



# CUSTOMSHOP

<b>Hamachi</b> parmesan leche de tigre, red onion, crispy corn*	\$18
<b>Wagyu Beef Carpaccio</b> sofrito, potato, preserved chile aioli*	\$18
<b>Scallop</b> calamansi, saffron, fennel*	\$21
<b>Octopus</b> causa, chorizo vinaigrette, botija olive	\$23
<b>Local Lettuce</b> cava vinaigrette, strawberry, daikon, gremolata, manchego	\$15
<b>Asparagus</b> ajo blanco, endive, espelette	\$15
<b>Arroz con Frijoles</b> sea island red pea, carolina gold rice middlin, chicharron	\$12
<b>Empanadas</b> mojo duck, aji amarillo, queso fresco	\$16
<b>Cavatelli</b> fennel sausage, huancaína, swiss chard	\$28
<b>Agnolotti</b> oxtail, mirepoix, chili oil	\$28
<b>Canestri</b> lamb ragu, sofrito, gremolata	\$28
<b>Tiger Prawns</b> tamal en cazuela, nueske's bacon, piquillo brodo	\$32
<b>Berkshire Pork</b> chestnut mushroom, pearl onion, mojo demi*	\$40
<b>Halibut Milanese</b> purple hull pea, banyuls, dill	\$45
<b>Rohan Duck Breast</b> 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 served in a highball.

### 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. Save it towards the end of your meal for an adult twist on Nesquik classic.

### 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

### Bagueri Brut Rose | 21 | 80

NV (Brda, Slovenia) Pinot Noir

## 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 Rousely '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