

Somerset

1112 N State St 60610-2718 · +13125862150 · Updated: Jan 14, 2026

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COLD 3

SOMERSET FRUIT SALAD

\$12.00

Coconut cream, lemon vinaigrette

ACAI & YOGURT PARFAIT

\$12.00

Super food granola, acai compote

AVOCADO TOAST

AVAILABLE OPTIONS

Spiced carrots, smoked honey, ricotta

\$18.00

Add two eggs: \$6.00

HOT 9

SOMERSET BREAKFAST

\$20.00

Two eggs, choice of protein, potatoes, choice of toast

STEELCUT OATMEAL

\$13.00

Lemon marmalade, pecans, cinnamon

SPINACH & GOAT CHEESE OMELET

\$20.00

Pickled chilies, basil, potatoes

HAM & CHEDDAR OMELET

\$20.00

Smoked ham, white cheddar, potatoes

LOBSTER BENEDICT

\$25.00

Spinach, spiced hollandaise, potatoes

SHORT RIB SHAKSHUKA

\$24.00

Spiced tomato sauce, soft egg, crostini

BRIOCHE FRENCH TOAST

\$17.00

Market berries, apple mascarpone, maple syrup

BREAKFAST SANDWICH

\$15.00

Florentine omelet, chicken sausage, pickled jalapeno

CROISSANT EGG SANDWICH

\$21.00

Bacon, avocado, sriracha aioli, cheddar

HOUSEMADE PASTRIES 8

CLASSIC CROISSANT	\$5.00
CHOCOLATE CROISSANT	\$6.00
EGGNOG CRUMB MUFFIN	\$4.00
SPICED POMEGRANATE ORANGE CRUFFIN	\$7.00
HOT COCOA MARSHMALLOW CROISSANT	\$7.00
GINGERBREAD CREAM DANISH	\$5.00
SKILLET CINNAMON ROLL	\$12.00
PASTRY BOARD	\$28.00

Choice of five pastries. Skillet cinnamon roll isn't included in the pastry board.

SIDES 5

Applewood Smoked Bacon	\$8.00
Pork Sausage	\$8.00
Chicken Sausage	\$8.00
Breakfast Potatoes	\$10.00
Shallot vinaigrette	

LA COLOMBE COFFEES 3

Drip Coffee	\$5.00
Latte	\$6.00
Cappuccino	\$6.00

RISHI TEA 5

English Breakfast	\$5.00
Chamomile	\$5.00
Earl Grey	\$5.00
Jasmine Green	\$5.00
Peppermint	\$5.00

FRUIT JUICE 3

Orange	\$6.00
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Apple \$6.00

Grapefruit \$6.00

EGGS 5

SOMERSET BREAKFAST \$20.00

Two eggs, choice of protein, potatoes, choice of toast

SPINACH & GOAT CHEESE OMELET \$20.00

Pickled chilies, basil, potatoes

HAM & CHEDDAR OMELET \$20.00

Smoked ham, white cheddar, potatoes

LOBSTER BENEDICT \$25.00

Spinach, spiced hollandaise, potatoes

SHORT RIB SHAKSHUKA \$24.00

Spiced tomato sauce, soft egg, crostini

FOR THE TABLE 5

CRISPY PRETZEL DUSTED CALAMARI \$18.00

Arrabiata sauce, onion aioli

BRUSSELS SPROUTS \$14.00

Thai pesto, crispy shallot

HOUSEMADE SAUSAGE \$8.00

Pork or chicken

BREAKFAST POTATOES \$10.00

Shallot vinaigrette

APPLEWOOD SMOKED BACON \$8.00

MARKET SALADS 4

LITTLE GEM SALAD \$14.00

Fresno peppers, parmesan dressing, sarvecchio

QUINOA SALAD \$16.00

Golden raisins, marcona almonds, basil vinaigrette

BABY KALE SALAD \$18.00

Candied chickpeas, feta, honey vinaigrette

SPINACH SALAD \$18.00

Ancient grains, marcona almonds, blackberries, carrot-ginger dressing

PRIX FIXE MENU 3

FIRST COURSE

Little gem salad, Quinoa salad, Butternut squash soup

SECOND COURSE

Steak frites, Ricotta agnolotti, Herb crusted salmon

THIRD COURSE

Budino, Cookie plate, Seasonal ice creams & sorbet

MAINS 5

SOMERSET WAGYU BURGER

Black truffle, pickles, american cheese, crispy parsnips, fries

AVAILABLE OPTIONS

\$25.00

Maple glazed bacon: \$4.00

Sunny side up egg: \$3.00

CRISPY CHICKEN SANDWICH

Spicy mayo, pickled jalapeno, cabbage slaw, fries

\$16.00

RICOTTA AGNOLOTTI

Wild mushroom, dukkah, basil

\$21.00

HERB CRUSTED SALMON*

Beluga lentils, roasted funnel, berbere sauce

\$32.00

STEAK FRITES*

Bavette, zhoug, fries

\$34.00

SPREADS 3

HUMMUS

Sumac, roasted garlic

\$13.00

LABNEH

Olives, cucumber, radish, pumpkin seeds

\$12.00

MUHAMMARA

Smoked red pepper, pomegranate

\$14.00

ENTREES 5

SOMERSET WAGYU BURGER

Black truffle, pickles, american cheese, crispy parsnips, fries

AVAILABLE OPTIONS

\$25.00

Maple glazed bacon: \$4.00

Sunny side up egg: \$3.00

ROASTED 1/2 CHICKEN

Avocado crema, zhoug, chicken jus

\$30.00

HERB CRUSTED SALMON*

Beluga lentils, roasted funnel, berbere sauce

\$32.00

CRISPY BRANZINO	\$34.00
Kataifi, yuzu kosho nage, broccolini	
8OZ FILET MIGNON*	\$44.00
Saffron butter, sweet potato, saffron aioli	
HOUSEMADE PASTAS 3	
RICOTTA AGNOLOTTI	\$21.00
Wild mushroom, dukkah, basil	
TAGLIATELLE	\$20.00
Basil-pistachio pesto, sarvecchio	
PUMPKIN RAVIOLI	\$22.00
Candied hazelnuts, sage, brown butter	
VEGETABLES 4	
ROASTED WILD MUSHROOMS	\$12.00
Grilled maitake, shallots vinaigrette	
ROASTED CARROT	\$10.00
Halloumi, herbed oil, chili bread crumb	
CHARRED BROCCOLINI	\$10.00
Gruyere foam, pepitas, chili flakes	
BRUSSELS SPROUTS	\$14.00
Shallot, thai pesto	
DESSERT 7	
LEMON MERINGUE SUNDAE	\$14.00
Lemon bar ice cream, rosemary shortbread, toasted meringue	
CHOCOLATE HAZELNUT MOUSSE CAKE	\$14.00
Hazelnut mousse, banana caramel, chocolate fudge cake	
CHAI CARAMEL CHEESECAKE	\$14.00
Spiced cherries, white chocolate granola, maple	
CHOCOLATE PUDDING CAKE	\$14.00
Candied pecans, toffee rum sauce, horchata	
CHEF DANIELLE'S COOKIE PLATE	\$14.00
Chef's whim	
ICE CREAM	\$5.00
SORBET	\$5.00

COFFEE & TEA 10

Drip coffee	\$5.00
Latte	\$6.00
Cappuccino	\$6.00
Americano	\$6.00
Double espresso	\$6.00
English breakfast	\$5.00
Earl grey	\$5.00
Jasmine green	\$5.00
Chamomile	\$5.00
Peppermint	\$5.00

BAR MENU 11

MARINATED OLIVES	\$8.00
Thyme, citrus oil	
BURRATA	\$18.00
Strawberry-rhubarb compote, sunflower seeds, tarragon	
HEIRLOOM BEET SALAD	\$16.00
Whipped goat cheese, macerated blueberries, parmesan frico	
LITTLE GEM CAESAR	\$14.00
Fresno chili, bubu arare, parmesan dressing	
FRIES	\$10.00
House spice blend, onion aiolo	
CRISPY BRUSSELS SPROUTS	\$12.00
Shallot, thai pesto	
CRISPY PRETZEL DUSTED CALAMARI	\$16.00
Arrabiata sauce, caramelized onion aioli	
BABY KALE SALAD	\$18.00
Candied chickpeas, feta, honey vinaigrette	
SOMERSET WEDGE	\$16.00
Cherry tomato, cucumber ribbons, roquefort, lardon, bacon vinaigrette	

SOMERSET BURGER*

Wagyu, truffle aioli, pickles, american cheese, parsnips, fries

AVAILABLE OPTIONS

\$24.00

Maple glazed bacon: \$4.00

Sunny side up egg: \$3.00

ICE CREAM & SORBET

Seasonal selections

\$5.00

BRUNCH COCKTAILS 8

SOMERSET BLOODY MARY

Tito's house bloody mix

AVAILABLE OPTIONS

\$16.00

Add a little buddy: \$6.00

Make it spicier: \$1.00

MIMOSA

Prosecco, orange juice

\$15.00

BELLINI

Prosecco, peach nectar, pêche de vigne

\$16.00

FRENCH 75

Empress 1908, prosecco, lemon

\$16.00

MIAMI VICEROY #2

Blanco tequila, kalani coconut, strawberry, fresno, lime

AVAILABLE OPTIONS

\$16.00

Make it spicier: \$1.00

FRENCH MARTINI

Vanilla Tito's, pineapple, raspberry

\$15.00

CIAO-BISCUS

Hibiscus belvedere, italicus, lime

\$18.00

ESPRESSO MARTINI

Belvedere, kahlua, espresso

\$17.00

SIGNATURE COCKTAILS 7

SOMERSET OLD FASHIONED

Sazerac rye, demerara, house bitters blend

\$17.00

CALCIFER'S BLOSSOM

Peloton mezcal, aperol, suze, cocchi americano, orange blossom

\$17.00

GOLD RUSH AND STATE

Buffalo trace, amaro montenegro, honey, lemon

\$16.00

CIAO-BISCUS

Hibiscus infused belvedere, italicus, lime

\$18.00

THE JOLLY ROGER	\$15.00
Plantation original dark rum, blood orange, lime	
MARIGOLD IN THE RHUBARB	\$14.00
Peloton mezcal, rabarbaro zucca, passionfruit, prosecco	
LET ME MULL IT OVER	\$16.00
Mulled red wine, lemon, with your choice of buffalo trace or hennessy vs	

BEER ⁹

BUD LIGHT (12OZ)	\$8.00
American-style light lager, 4.2% abv, St. Louis, MO	
STELLA ARTOIS (12OZ)	\$8.00
Pilsner, 5% abv, Brussels, Belgium	
ANGRY ORCHARD "PEACH MANGO" (12OZ)	\$8.00
Peach & mango hard cider, 5% abv, Walden, NY	
GOOSE ISLAND 312 (12OZ)	\$8.00
American Wheat Ale, 4.2% abv, Chicago, IL	
LAGUNITAS IPA (12OZ)	\$9.00
India pale ale, 6.2% abv, Lagunitas, CA	
CORONA (12OZ)	\$9.00
Mexican pale lager, 4.5% abv, Mexico City, MX	
BLUE MOON (12OZ)	\$9.00
Belgian-style wheat ale, 5.4% abv, Denver CO	
GUINNESS (16OZ)	\$9.00
Irish dry stout, 4.2% abv, Belfast, Ireland	
TOOTH & CLAW (16OZ)	\$10.00
Pilsner, 5.0% abv, Chicago, IL	

ZERO PROOF ³

SLICE OF LIFE	\$13.00
Seedlip grove 42, blood orange, pineapple, lime	
KROMBACHER	\$7.00
Non-alcoholic pilsner, Kreuzel GE	
BRIGHT EYED AND PEACHY TAILED	\$14.00
Seedlip garden 108, peach, almond, lemon	

SPARKLING (BY THE GLASS) ³

Prosecco, Santomé, Extra Dry, DOC, Treviso, IT NV

AVAILABLE OPTIONS

GLASS: \$15.00

BOTTLE: \$70.00

Rosé of Malbec, Alma Negra, Brut Nature Sparkling Rosé, Mendoza, ARG

AVAILABLE OPTIONS

GLASS: \$16.00

BOTTLE: \$75.00

Champagne, Moët & Chandon, Brut Impérial FR NV

AVAILABLE OPTIONS

GLASS: \$25.00

BOTTLE: \$120.00

WHITE + ROSÉ (BY THE GLASS) 6

Riesling, Dr. Pauly Noble House, Mosel, GR

AVAILABLE OPTIONS

GLASS: \$12.00

BOTTLE: \$48.00

Pinot Grigio, Moncaro, "Organic Bianco," Marche, IT

AVAILABLE OPTIONS

GLASS: \$13.00

BOTTLE: \$52.00

Chardonnay, Terrazas de los Andes Reserva, Mendoza, ARG

AVAILABLE OPTIONS

GLASS: \$15.00

BOTTLE: \$60.00

Chardonnay, Raymond, Reserve Select, Napa Valley, CA

AVAILABLE OPTIONS

GLASS: \$16.00

BOTTLE: \$64.00

Provence Blend, Mirabeau X Rosé, Coteaux d'Aix en-Provence, FR

AVAILABLE OPTIONS

GLASS: \$15.00

BOTTLE: \$60.00

Sauvignon Blanc, Sophie Bertin, Vin de France, FR

AVAILABLE OPTIONS

GLASS: \$16.00

BOTTLE: \$64.00

RED (BY THE GLASS) 4

Pinot Noir, Martin Ray, Sonoma Coast, CA

AVAILABLE OPTIONS

GLASS: \$14.00

BOTTLE: \$56.00

Montepulciano, da Capogiro, Montepulciano d' Abruzzo, IT

AVAILABLE OPTIONS

GLASS: \$15.00

BOTTLE: \$60.00

Cabernet Sauvignon, Ultraviolet Napa Valley, CA

AVAILABLE OPTIONS

GLASS: \$15.00

BOTTLE: \$60.00

SPARKLING (VINTNER'S SELECT) 1

Champagne Henri Mandois, Tradition Brut, Champagne, FR NV	\$100.00
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WHITE (VINTNER'S SELECT) 3

Viognier, Miner Family Wines, Paso Robles, CA '19	\$50.00
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Sauvignon Blanc, Rain, Marlborough, NZ '22	\$75.00
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Chardonnay, Cakebread Cellars Napa Valley, CA '20	\$75.00
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ROSÉ (VINTNER'S SELECT) 1

Grenache, Cinsault, Domaine Ott, "By Ott," Côtes de Provence, FR '21	\$75.00
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RED (VINTNER'S SELECT) 1

Cabernet Sauvignon, Caymus Vineyards, Napa Valley, CA '20 1L	\$200.00
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SPARKLING (BY THE BOTTLE) 19

100 Dom Pérignon, Champagne, FR '12	\$425.00
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101 Canard-Duchêne Cuvée, Champagne, FR '12	\$275.00
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102 Bérèche et Fils Reserve, Champagne, FR NV	\$150.00
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105 Veuve Clicquot, "Yellow Label," Champagne, FR NV	\$140.00
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106 Canard-Duchêne Brut, Champagne, FR NV 1.5L	\$230.00
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107 Billecart-Salmon Brut Rosé, Champagne, FR NV	\$190.00
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108 J. Lassalle Brut Rosé, Champagne, FR NV	\$275.00
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109 Krug 22nd Edition, Brut Rosé, Champagne, FR NV	\$600.00
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112 Ruinart Blanc de Blanc, Champagne, Reims, FR NV	\$225.00
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114 Le Marchesine Brut, Franciacorta, IT NV	\$70.00
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116 Moillard Rosé, Crémant de Bourgogne, FR NV	\$75.00
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118 Domaine Huet, Petillant Vouvray, Crémant de Loire, FR '15	\$80.00
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119 Alberici Amilcare, "La Fogarina," Emilia IGT, IT NV	\$100.00
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121 Laurent Perrier, Cuvée Rosé, Champagne, FR NV	\$180.00
122 Laurent Perrier, Cuvée Rosé, Champagne, FR NV 1.5L	\$300.00
124 Veuve Clicquot, "La Grande Dame," Rosé, Reims, FR '06	\$600.00
125 Veuve Clicquot, "La Grande Dame," Reims, FR '12	\$350.00
126 Soter, "Mineral Springs," Brut Rosé, Yamhill Carlton, OR '14	\$180.00
128 Schramsberg, Blanc De Noirs, North Coast, CA '15	\$150.00

ALBARIÑO (BY THE BOTTLE) ²

1000 Fento, Rías Baixas, SP '20	\$60.00
1001 Fento, "Pedraneira," Rías Baixas, SP '20	\$75.00

CHARDONNAY (BY THE BOTTLE) ¹⁸

1100 Paul Hobbs, Russian River Valley, CA '20	\$200.00
1102 Alois Lageder, Sudtirool-Alto Adige, IT '20	\$55.00
1103 Concannon, Monterey County, CA '14	\$60.00
1104 Château Ste. Michelle, Indian Wells, Columbia Valley, WA '15	\$75.00
1106 Moissenet-Bonnard, "Les Chazots," Burgundy, FR '19	\$78.00
1107 Elena Walch, "Beyond the Clouds," Trentino-Alto Adige, IT '19	\$145.00
1109 Bergstrom, "Sigrid," Willamette Valley, OR '15	\$180.00
1110 Cakebread Cellars, Napa Valley, CA '20	\$95.00
1112 Decoy, Sonoma Coast, CA '20	\$70.00
1113 Flowers, Sonoma Coast, CA '21	\$80.00
1114 Jordan Winery, Russian River Valley, CA '19	\$85.00
1115 Kistler, "Les Noisetiers," Sonoma Coast, CA '20	\$170.00
1116 Excelsior, Robertson Valley, SA '19	\$50.00
1117 Rombauer Vineyards, Carneros, CA '21	\$110.00
1118 Stag's Leap Wine Cellars, "Karia," Napa Valley, CA '20	\$100.00
1119 William Fevre Chablis, "Champs Royaux," Burgundy, FR '19	\$95.00
1120 Donati Family Vineyard, "Sisters Forever, Central Coast, CA '21	\$52.00
1121 Newton Vineyard, Unfiltered Chardonnay, Napa Valley, CA '20	\$140.00

PINOT GRIGIO / PINOT GRIS (BY THE BOTTLE) 2

1304 Evesham Wood, "Blanc du Puits Sec," Eola-Amity Hills, OR '20 \$60.00

1305 Folie à Deux, Sonoma Coast, CA '19 \$55.00

RIESLING (BY THE BOTTLE) 3

1400 Hillick & Hobbs Estate Vineyard, Seneca Lake, NY '19 \$80.00

1401 Trisaetum, "Ribbon Ridge Estate," Ribbon Ridge, OR '17 \$95.00

1402 Dr. H. Thanisch, "Berncasteler Doctor," Mosel, GR '12 (kabinett) \$85.00

SAUVIGNON BLANC (BY THE BOTTLE) 5

1500 Spy Valley, "Easy Tiger," Marlborough, NZ '21 \$65.00

1501 Grgich Hills Estate Grown, "Fumé Blanc," Napa Valley, CA '18 \$95.00

1503 Domaine Roger Neveau, Côtes de Embouffants, Sancerre, FR '21 \$110.00

1504 Jules Taylor Wines, Marlborough, NZ '21 \$80.00

1506 Château Respide-Medeville Blanc, Graves, FR '17 \$68.00

OTHER VARIETALS WHITE (BY THE BOTTLE) 6

1150 Chenin Blanc, Lievland Vineyards, SA '17 \$50.00

1200 Fiano, Terredora di Paolo, Terre di Dora, Fiano di Avellino, IT '19 \$58.00

1201 Gewurztraminer, Gundlach-Bundschu, Sonoma Coast, CA '20 \$56.00

1204 Kerner, Abbazia di Novacella, Alto Adige Valle Isarco, IT '20 \$60.00

1206 Moscofilero, Skouras, "Salto," Wild Yeast, Peloponnese, GR '20 \$54.00

1600 Viognier, Miner Family Winery, Paso Robles, CA '19 \$55.00

ROSÉ (BY THE BOTTLE) 4

1802 Long Meadow Ranch, Anderson Valley, CA '19 \$50.00

1803 Le Fraghe, "Rödon," Bardolino Chiaretto, Bardolino, IT '20 \$60.00

1804 Dom. St. Andre de Figuière, "Signature Magali," Provence, FR '21 \$50.00

1807 Domaine de Campuget, Costieres de Nimes, Rhone Valley, FR '21 \$70.00

ORANGE + PÉT NAT (BY THE BOTTLE) 2

1907 Lumassina, Cascina Praié "Zefiro," Lumassina Frizzante, Colline Savonesi IGT, IT '20 \$52.00

1901 Airén, Esencia Rural Pampaneo Airén Vino de la Tierra de Castilla, Castilla VT, SP '19 \$58.00

ARENI (BY THE BOTTLE) 1

10000 Yacoubian-Hobbs Dry Areni, Rind Voyots Dzor, Armenia '17 \$68.00

BORDEAUX BLEND (BY THE BOTTLE) 3

11000 Château Meyney, Saint-Estèphe, Bordeaux, FR '18 \$120.00

11001b Harlan Estates, Oakville, CA '14 \$1,550.00

11002 Opus One, Oakville, CA '08 \$1,500.00

CABERNET BLENDS, CABERNET FRANC & CABERNET SAUVIGNON (BY THE BOTTLE) 13

11900 Hedges Family Estate Red Mountain, Columbia Valley, WA '18 \$72.00

12001 Aslina, "Umsasane," Western Cape, SA '19 \$70.00

12002 Lieu Dit Winery "Sans Soufre," Santa Ynez Valley, CA '20 \$64.00

13001 Black Stallion Winery, "Heritage," Napa Valley, CA '19 \$120.00

13004 Crossbarn by Paul Hobbs, Napa Valley, CA '18 \$200.00

13005 Sinegal Estate, Napa Valley, CA '19 \$200.00

13006 Caymus Vineyards, Napa Valley, CA '20 \$180.00

13007 Nickel & Nickel, "State Ranch," Napa Valley, CA '21 \$220.00

13008 Orin Swift, "Palermo," Napa Valley, CA '20 \$150.00

13009 Stag's Leap Wine Cellars, "Artemis," Napa Valley, CA '20 \$175.00

13010 Plumpjack Winery, Oakville, CA '18 \$275.00

13011 Silver Oak Cellars, Napa Valley, CA '17 \$250.00

13012 Teperberg Family Winery, "Vision," Kosher Red Wine, Samson, IL '21 \$80.00

PINOT NOIR (BY THE BOTTLE) 10

17002 Clos Henri, "Petit Clos," Marlborough, NZ '18 \$60.00

17003 Chanson Pere et Fils, Beaune Bressandes 1er Cru, FR '19 \$180.00

17004 Chanson Pere et Fils, "Les Verglesses," Pernand-Verglasses 1er, FR '19 \$220.00

17008 Sandhi, Sta. Rita Hills, CA '20 \$125.00

17010 Merry Edwards Winery, Sonoma Coast, CA '18 \$200.00

17011 Adelsheim Vineyard, "Breaking Ground," Chehalem Mountains, OR '15	\$125.00
17012 Frelander, "District One," CA '20	\$60.00
17013 Lemelson Vineyards, "Thea's Selection," Willamette Valley, OR '19	\$125.00
17014 Maison Roche de Bellene, Bourgogne, Burgundy, FR '19	\$64.00
17015 Albert Bichot, Secret de Famille, Bourgogne Côte-d'Or '18	\$80.00

OTHER VARIETALS RED (BY THE BOTTLE) ¹⁸

13500 Frappato, Azienda Agricola Cos Frappato, Terre Siciliane IGP, IT '20	\$100.00
14000 Garnatxa, Celler Mas Doix, "Salanques," Priorat, SP '15	\$90.00
15001 Malbec, Enrique Foster, "Ique," Mendoza, ARG '20	\$55.00
15002 Merlot, Peju Province Winery, "Legacy Collection," Napa Valley, CA '18	\$110.00
15004 Montepulciano, Cirelli, Montepulciano d'Abruzzo, IT '20	\$60.00
15005 Mourvèdre, Birichino Old Vines, "Vignes Centenaires," Contra Costa, CA '17	\$64.00
15006 Malbec, Familia Zuccardi, "Zuccardi Q," Uco Valley, ARG '20	\$60.00
15007 Malbec, Graffito, Mendoza, ARG '19	\$65.00
17500 Red Blend, William Chris Vineyards, "Skeleton Key," Proprietors Red, Texas, NV	\$95.00
17501 Red Blend, The Prisoner Wine Co., "The Prisoner," California, '19	\$110.00
18000 Syrah, Domaine J.L. Chave Selection, "Offerus," Saint Joseph, FR '19	\$75.00
18004 Syrah, Château de Saint Cosme, Crozes-Hermitage, FR '19	\$140.00
18005 Shiraz, Mollydooker, "Carnival of Love," McLaren Vale, AUS '20	\$150.00
19000 Tempranillo, Grenache, R. López de Heredia, "Vina Tondonia," Rioja Alta, SP '09	\$110.00
19001 Tempranillo, Viña Bujunda, Rioja, SP '14	\$65.00
20001 Zinfandel, Storybook Mountain Vineyards, Napa Estate, Mayacamas Range, CA '15	\$150.00
20002 Zinfandel, Petit Sirah, Ridge Vineyards, "Lytton Springs," Dry Creek Valley, CA '19	\$100.00
20003 Zinfandel, Rombauer Vineyards, "El Dorado," Twin Rivers Single Vineyard, '20	\$150.00

TO START (CHOICE OF): ²

Hummus (DF, V)

sumac, roasted garlic, pita

Labneh (V)

olives, cucumber, radish, pita

ENTREES (CHOICE OF): 3

Tagliatelle (V)

basil-pistachio pesto, sarvecchio

Herb Crusted Salmon (DF)

beluga lentils, roasted fennel, berbere sauce

Roasted Chicken (GF)

avocado crema, zhoug, chicken jus

DESSERTS (CHOICE OF): 3

Chocolate Hazelnut Torte

banana, hazelnut mousse, chocolate fudge cake

Tiramisu Brulee

mascarpone cheesecake, coffee sponge, chocolate rum ganache

Seasonal Ice Creams & Sorbet (GF)

VODKA 8

Absolut Elyx	\$13.00
Belvedere	\$16.00
Chopin	\$13.00
Grey Goose	\$15.00
Ketel One Grapefruit + Rose	\$13.00
Ketel One	\$13.00
Nikka Coffey	\$15.00
Titos	\$13.00

RUM & CACHAÇA 15

Avuá Cachaça Prata	\$17.00
Avuá Cachaça Amburana	\$21.00
Bacardi Superior	\$12.00
Bacardi Spiced	\$12.00

Cihuatan Indigo	\$14.00
Cihuatan Jade	\$11.00
Clairin Milot	\$16.00
Diplomatico Reserva	\$17.00
Diplomatico Planas	\$13.00
Flor de Cana Anejo	\$12.00
Flor de Cana Extra Seco	\$11.00
Hamilton 151	\$14.00
Hamilton Gold	\$12.00
Kraken Spiced 70	\$13.00
Plantation Pineapple	\$14.00

GIN 11

Aviation	\$13.00
Bombay Sapphire	\$14.00
Botanist	\$15.00
Empress 1908	\$13.00
Hendrick's	\$16.00
Koval London Dry	\$13.00
Nolet's Silver	\$18.00
Norde's	\$15.00
Sweet Gwendoline	\$15.00
Tanqueray	\$13.00
Tanqueray Ten	\$16.00

TEQUILA 21

Avion Silver	\$16.00
Casamigos Blanco	\$20.00
Casamigos Reposado	\$22.00
Cincoro Reposado	\$35.00

Clase Azul Añejo	\$125.00
Clase Azul Plata	\$45.00
Clase Azul Reposado	\$55.00
Don Julio 1942	\$45.00
Don Julio Blanco	\$18.00
Fortaleza Añejo	\$26.00
Fortaleza Blanco	\$20.00
Gran Centenario Plata	\$11.00
La Gritona Reposado	\$16.00
Libelula	\$13.00
Milagro Barrel Select Silver	\$16.00
Siete Leguas Blanco	\$20.00
Siete Leguas Reposado	\$24.00
Tequila Ocho Añejo	\$26.00
Tequila Ocho Plata	\$22.00
Tequila Ocho Reposado	\$24.00
Volcan de mi Tierra Blanc	\$23.00

MEZCAL ⁵

Banhez	\$16.00
Del Maguey Vida	\$17.00
Derrumbes	\$15.00
Mezcal Union	\$15.00
Peloton	\$11.00

INTERNATIONAL WHISKEY ⁶

Crown Royal Black	\$15.00
Greenspot	\$25.00
Jameson	\$13.00
Tullamore Dew	\$11.00

Nikka from the Barrel \$25.00

Nikka Pure Malt \$30.00

AMERICAN WHISKEY 20

Angel's Envy \$20.00

Basil Hayden \$18.00

FEW Bourbon \$17.00

FEW Rye \$17.00

Four Roses Bourbon \$11.00

Four Roses Single Barrel \$20.00

Four Roses Small Batch \$17.00

Jack Daniel's Tennessee \$12.00

Maker's 46 \$15.00

Maker's Mark \$14.00

Noah's Mill \$18.00

Old Medley Bourbon \$23.00

Old Overholt Rye \$11.00

Rowan's Creek \$17.00

Sazerac Rye \$13.00

Templeton Rye \$15.00

Woodford Reserve Bourbon \$20.00

Woodford Reserve Rye \$20.00

Woodinville Bourbon \$15.00

Woodinville Rye \$15.00

BRANDY & COGNAC 5

Caravedo Mosto Verde Pisco \$17.00

Martell VS \$17.00

Hennessy VS \$18.00

Hennessy XO \$60.00

St. Remy Signature	\$13.00
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SCOTCH WHISKY 11

A.D. Rattray 15 yr.	\$35.00
Ardbeg 10 yr.	\$22.00
Ardbeg Wee Beastie	\$21.00
Balvenie 12 yr. Doublewood	\$30.00
Compass Box the Peat Monster	\$22.00
Dewar's White Label	\$11.00
Glenfiddich 12 yr.	\$18.00
Glenmorangie 10 yr.	\$16.00
Johnnie Walker Black Label	\$18.00
Macallan 12 yr.	\$26.00
X by Glenmorangie	\$12.00

RESERVE SPIRITS 20

Balvenie 21 yr. Portwood	\$80.00
Bardstown Discovery Series	\$45.00
Bardstown Fusion Series	\$25.00
Buffalo Trace	\$16.00
Ichiros Chichibu 18 yr.	\$100.00
Ichiros Malt & Grain	\$40.00
Journeyman	\$24.00
Nikka Single Malt Yoichi	\$30.00
Nikka Single Malt Miyagikyo	\$35.00
Henry McKenna 10 yr.	\$30.00
Glenfiddich 21 yr. Reserva	\$70.00
Glenfiddich 23 yr. Grand Cru	\$80.00
Glenfiddich 30 yr.	\$150.00
Gordon McPhail Caol Ila	\$30.00

Johnnie Walker Blue Label	\$75.00
Old Fitzgerald 11 yr.	\$45.00
Old Fitzgerald 13 yr.	\$52.00
Old Pogue	\$30.00
Parker's Heritage	\$32.00
Willet Potstill Reserve	\$18.00