CUSTOMSHOP

Hamachi parmesan leche de tigre, red onion, crispy corn*	$18
Wagyu Beef Carpaccio sofrito, potato, preserved chile aioli*	$18
Scallop calamansi, saffron, fennel*	$21
Octopus causa, chorizo vinaigrette, botija olive	$23
Local Lettuce cava vinaigrette, strawberry, daikon, gremolata, manchego	$15
Asparagus ajo blanco, endive, espelette	$15
Arroz Meloso carolina gold rice, blue crab, oishii shrimp	$23
Empanadas mojo duck, aji amarillo, queso fresco	$16
Cavatelli fennel sausage, huancaina, 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 Milanesa 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.

6.5.26

HOUSE COCKTAILS

Spirit Fingers | 13
Lower ABV spritzy-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.

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

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)