Sauvignon

BEER

Resident Culture 'Island Time' | 9

(Charlotte) Mexican Style Lager 4.5% (16 oz can)

Triple C 'CCC' | 9

(Charlotte) West Coast IPA 6.2% (16 oz can)

Estrella 'Damm' | 7

(Barcelona) Lager 5.4% (12 oz bottle)

Petty Thieves 'Basking In The Glow' | 10

(Charlotte) Hazy IPA 7.0% (16 oz can)

WHITE & ROSÉ

Garofoli 'Komaros' Rosato | 14 | 49

2025 (Marche) Montepulciano

Fontanavecchia | 14 | 49

2024 (Campania) Falanghina

Vincent Roussely 'Orange' | 14 | 49

2025 (Loire Valley) Sauvignon Blanc, Menu Pineau, Chenin

Husch Vineyards | 16 | 58

2023 (Anderson Valley) Chardonnay

Herman Moser 'Gebling' | 16 | 58

2024 (Rohrendorf) Riesling

Paco & Lola | 16 | 58

2024 (Rías Baixas) Albariño

Sick Dreyer 'Yahrpfifel' | 17 | 60

2020 (Alsace) Gewurztraminer

Maison De la Denante Saint-Véran | 19 | 70

2024 (Burgundy) Chardonnay

Domaine Girault | 22 | 80

2024 (Sancerre) Sauvignon Blanc