



Valentine's Day

PRIX FIXE DINNER MENU

\$75 ++ PER PERSON

February 13th - 15th
5 - 9pm

COCKTAILS

LOVE BITE	14
mezcal, strawberry, lemon, lofi amaro	
PEAR FIORI	16
absolut pear vodka, elderflower, lemon, prosecco	

BUBBLES BY THE GLASS & BOTTLE

Brut, Blanc de Blanc, Grandial, France NV	11/38
Sparkling Chenin Blanc, 50 th Anniversary, Dry Creek, Sonoma 2022	69
Brut, Patz & Hall, Sonoma 2015	85
Moet Imperial, Champagne, France NV	120

WINE BY THE BOTTLE

Soave Classico, Pieropan, Veneto, Italy 2019	38
Chardonnay, Freemark Abbey, Napa, 2021	80
Rose, Daou, Paso Robles, 2022	44
Pinot Noir, Belle Glos, Balade, Monterey, 2022	68
Red Blend, Language of Yes, Central Coast, 2022	62
Bordeaux Blend, Les Legendes, Saint Emilion, France	88
Cabernet Sauvignon, Quilt, Napa, 2022	72
Cabernet Sauvignon, Artemis, Stag's Leap, Napa, 2021	148

SELECT ONE ITEM FROM EACH COURSE

First Course

KING CRAB CEVICHE

alaskan king crab meat with pico de gallo, crispy rice crackling, lime caviar

WOOD GRILLED ROMAINE SALAD

farmer's market baby romaine, olive oil, sea salt, and grilled meyer lemon

Second Course

ROASTED CHILEAN SEA BASS

miso glazed chilean sea bass, coconut risotto, wood grilled asparagus

GRILLED COLORADO LAMB

half rack of lamb, with strawberry and quinoa salad, sweet yuzu dressing

LOBSTER & RAVIOLI

butter poached lobster tail served over purple sweet potato ravioli, shellfish bisque, citrus braised heirloom carrots

Third Course

PISTACHIO CAKE WITH CHOCOLATE GANACHE

flourless pistachio cake, dark chocolate ganache, fresh strawberry

POACHED PEAR AND MASCARPONE

red wine poached pear, vanilla bean mascarpone cream, praline dust

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Auto gratuity of 20% will be added to all parties.*

Happy Hour

MON – FRI • 3PM – 6PM

SEASONAL OYSTERS	3 EA
House cocktail sauce and mignonette <i>18 half dozen 34 full dozen</i>	
PERUVIAN SCALLOPS	3.5 EA
Scallop on the half shell, fresh wasabi, sour yuzu	
SHRIMP COCKTAIL	13
Wild shrimp (3pc), house cocktail sauce	
YUKON GOLD POTATO WEDGES	5
Caramelized garlic and leek aioli	
SHRIMP FRIED RICE	8
Shrimp, brown rice, carrots, green onion, egg, soy sauce and eel sauce	
FISH TACO	6.5
Mahi, shrimp or fried cod, with basil yuzu or roe sauce, cabbage, and pico de gallo	
MINI FISH & CHIPS	12
Battered wild cod, kennebec fries, tartar sauce, roe sauce	
CEVICHE TOSTADA	7
Rock fish, corn tostada, basil yuzu sauce, cabbage	
SESAME CHICKEN	7
Spicy yuzu-honey sauce with rice-vinegar slaw	
HAPPY POKE BOWL	10
Tuna poke, ponzu brown rice, edamame, cucumber	
CALI ROLL BOWL	10
Sushi rice, crab mix, cucumber, daikon radish, avocado, nori, sesame	
CRUNCHY ROLL BOWL	10
Sushi rice, tempura shrimp, crab mix, avocado, cucumber, tempura flakes, eel sauce	
DRAFT BEER	5/PINT
Bavik (<i>Pilsner</i>)	Pleased To Meet Me (<i>Amber</i>)
LB Blonde (<i>American Ale</i>)	Guinness (<i>Irish Dry Stout</i>)
Estrella Galicia Especial (<i>Lager</i>)	
HOUSE WINE	9
Brut, <i>Blanc de Blancs, Grandial, France, NV</i> Moscato, <i>La Perlina, Veneto, Italy, NV</i> Rosé, <i>Fabre de Provence, Provence, France, 2022</i> Pinot Grigio, <i>Benvolio, Friuli, Italy, 2020</i> Bordeaux Blanc, <i>Les Legendes, France, 2020</i> Chardonnay, <i>Böen, California, 2022</i> Chianti Classico, <i>Peppoli, Tuscany, Italy, 2021</i> Red Blend, <i>Thread Count, California</i>	
COCKTAILS	10
Spicy Paloma	
Blanco Tequila, Fresh Lime, Grapefruit, Soda, Jalapeño	
Roesy's Pearl	
Gin, Almond Orgeat, Lime, Nutmeg	
The 49er	
Elijah Craig SB Bourbon, Honey, Lemon	
Pomegranate Martini	
Pomegranate Vodka, Grenadine, Curacao, Lemon	
Classic Martini	
Gin or Vodka, Dry Vermouth, Lemon Twist	

Weekly Specials

STEAK & MARTINI MONDAY

(4 – 9pm)

\$15 Steak Skewers

\$10 off all Steak Entrees

\$10 Martinis

Your Choice: Straight Up, Dirty, 50/50, Gibson, Vesper, Aviation

\$5 Fernet Branca or Branca Menta

\$10 Alligator Cocktail

25% off for hospitality industry professionals

Happy Hour & Weekly Specials not included

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TACO TUESDAY

(4pm – 9pm)

\$15 Taco Plate

2 Fish Tacos: Cod, Shrimp, or Mahi

\$5 Estrella Galicia Draft

\$7 Michelada

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JAZZ & WINE WEDNESDAY

(4pm – 9pm)

\$18 Charcuterie Board

½ Price Bottle of Wine &

No Corkage Fee

with purchase of 2 regular-priced entrées

3 bottles max per party

Live Jazz & Lounge Music 5pm – 8pm

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TIKI THURSDAY

(4pm – 9pm)

\$10 Heavyweight or Kingston Cocktail

\$10 Cali Roll Bowl or Crunchy Roll Bowl





join us at roe!

STEAK & MARTINI MONDAY | JAZZ & WINE WEDNESDAY

Enjoy \$10 off steaks and \$8 martinis every Mon | half-price wine bottles and live Jazz every Wed

BRUNCH WITH US THIS WEEKEND

\$5 Mimosas and Champagne every Saturday & Sunday 11am-2:30pm

SOUPS

CLAM CHOWDER	11 13
FISHERMAN'S STEW <i>GF</i>	12 14

TO START

SHRIMP COCKTAIL (5PCS)	22
colossal wild shrimp, house cocktail sauce	
PERUVIAN SCALLOPS <i>GF</i>	4/EA
scallop, fresh wasabi, sour yuzu	
OYSTERS ON THE HALF SHELL	½ dz dz
roe cocktail sauce, red wine mignonette	
Baja	22 42
Pacific	25 46
East Coast	26 48

CHEF'S SASHIMI (6PCS OR 9PCS) <i>GF</i>	MKT
sushi rice, fresh wasabi, ginger	

LITTLE FISH TOWER	64
6 baja oysters, 4 shrimp, 4 scallops, cucumber salad, 6pcs sashimi (<i>chef's choice</i>)	

BIG FISH TOWER	130
12 baja oysters, 10 shrimp, 10 scallops, cucumber salad, 9pcs sashimi (<i>chef's choice</i>)	

POKE CEVICHO <i>GF</i>	19
ceviche & tuna poke over corn tortilla chips, basil yuzu, eel and roe sauce with jalapenos, wasabi tobiko and furikake	

ROCK FISH CEVICHE <i>GF</i>	15
ceviche with tortilla chips	

YELLOW FIN TUNA POKE <i>GF</i>	17
tuna poke with tortilla chips	

CALAMARI FRIES	13
buttermilk marinated calamari, lightly fried with spicy roe sauce	

ROE POPCORN SHRIMP	16
batter dipped baby shrimp with salt pepper and spicy roe sauce	

CAPITAN PLATTER <i>SERVES 2-3</i>	31
fish & chips, calamari fries, popcorn shrimp, hand cut kennebec fries, coleslaw with roe sauce and tartar sauce	

SIDES

KENNEBEC FRENCH FRIES <i>V</i>	5
SWEET POTATO FRIES <i>VG</i>	7
TOASTED BAGUETTE <i>V</i>	3

lunch menu

roeseafood.com

A service charge of 20% will be added to parties of 6 or more. A fee of \$3.50 per person will be applied for all outside desserts.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SALADS & SANDWICHES

sandwiches served with house fries. sub sweet potato fries or side salad for +3.00

BABY LETTUCE SALAD	14
warm polenta croutons, anchovy-lemon parmesan dressing, pecorino	
add: <i>chicken</i> +9 <i>shrimp</i> +12 <i>salmon</i> +14 <i>premium catch</i> +16	

ARUGULA AND MIXED BABY BEET <i>GF VG</i>	17
oven roasted beets, wild arugula, candied pecans, chevre goat cheese with pink peppercorn and roasted shallot vinaigrette	
add <i>protein</i> : <i>chicken</i> +9 <i>salmon</i> +14 <i>wild shrimp</i> +12 <i>premium fresh catch</i> +16	

ROE SEAFOOD SALAD <i>GF</i>	31
mixed crab meat, poached baby shrimp, langoustines, hard-boiled egg, cornichons, heirloom tomato confit, radish, carrot, and red onion chopped & tossed with house thousand island dressing	

TUNA SALAD SANDWICH	15
albacore tuna salad, lettuce, tomato, and avocado on toasted sourdough	

FILET ROE FISH	17
panko crusted alaskan cod, roe tartar, baby lettuce, white cheddar on brioche	

SHRIMP PO BOY	17
fried baby shrimp, lettuce, tomato, pickles, remoulade sauce on a soft french roll	

BLACKENED MAHI SANDWICH	20
grilled mahi, lettuce, tomato, pickles, tartar sauce, on torta bread	

LOBSTER ROLL	26
chilled lobster meat with basil yuzu aioli on warm lobster roll	

CRISPY CHICKEN SANDWICH	17
organic tempura fried chicken breast, sesame slaw, green onion kimchi aioli, and sliced pickles on brioche	

ROE BURGER	18
black angus patty, white cheddar, house thousand island dressing, lettuce, tomato, pickles on brioche served with kennebec fries	
add to any sandwich above: <i>jalapeno</i> +.50 <i>avocado</i> +2	

ENTREES

FISH & CHIPS	23
battered wild cod, hand cut kennebec french fries, tartar sauce and roe sauce	

ROE FISH BURRITO	17
fresh fish of your choice, ponzu brown rice, pico de gallo, cabbage, black beans and spicy roe sauce with tortilla chips & salsa	
<i>choice of: salmon, mahi, cod, shrimp, or yellow fin poke • make it a burrito bowl +2</i>	

MERMAID BOWL	21
choice of two proteins served with black beans, pico de gallo, shredded cabbage, ponzu brown rice, special house made roe sauce, with tortilla chips & salsa	
<i>choice of: salmon, mahi, cod, shrimp, or yellow fin poke (seared or raw)</i>	

TACO PLATE	23
two grilled fish tacos with basil yuzu sauce or two baja fried cod tacos with roe sauce, cabbage, and pico de gallo, served with ponzu brown rice, black beans, and chips and salsa	
<i>choice of: salmon, mahi, cod, shrimp, or yellow fin poke (seared or raw)</i>	

SIMPLY GRILLED	26
choice of grilled black cod, wild mexican shrimp, or scottish salmon served with lemon beurre blanc, ponzu brown rice, and seasonal vegetables <i>premium fish</i> +3	

POKE BOWL	23
yellow fin tuna poke style, ponzu brown rice, wakame seaweed-sesame salad, organic soy egg, furikake	



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BRUNCH WITH US THIS WEEKEND

\$5 Mimosas and Champagne every Saturday & Sunday 11am-2:30pm

TO START

SEAFOOD BISQUE <i>GF</i>	14
crustacean broth, cream, seafood mirepoax, fresh herbs	
CLAM CHOWDER	11 13
cream, clams, celery, leeks	
CRAB CROQUETTES (3PCS)	24
lump blue crab, meyer lemon aioli, celery-micro greens	
HAMACHI COLLAR	17
japanese seven spice, seasoned daikon radish, miyako ponzu and chili oil, sesame seed, scallions	
SPICY STEAMERS	21
clams, pei black mussels, garlic, jalapeño, white wine butter nage, toasted baguette	
CHARCUTERIE BOARD	21 32
selection of cured meats and cheeses with toasted country bread and assorted spreads	

RAW & CHILLED

SHRIMP COCKTAIL (5PCS)	22
jumbo wild mexican shrimp, house cocktail sauce	
PERUVIAN SCALLOPS <i>GF</i>	4/ea
scallop, fresh wasabi, sour yuzu	
OYSTERS on the HALF SHELL	½ dz dz
roe cocktail sauce, red wine mignonette	
Baja	22 42
Pacific	25 46
East Coast	26 48
CHEF'S SASHIMI (6PCS or 9PCS) <i>GF</i>	MKT
sushi rice, fresh wasabi, ginger	
POISSON CRU <i>GF</i>	17
shrimp, ceviche, lime, coconut milk, pickled onion, habanero, mint, heirloom tomatoes, cilantro oil, fresh corn tostadas	
LITTLE FISH TOWER	64
6 baja oysters, 4 shrimp, 4 scallops, cucumber salad, 6pcs sashimi (<i>chef's choice</i>)	
BIG FISH TOWER	130
12 baja oysters, 10 shrimp, 10 scallops, cucumber salad, 9pcs sashimi (<i>chef's choice</i>)	

SIDES

Toasted Baguette	3.5
Egg Fried Rice	8
Black Sesame Spaetzle	14
Grilled Bunapi Mushrooms	14
Seasonal Vegetables	13

GREENS

BABY LETTUCE SALAD	14
warm polenta croutons, anchovy-lemon parmesan dressing, pecorino add: <i>chicken</i> +9 <i>shrimp</i> +12 <i>salmon</i> +14 <i>premium catch</i> +16	
ARUGULA AND MIXED BABY BEETS <i>GF VG</i>	17
oven roasted beets, wild arugula, candied pecans, chevre goat cheese with pink peppercorn and roasted shallot vinaigrette add protein: <i>chicken</i> +9 <i>salmon</i> +14 <i>wild shrimp</i> +12 <i>premium fresh catch</i> +16	
SEAFOOD SALAD <i>GF</i>	31
mixed crab meat, poached baby shrimp, langoustines, hard-boiled egg, cornichons, heirloom tomato confit, radish, carrot, and red onion chopped & tossed with house thousand island dressing	

SEAFOOD

FISH & CHIPS	24
battered wild cod, hand cut kennebec french fries, tartar sauce and roe sauce	
SIMPLY GRILLED	26
choice of grilled black cod, wild mexican shrimp, or scottish salmon served with lemon beurre blanc, ponzu brown rice, and seasonal vegetables <i>premium fish</i> +3	
SESAME SALMON <i>GF</i>	31
sesame seed crusted scottish salmon, sautéed baby bok choy and carrots, tomato shellfish nage, chili oil	
PLANCHET PACIFIC SEA BASS <i>GF</i>	33
potato pave, pickled meyer lemon emulsion, watercress	
CIOPPINO	33
blue prawn, clams, PEI black mussels, alaskan cod, pernod pastis, white wine, fish stock, mirepoix, oregano, thyme, served with sourdough boule	
SQUID INK LINGUINI	35
handmade squid ink linguini, wild shrimp, black mussels, langoustine meat, mixed mushrooms, piquillo peppers, garlic, shallot, citrus soy sauce	
PAN SEARED SCALLOPS	43
german sesame spaetzle with shiitake mushroom and soy-cream emulsion	
GRILLED WHOLE FISH <i>GF</i>	45
seasonal whole fish, deboned stuffed with fresh herbs and lime, served with warm tortillas, pico de gallo, cabbage, tomatillo salsa, and habanero onions	
KING CRAB LEGS	MKT
red king crab, ponzu brown rice, drawn butter, seasonal vegetables	

LAND

FUSILLONI ALLA VODKA <i>VG</i>	24
fusilloni gigante, matchstick zucchini, tomato vodka cream sauce, pecorino cheese add protein: <i>chicken</i> +9 <i>salmon</i> +14 <i>wild shrimp</i> +12 <i>premium fresh catch</i> +16	
PAPPARDELLE AND SHORT RIB	28
pappardelle egg pasta, braised short rib, hatch green chiles, pecorino romano cheese, savory spinach, crème fraîche	
BRAISED PORK OSSO BUCO <i>GF</i>	29
braised pork shank, caramelized brussel sprouts, seasoned white rice, lime, shiso salsa verde	
PETITE FILET & FRITES <i>GF</i>	41
6oz prime filet mignon, french fries, parsley, brandy pepper corn sauce <i>Surf & Turf: jumbo wild shrimp (4) +14, pan seared scallops (3) +28, petite lobster tail +38</i>	
WOOD GRILLED RIBEYE <i>GF</i>	69
12oz creekstone farms prime ribeye, potato pave, garlic hericot verts, le beurrier bordier herb compound butter, garlic, rosemary <i>Surf & Turf: jumbo wild shrimp (4) +14, pan seared scallops (3) +28, petite lobster tail +38</i>	

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dinner menu

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something to start!

MIMOSA 5

MIMOSA FLIGHT 34

bottle of blanc champagne + 4 fresh juices

CHAMPAGNE & CAVIAR 185

bottle of moët + 1oz black caviar, house made blinis

BRUNCH LIBATIONS

APEROL SPRITZ 14
aperol, prosecco, soda

FRENCH 75 14
gin, fresh lemon, prosecco

CAFECITO 15
reposado tequila, espresso, almond orgeat, liquor 43

ROE BLOODY 18
citrus + spicy vodka, bloody mix, shrimp + bacon

THE DUDE ABIDES 14
white hjerte vodka, black hjerte coffee, cacao, cream

HOT & BUTTERED 15
dark rum, butter rum batter, butterscotch schnapps, cinnamon, nutmeg

BRUNCHY

COCONUT FRENCH TOAST 15
brioche, cardamom maple syrup, berries compote hazelnut crunch, powder sugar, coconut whipped cream

RIGO'S CHILAQUILES GF 16
corn tortillas, house red salsa, red onion, avocado, cream, queso fresco, fried black beans, organic hen's egg

THE STANDARD 15
cage free eggs, rosti potatoes, bacon or sausage, toast or fresh fruit

STEAK & EGGS GF 25
top sirloin, rosti potatoes, pico de gallo, blue corn tortillas, fresh salsa

CLASSIC BENEDICT 17
canadian ham, english muffin, sautéed garlic spinach, poached organic eggs, tomato hollandaise with mixed greens

LOX BENEDICT 23
house cured scottish salmon, english muffin, sautéed garlic spinach, poached organic eggs, tomato hollandaise, dill, red onion, capers

BREKKY BURRITO BOWL GF 17
bacon, sausage, or veggies with black beans, rosti potatoes, organic cage free eggs, pico de gallo and red salsa

BREAKFAST BISCUIT SANDWICH 14
buttermilk biscuit, choice of bacon or sausages, white cheddar, caramelized onions, fried egg, served with mixed greens

AVOCADO TOAST 13
grilled country bread, cherry tomatoes, pickled red onion, shaved radish, pecorino, chili flake, served with mixed greens
add: egg +3 | scottish lox salmon +8

SEAFOOD MIGAS SCRAMBLE GF 22
organic scrambled eggs with crab, langoustines, shrimp, monterey jack, pico de gallo, tortilla chips, and hatch chili, served with tomatillo salsa, and rosti potatoes

LUNCHY

BABY LETTUCE SALAD 14
warm polenta croutons, anchovy-lemon parmesan dressing, pecorino
add: chicken +9 | shrimp +12 | salmon +14 | premium catch +16

ARUGULA AND MIXED BABY BEET GF VG 17
oven roasted beets, wild arugula, candied pecans, chevre goat cheese with pink peppercorn and roasted shallot vinaigrette
add: chicken +9 | shrimp +12 | salmon +14 | premium catch +16

ROE SEAFOOD SALAD GF 31
mixed crab meat, baby shrimp, langoustines, hard-boiled egg, cornichons, heirloom tomato confit, radish, carrot, chopped lettuce, tossed with house thousand island dressing

LOBSTER ROLL 26
chilled lobster meat with basil yuzu aioli on warm brioche roll served with kennebec french fries

SHRIMP PO BOY 17
fried baby shrimp, lettuce, tomato, pickles, remoulade sauce on a soft french roll served with kennebec french fries

FILET ROE FISH SANDWICH 17
panko crusted alaskan cod, roe tartar, baby lettuce, white cheddar on brioche, with kennebec french fries

ROE BURGER 18
black angus patty, white cheddar, house thousand island dressing, lettuce, tomato, pickles on brioche served with kennebec fries

MERMAID BOWL GF 21
choice of two proteins served with black beans, pico de gallo, shredded cabbage, ponzu brown rice, roe sauce, chips & salsa
choice of: salmon, yellow fin poke, mahi, cod, or shrimp

FISH & CHIPS 23
battered wild alaskan cod, hand cut kennebec fries, tartar sauce & roe sauce

RAW & CHILLED

ROCK FISH CEVICHE 15 GF
rock fish, lemon, lime, pico de gallo, fresh tostada

SHRIMP COCKTAIL 22 GF
jumbo wild mexican shrimp (5pcs) house cocktail sauce

FRESH OYSTERS MKT GF
roe cocktail sauce, red wine mignonette

PERUVIAN SCALLOPS 4 ea. GF
raw scallop, fresh wasabi, sour yuzu

POISSON CRU 17 GF
shrimp, ceviche, lime, coconut milk, pickled onion, habanero, mint, heirloom tomatoes, cilantro oil, fresh tostadas

POKE CEVICHO 19 GF
ceviche, tuna poke, tortilla chips, basil yuzu, eel and roe sauces, jalapenos, wasabi tobiko, furikake

LITTLE FISH TOWER 64
6 oysters, 4 shrimp, 4 scallops, cucumber salad, sashimi (6pcs)

BIG FISH TOWER 130
12 oysters, 10 shrimp, 10 scallops, cucumber salad, sashimi (9pcs)

LITTLE EXTRAS

YUKON ROSTI POTATOES GF 6

ROSEMARY GLAZED BACON (2pcs) GF 7

NATURAL PORK SAUSAGE (2pcs) GF 4

GREEK YOGURT & BERRIES 7

with honey & granola

TWO HEN'S EGGS ANY STYLE GF 5

ROE BUTTERMILK BISCUITS (2) 5

maple butter & sea salt

TOAST & FRESH JAM 4

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WINE glass / bottle

SPARKLING

Moscato, La Perlina, Veneto, Italy, NV	12/44
Prosecco, La Marca, Italy, NV	12/44
Brut Cava, Marques de Caceres, Spain, NV	54
Brut, Blanc de Blancs, Grandial, France, NV	11/38
Brut, Taittinger, Reims, France, NV	85
Brut Imperial, Moet & Chandon, France, NV	120
Brut Rose, Cremant Du Jura, France, NV	15/56

ROSE

Rose, Fabre de Provence, Côtes de Provence, France, 2021	13/48
Rose, Mourvedre, Les Rascasses, Santa Ynez, 2021	15/52
Rose, Grenache Gris, Curran, Santa Barbara, 2023	60

WHITE

Chablis, Domaine Drouhin-Vaudon, France 2022	68
Pinot Grigio, Benvolio, Friuli, Italy, 2020	13/48
Dry Riesling, Ravines Estate, Finger Lakes, NY 2020	16/60
Soave Classico, Pieropan, Veneto, Italy, 2023	38
Vermentino, Guado al Tasso, Bolgheri, Italy 2023	15/54
Albarino, Deusa Nai, McD, Rias Baixas, Spain 2022	56
Bordeaux Blanc, Les Legendes, Bordeaux, France 2022	13/48
Sauv Blanc, Kim Crawford, New Zealand, 2023	14/52
Sancerre, Domaine Delaporte, Loire Valley, France, 2022	86
Chardonnay, Bramito della Sala, Antinori, Umbria 2022	17/56
Chardonnay, Böen, California 2022	14/50
Chardonnay, Freemark Abbey, Napa, 2021	80
Chardonnay, Far Niente, Napa, 2023	112

RED

Giove (Ciliegiolo), Motta, Tuscany, Italy, 2021	36
Chianti Classico, Peppoli, Tuscany, Italy 2021	14/50
Chianti Classico Riserva, Marchese Antinori, Tuscany 2021	76
Grenache Noir Cuvee, Railsback Freres, California, 2020	18/68
Pinot Noir, Böen, California 2022	16/58
Pinot Noir, Belle Glos, Balade, Monterey, California 2022	68
Red Blend, Thread Count, California	15/52
Red Blend, The Language of Yes, Central Coast, 2022	62
Bordeaux Blend, Les Legendes, Saint Emilion, France, 2018	88
Cabernet Sauvignon, Thread Count, Paso Robles, 2022	16/58
Cabernet Sauvignon, Quilt, Napa, 2022	20/72
Cabernet Sauvignon, Justin, Paso Robles, 2021	76
Cabernet Sauvignon, Artemis, Stag's Leap, Napa, 2021	135
Malbec, Llama, Mendoza, Argentina, 2021	15/56
Tempranillo, Gran Reserva, MdC, Rioja, Spain 2015	72
Tempranillo Blend, Gaudium, Gran Vino, MdC, Spain 2014	95

WINE FLIGHTS four 2oz pours

RED & WHITE 25

Rose, Fabre de Provence, France
Chardonnay, Antinori, Italy
Pinot Noir, Boen, California
Cabernet Sauv, Threadcount, Paso

WHITE 24

Pinot Grigio, Benvolio, Friuli, Italy
Riesling, Ravines, Finger Lakes, NY
Blanc, Les Legendes, Bordeaux, France
Chardonnay, Antinori, Italy

RED 27

Chianti, Peppoli, Tuscany
Pinot Noir, Boen, California
Malbec, Llama, Mendoza, Argentina
Cabernet Sauv, Threadcount, Paso

DRAFTS pint

Bavik (Pilsner)	7
Estrella Galicia Especial (Lager)	7
LB Blonde (American Ale)	8
Pleased To Meet Me (Amber)	8
Guinness (Irish Dry Stout)	8
Einstok (White Ale)	9
Las Palmas (Pale Ale)	9
Offshoot Escape (IPA)	9
Picnic Lightning (Hazy IPA)	9
Chimay Blue (Dark Belgian Ale)	14

COCKTAILS

BITTER CHERRY SPRITZ	16
vodka, aperol, cherry, prosecco, rosemary	
THE NOMAD	16
blanco tequila, fresh lemon, simple syrup, bitters	
FLORA	16
gin, raspberry-thyme shrub, lillet rose, fresh lemon, ginger beer	
SALADO	16
tequila repo, cherry tomato, lime, jalapeño, sherry, salt	
KINGSTON	16
dr bird jamaican rum, cruzan white rum, lime, pernod absinthe	
UNTAMED AND NOTORIOUS	17
mezcal, yellow chartreuse, spiced orange aperitif, lemon	
M&M FIZZ	17
mezcal, montenegro, almond orgeat, lemon, egg white, soda, mint	
VELVET MIST	17
granny smith apple infused gin, blanc vermouth, bitter bianco, grapefruit zest	
CLAREMONT OLD FASHIONED	17
elijah craig bourbon, lairds' applejack brandy, bitters	
DARK HORSE	17
rittenhouse rye whiskey, amaro, espresso, chocolate bitters, orange	

MOCKTAILS

MR. TIKI	10
pineapple, grapefruit, lime, almond orgeat, cinnamon, bitters	
THE GREENS	10
cucumber, basil, fresh lime, soda	
BERRY-MINT	10
lime, blackberry, almond orgeat, mint	
MOCK-ICILLIN	10
ginger, lemon, honey, ginger beer	



desserts

+ SUGGESTED PAIRINGS

ti-ROE-misu <i>GF</i>	12
chocolate almond financier cake, mascarpone, cocoa powder, espresso	
ESPRESSO MARTINI	14
black hjerte coffee liqueur, vodka, espresso + 3 beans	
CHOCOLATE MOUSSE CAKE <i>GF</i>	14
almond sponge cake, chocolate mousse and dark chocolate ganache, hazelnut crunch, whipped cream	
BEACH BLONDE	12
dorda sea salt caramel liqueur, lazzaroni amaretto, cream	
KABOCHA SQUASH CHEESECAKE (GF)	14
roasted kabocha squash, cream cheese, nutmeg, cinnamon, pecan crust, topped with luxardo maraschino cherry	
DARK HORSE	17
rittenhouse rye, amaro, espresso, chocolate bitters, orange	
VANILLA CRÈME BRULEE <i>GF</i>	11
tahitian vanilla bean custard and berries	
BANANA RUM OLD FASHIONED	12
cruzan dark rum, giffard banana du bresil, angostura and black walnut bitters	
SEASONAL SORBETS <i>GF</i>	10
house made dairy free sorbets, fresh berries	
AFFOGATO	10
house made vanilla ice cream, fresh espresso	
COFFEE & ESPRESSO	
Lavazza Drip Coffee	3.5
Espresso	4
Cappuccino	5
Latte	5
<i>sub oat or almond milk</i>	+1
AFTER DINNER WINE	
Late Harvest Pinot Gris, Robert Sinsky, Carneros, 2014	17
Sauternes, Chateau de Cosse, Bordeaux, France 2018	18
Chianti Classico, Antinori Vinsanto, Tuscany, Italy	18
Superior Cream Sherry, Sandeman, Armada, Spain	12
Ruby Port, Warre's, 'Warrior', Douro Valley, Portugal	15