

Union 50

620 N East St 46202-3421 · +13176100234 · Updated: Jan 14, 2026

[View online menu](#)



PETIT 6

East Street Salad \$11.00

Mixed Greens / Roasted Sweet Potato / Apple / Goat Cheese / Blood Orange Vinaigrette

Beet + Burrata Salad \$14.00

Baby Arugula / Spiced Pecan / Pea Shoots / Pomegranate Vinaigrette

Caesar Salad \$12.00

Baby Romaine / Herbed Goat Cheese / Giardiniera / Boquerones / Parmesan Crostini / White Anchovy Vinaigrette

Medjool Dates \$14.00

Honey Ricotta / Bacon-Onion Jam / Mint / Peruvian Pepper Sauce / Apple Gastrique

Blackened Tuna Tataki* \$18.00

Sesame-Furikake / Pickled Wakame Salad / Jalapeño / Pickled Red Onion / Avocado-Lime Aioli / Sambal Chili Aioli / Wonton

Crab Cake \$19.00

Corn Chow Chow / Poblano Chili Remoulade

BISTRO 10

Burnt Cabbage \$19.00

Gochujang Glaze / Leek Purée / Pickled Shishito / Calabrian Chili Oil / Crispy Leek / Carrot Haystack / Crisp Chili-Black Vinaigrette

Sticky Chicken Wings \$19.00

Sesame-Soy Glazed / Marinated Cucumber / Fresno / Jalapeño / Scallion / Pickled Wakame Salad / Sambal Gelée

Charred Octopus \$17.00

Shiitake Mushroom / Rosemary / Tomato / Smoked Paprika / Salame Piccante / Brussels Sprouts / Red Pepper / Piquillo Pepper-Honey Glaze

Pan-Fried Gnocchi \$19.00

Squash / Cremini Mushroom / Garlic-Herb Butter / San Marzano Tomato Sauce / Parmesan / Artichoke / Olive Tapenade / Grana Padano / Red Wine Vinegar Reduction

Kimchi Meatloaf \$22.00

Radish / Apple-Yuzu Jam / Colcannon Potato Fritter / Thai Ketchup

Wood-Fired Wild Mushrooms \$19.00

Potato-Bacon Terrine / Pea Shoot / Romesco / Red Wine Vinegar Reduction (sub umami marinated tofu upon request)

Steamed Mussels* \$21.00

Spicy Garlic-White Wine Sauce / Salame Piccante / Fingerling Potato / Tomato / Cilantro / Crusty Bread

Toast + Jam*	\$22.00
Sushi-Grade Ahi Jam / Wild Gulf Shrimp Toast / Marinated Cucumber / Wasabi Tobiko	
Beef Tartare*	\$18.00
Quail Egg Yolk / Crispy Shallot / Pickled Mustard Seed / Horseradish Root Crema / Garlic Oil Crostini	
Roasted Bone Marrow*	\$19.00
Fennel / Pear / Pulled Pork Jam / Pickled Red Onion / Garlic Baguette	

GRAND 9

Swordfish	\$34.00
Dirty Rice / Applewood Bacon / Rock Shrimp / Avocado / Roasted Sweet Corn / Sambal Chili Aioli	
Wood-Fire Roasted Half Chicken	\$27.00
Ancient Grain Pilaf / Haricot Verts / Leek & Herb Velouté	
Tomahawk Pork Chop*	\$30.00
Sweet Potato-Serrano Pave / Squash Purée / Apple-Bacon-Onion Jam / Chamoy BBQ Sauce	
Shrimp + Grits	\$27.00
Wild Gulf Shrimp / Heirloom Grits / Scallion / Oyster Mushroom + Tasso Ham Gravy / House Worcestershire / Herb Vinaigrette	
6oz Beef Tenderloin*	\$38.00
Confit Fingerling Potato / Caramelized Onion / Brussels Sprouts / Garlic Chip / Red Wine-Mushroom Demi	
Lamb Shank	\$35.00
Roasted Tomato / Cippolini Onion / Salame Piccante / White Bean / Haricot Verts / Lamb Demi	
10oz Prime Ribeye*	\$48.00
Asparagus / Garlic-Herb Yukon Purée / Piquillo Pepper Pesto / Cracked Pepper-Parmesan Cream	
King Salmon*	\$32.00
Rock Shrimp / Saffron Orzo / English Pea / Shallot / Red Pepper / Carrot / Tomato-Basil Beurre Blanc/ Crispy Chili Threads	
Duck, Duck*	\$34.00
Duck Confit / Roasted Sweet Potato / Brussels Sprout / Jalapeño-Blackberry Purée / Soy Molasses	

BOARDS 2

Crostini / Grain Mustard / Cornichon	AVAILABLE OPTIONS
	3 For: \$18.00
	Each Additional: \$6.00
Grand Board (Chef's Choice)	\$40.00
3 Charcuterie + 3 Cheese Selections / Artisan Bread / 2 Extras	

BOARDS - CHARCUTERIE 11

Potato-Bacon Terrine

Housemade

Candied Pork Belly

Housemade

Soppressata

Provided by Smoking Goose

Spruce & Candy Salame

Provided by Smoking Goose

Salame Piccante

Provided by Smoking Goose

Rabbit & Pork Cheek Terrine

Provided by Smoking Goose

Coppa

Provided by Smoking Goose

Salame Felino

Provided by Smoking Goose

Big Red Wagyu Salame

Provided by Smoking Goose

Capocollo di Dorman

Provided by Smoking Goose

Spruce Tip Bresola

Provided by Smoking Goose

BOARDS - CHEESE 9

Nancy's Camembert

Kenny's Smoked Kentucky Bleu

MontAmoré

Pimento

Monterey Jack Habenero

Honey Ricotta

Humboldt Fog

Grana Padano

Smoked Gouda

EXTRAS 6

Artisan Bread

\$4.00

Goat Cheese-Stuffed Peppadew Peppers	\$4.00
Pickled Vegetables	\$3.00
Pickled Shishito Peppers	\$3.00
White Anchovy Giardiniera	\$3.00
Tomato Jam	\$3.00

CHOOSE STYLE ⁴

Truffle Oil

Sea Salt + Parsley

Grana Padano + Old Bay + Parsley

Duck Fat + Rosemary

CHOOSE TWO SAUCES ⁵

House Ketchup

Garlic-Truffle Aioli

Espresso-Chipotle BBQ

Sambal Chili Aioli

White Queso

POUTINE ²

Pastrami

\$18.00

Hand-Cut Fries / Cheese Curd / Scallion / Pickled Shishito Peppers / Fresh Herb / Pastrami Gravy / 1000 Island

Chilaquiles

AVAILABLE OPTIONS

Hand-Cut Fries / Cheese Curd / Guajillo Pulled Pork / Avocado / Cilantro / Lime / Crema

\$18.00

Add Egg: \$1.00

COCKTAILS ¹³

Accordian King**

AVAILABLE OPTIONS

Lyre's Agave, spicy and fresh citrus come together in this tropical zero proof mocktail

\$12.00

Altos Reposado:

\$2.00

Moonbeam

\$15.00

A light and bubbly spritz with Lofi gentian amaro and Absolut vodka, topped with sparkling wine and grapefruit soda.

Notes of hibiscus, ginger, and citrus, this is the perfect low abv treat

The Caretaker	\$15.00
Pink guava and cardamom harmonize beautifully with pineapple and grapefruit to make this Tito's Handmade Vodka sipping delight	
Adelaide	\$15.00
Gentle yet complex, this floral take on a gimlet featuring Drumshanbo gin, has delicate notes of stone fruit, Japanese tea, and cardamom	
Lot 7*	\$16.00
Featuring The Botanist gin, this egg white cocktail is slightly dry and balanced by vibrant floral and citrus flavors	
La Amistad	\$18.00
Rich and nutty notes are paired with the acidity of pineapple and lime in this tiki-inspired split-based rum cocktail	
The Bandit	\$16.00
Reposado tequila and autumnal flavors of apple, pear, and baking spice create this perfect-for-fall libation	
Fiesta**	\$15.00
Mezcal and spicy grapefruit cordial are united in this rich and vibrant cocktail. Slightly smoky and tropical with notes of fresh jalapeño	
The Unusual	\$14.00
Sophisticated and balanced, alpine herbs and citrus are paired with Compoveda Reposado tequila creating a smooth and complex refreshment	
Bricklayer	\$16.00
Uncle Nearest Rye is showcased in this refreshing winter cocktail. Notes of hibiscus, rosemary, and vanilla make a wonderfully approachable whiskey beverage	
The Pallbearer	\$15.00
Barrel-aged Woodford Rye and Branson Cognac tie together the complex notes of yuzu and black tea in this Sazerac riff	
Hallowed Grounds	\$16.00
Rich with notes of coffee, spiced vanilla, and orange peel, this boozy rye and amari cocktail is perfect before or after dinner	
Rotating Clarified Milk Punch M/P	\$15.00
An old Union 50 favorite. Ask your server for details	

DRAFT BEER 10

Ash & Elm Cider / Rotating / Indianapolis, IN	\$9.00
Chilly Water "Blood on the Tracks" Blood Orange IPA / Indianapolis, IN / ABV 7.1%	\$8.00
Taxman / Rotating / Indianapolis, IN	\$8.00
Centerpoint "El Gato" Mexican Lager / Indianapolis, IN	\$7.00
Upland "Champagne Velvet" Pilsner / Indianapolis, IN / ABV 5.5%	\$7.00
Great Lakes / Rotating / Cleveland, OH	\$7.00

Metazoa "Wicked Pawesome" Hazy IPA / Indianapolis, IN / ABV 6.3%	\$9.00
Sun King "Sunlight" Cream Ale / Indianapolis, IN / ABV 5.3%	\$7.00
Three Floyds "Zombie Dust" IPA / Munster, IN / ABV 6.2%	\$7.00
Urban Artifact / Rotating / Cincinnati, OH	\$8.00

CANS ⁷

Dogfish Head "Seaquench" Sour Ale / Milton, DE / ABV 4.9%	\$6.00
Rhinegeist "Bubbles" Rosé Cider / Cincinnati, OH / ABV 6.2%	\$7.00
Stiegl / Grapefruit Radler / Salzburg, AT / ABV 2.0%	\$8.00
Ash & Elm "Fleeting Youth" Cider / Indianapolis, IN / ABV 6.5%	\$9.00
Pabst Blue Ribbon / American Lager / Milwaukee, WI / ABV 4.8%	\$3.50
Untitled Art N/A Milk Stout / Milwaukee, WI	\$9.00
Untitled Art N/A Italian Pilsner / Milwaukee, WI	\$9.00

BOTTLES ⁸

Corona Extra or Light	\$5.00
Bud Light	\$4.00
Budweiser	\$4.00
Coors Banquet	\$4.00
Coors Light	\$4.00
Miller High Life	\$4.00
Miller Lite	\$4.00
Michelob Ultra	\$4.00

SPARKLING ³

Zardetto Prosecco Brut, NV Veneto, IT	\$8.00
Dopff & Irion Rosé Brut, NV Crémant d'Alsace, FR	\$13.00
Nicolas Feuillatte Reserve Brut, NV Champagne, FR	\$20.00

WHITE ON TAP ⁴

Lubanzi Chenin Blanc, NV Swartland, SA	\$10.00
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Famille Perrin Rosé, Côtes du Rhône, FR	\$10.00
Elki Sauvignon Blanc, 2021 Elqui Valley, CL	\$12.00
Trefethen Chardonnay, 2021 Napa Valley, CA	\$14.00

RED ON TAP 4

The Fableist Pinot Noir, 2021 Santa Barbara, CA	\$13.00
Alto Molino Malbec, 2020 Cafayete Valley, AR	\$12.00
Katherine Goldschmidt, Cabernet Sauvignon, 2021 Alexander Valley, CA	\$15.00
Mixed Breed Red Blend, Zinfandel, Syrah, Cabernet, NV Central Valley, Chile	\$12.00

Support Indy Humane Society, \$0.50 of every glass of the Mixed Breed Red Blend goes directly to our animal friends in need

SPARKLING AND ROSÉ 8

Tintero Moscato d'Asti Sorì Gramella, 2021 Piedmont, IT	\$41.00
Schramsberg Blanc de Blancs, 2019 North Coast, CA	\$50.00
Ferrari Brut Sparkling Rosé, NV Trentino-Alto Adige, IT	\$75.00
Love By Léoube Rosé, 2022 Provence, FR	\$75.00
Domaine Carneros Brut, 2019 Carneros, CA	\$55.00
Nominé-Renard Brut, Champagne, FR	\$85.00
Paul Bara Grand Cru Réserve Brut, Champagne, FR	\$125.00
J Winery Sparkling Brut, NV Russian River Valley, CA	\$85.00

NEW WORLD WHITE 8

Ponzi Vineyards Pinot Gris, 2021 Willamette Valley, OR	\$45.00
Spy Valley Sauvignon Blanc, 2022 Marlborough, NZ	\$51.00
Groth Sauvignon Blanc, 2022 Napa Valley, CA	\$50.00
Calera Chardonnay by Duckhorn, 2021 Sonoma Coast, CA	\$49.00
Roserock Chardonnay, 2021 Eola-Amity Hills, OR	\$81.00
Badenhorst Chenin Blanc, 2022 Swartland, SA	\$36.00
Latta Roussanne "Lawrence" 2014 Columbia Valley, WA	\$75.00
Trefethen Riesling, 2022 Oak Knoll District, CA	\$50.00

OLD WORLD WHITE 7

Emile Beyer Pinot Blanc, 2021 Alsace, FR	\$38.00
Inama Soave Classico, 2020 Veneto, IT	\$44.00
Familia Torres "Celeste" Verdejo, 2021 Rueda, ES	\$45.00
Lunae "Black Label" Vermentino, 2022 Liguria, IT	\$59.00
Schloss Gobelsburg Gruner Veltliner, 2021 Kamptal, AT	\$73.00
Joseph Drouhin "Chablis" Chardonnay, 2021 Burgundy, FR	\$46.00
Dr. Loosen Erdener Treppchen Riesling Spätlese, 2019 DE	\$65.00

NEW WORLD RED 21

Jules Taylor Pinot Noir, 2020 Marlborough, NZ	\$55.00
Ken Wright Cellar Pinot Noir, 2022 Willamette Valley, OR	\$60.00
Bouchaine Estate Pinot Noir, 2019 Carneros, CA	\$80.00
Purple Hands, "Freedom Hill Vineyard" Pinot Noir, 2021 Willamette Valley, OR	\$125.00
Heitz Cellars Grignolino, 2016 Napa Valley, CA	\$53.00
Revelry Merlot, 2019 Columbia Valley, WA	\$46.00
Peju Merlot, 2018 Napa Valley, CA	\$99.00
Duckhorn "Three Palms Vineyard" Merlot, 2019 Napa Valley, CA	\$175.00
Fidelity Bordeaux Blend, 2021 Alexander Valley, CA	\$48.00
Leviathan Proprietary Blend, 2020 CA	\$79.00
8 Years in the Desert Proprietary Blend, 2021 CA	\$81.00
Ashes & Diamonds Cabernet Franc, 2017 Napa Valley, CA	\$145.00
Clos du Val Cabernet Sauvignon, 2021 Napa Valley, CA	\$110.00
Nickel & Nickel "Bear Track Vineyard" Cabernet Sauvignon, 2018 Napa Valley, CA	\$185.00
Forefathers Cabernet Sauvignon, 2019 Alexander Valley, CA	\$115.00
Terra d'Oro "Deaver Vineyard" Zinfandel, 2021 CA	\$61.00
Robert Craig "Black Sears Vineyard" Zinfandel 2018 Howell Mountain, CA	\$95.00
Lydenhurst by Spottswoode Cabernet Sauvignon, 2019 Napa Valley, CA	\$165.00
Kith & Kin by Round Pond Cabernet Sauvignon, 2021 Napa Valley, CA	\$75.00
K Vintners "Milbrandt" Syrah, 2020 Wahluke Slope, WA	\$75.00

Torbreck Woodcutter's Shiraz 2021 Barossa Valley, AU \$60.00

OLD WORLD RED 14

Nicole Chanrion, Cotes de Brouilly, Gamay 2021 Beaujolais, FR \$53.00

Joseph Drouhin Côte de Nuits-Villages, Pinot Noir 2020 Burgundy, FR \$80.00

Couly-Dutheil "Chinon" Cabernet Franc, 2020 Loire Valley, FR \$56.00

R. Lopez Heredia "Viña Cubillo" Tempranillo, 2015 Rioja, ES \$59.00

R. Lopez Heredia "Viña Tondonia" Tempranilla Reserva, 2010 Rioja, ES \$98.00

Poesia Grand Cru Bordeaux, 2015 Saint-Emilion, FR \$115.00

Chateau Plince Grand Vin de Bordeaux, 2016 Pomerol, FR \$120.00

IL Borro Toscano, 2019 Tuscany, IT \$120.00

Chateau Pesquié "Artemia" 2020 Ventoux, FR \$95.00

Massolino Langhe Nebbiolo, 2020 Piedmont, IT \$70.00

Fontanabianca Barbaresco, 2019 Piedmont, IT \$88.00

Bruna Grimaldi "Camilla" Barolo, 2018 Piedmont, IT \$80.00

Tenute Silvio Nardi Brunello di Montalcino, 2017 Tuscany, IT \$175.00

Domaine de la Solitude Chateauneuf-du-Pape, 2019 Rhone Valley, FR \$105.00

AMERICAN WHISKEY 64

Amador Bourbons^ \$14.00

Angel's Envy \$13.00

Angel's Envy Rye \$17.00

Backbone AVAILABLE OPTIONS
\$9.00
\$12.00

Baker's \$12.00

Barrell Bourbons^ \$20.00

Barrell Ryes^ AVAILABLE OPTIONS
\$20.00
\$26.00

Barrell Whiskey^ \$20.00

Basil Hayden Bourbon^	AVAILABLE OPTIONS
	\$11.00
	\$15.00
Basil Hayden Dark Rye^	AVAILABLE OPTIONS
	\$11.00
	\$15.00
Bonesnapper X-Ray	\$16.00
Buffalo Trace	\$9.00
Castle & Key Bourbon	\$15.00
Castle & Key Rye	\$15.00
Cleveland Underground^	AVAILABLE OPTIONS
	\$8.00
	\$14.00
Elijah Craig Small Batch	\$10.00
Four Roses^	AVAILABLE OPTIONS
	\$9.00
	\$15.00
George Dickle^	AVAILABLE OPTIONS
	\$9.00
	\$10.00
George Remus	\$15.00
Henry McKenna "BIB" 10yr	\$15.00
High West Double Rye	\$12.00
High West "American Prairie" Bourbon	\$12.00
Hotel Tango Reserve	\$16.00
Hudson "Baby Bourbon"	\$16.00
Hudson "Manhattan Rye"	\$16.00
Jefferson's Reserve "Pritchard Hill"	\$17.00
J. Rieger & Co., Kansas City Whiskey	\$10.00
Knob Creek	\$13.00
Maker's Mark^	AVAILABLE OPTIONS
	\$12.00
	\$16.00
Masterson's Rye	\$13.00

Michter's American	\$13.00
Michter's Bourbon	\$13.00
Michter's Rye	\$13.00
New Riff Bourbon	\$13.00
New Riff Rye^	AVAILABLE OPTIONS
	\$13.00
	\$16.00
	\$17.00
Noah's Mill	\$15.00
Old Elk Bourbon	\$11.00
Old Forester 86	\$13.00
Pinhook Bourbon	\$10.00
Pinhook Rye	\$10.00
Rabbit Dareringer	\$16.00
Redwood Empire Rye	\$10.00
Rittenhouse Rye	\$8.00
Rowan's Creek	\$10.00
Russell's Reserve 6yr Rye	\$10.00
Russell's Reserve 10yr Bourbon	\$12.00
Smooth Ambler, American Whiskey	\$10.00
Spirits of French Lick "The Wheater"	\$8.00
Savage & Cooke, Second Glance	\$14.00
Savage & Cooke, The Burning Chair	\$14.00
Savage & Cooke Lip Service	\$12.00
Stellum Bourbon	\$13.00
Stellum Rye	\$13.00
Stanahan's Whiskey^	AVAILABLE OPTIONS
	\$16.00
	\$18.00
Switchgrass	\$11.00

Templeton Rye	\$12.00
Uncle Nearest^	AVAILABLE OPTIONS
	\$12.00
	\$14.00
WhistlePig Rye^	AVAILABLE OPTIONS
	\$15.00
	\$18.00
	\$20.00
	\$35.00
Widow Jane 10yr	\$16.00
Wilderness Trail, Small Batch Bourbon	\$13.00
Wild Turkey Bourbon	\$10.00
Willet "Pot Still" Bourbon	\$11.00
Woodford Reserve^	AVAILABLE OPTIONS
	\$12.00
	\$14.00
Woodford Rye	\$12.00

IMPORTED WHISKEY ²³

Aberlour 12yr	\$12.00
Balvenie Double Wood	\$15.00
Bastille	\$14.00
Chivas "Royal Salute" 21	\$30.00
Compass Box "Peat Monster"	\$15.00
Dalmore 12yr	\$18.00
Deanston 12yr	\$15.00
Glenfiddich 15yr "Solera Reserva"	\$15.00
Glenlivet 12yr^	AVAILABLE OPTIONS
	\$13.00
	\$24.00
	\$36.00
Glenmorangie "Nectar d'Or"	\$15.00
Johnny Walker^	AVAILABLE OPTIONS
	\$11.00
	\$14.00

Laphroaig 10yr	\$13.00
Nikka Coffey^	AVAILABLE OPTIONS
	\$17.00
	\$18.00
Nikka Taketsuru Pure Malt	\$18.00
Oban 14yr	\$18.00
Orangerie	\$13.00
Pendleton "Midnight" Canadian Whiskey	\$8.00
Redbreast^	AVAILABLE OPTIONS
	\$17.00
	\$24.00
Suntory Toki	\$10.00
Talisker 10yr	\$11.00
The Irishman	\$11.00
The Macallan^	AVAILABLE OPTIONS
	\$13.00
	\$38.00
Writer's Tears	\$18.00

GIN 21

Aria	\$7.00
8th Day	\$7.00
Big Heart	\$9.00
Big Fuss	\$9.00
Blue Coat	\$10.00
Boodles	\$10.00
Bols Genever	\$8.00
Bone Dry	\$9.00
The Botanist	\$13.00
Castle & Key	\$10.00
Empress	\$13.00
Gray Whale	\$10.00

Hayman's Royal Dock	\$9.00
Hendrick's Orbium	\$12.00
Hotel Tango	\$9.00
J. Rieger's Midwestern Dry	\$7.00
Monkey 47	\$16.00
Opihr Spiced	\$11.00
St. George^	AVAILABLE OPTIONS
	\$8.00
	\$10.00
Tenjaku	\$10.00
Woody Creek	\$10.00

RUM 15

Angostura 1919	\$9.00
Clement^	AVAILABLE OPTIONS
	\$9.00
	\$10.00
	\$11.00
	\$12.00
Crusoe Organic Spiced	\$7.00
Diplomatico	\$10.00
Hamilton Jamaican, Pot Still Black	\$8.00
Hamilton Demerara 86	\$7.00
El Dorado 8yr	\$8.00
Navazos Palazzi	\$28.00
Papa's Pilar 24yr, Solera Blended	\$15.00
Papa's Pilar Blonde	\$8.00
Panama Pacific	AVAILABLE OPTIONS
	\$9.00
	\$15.00
Penny Blue XO Single Estate	\$18.00

Plantation^

AVAILABLE OPTIONS

\$7.00

\$10.00

\$12.00

Rum Bar

AVAILABLE OPTIONS

\$7.00

\$9.00

Smith & Cross

\$9.00

AGAVE 24

Banhez Mezcal

\$10.00

Casamigos^

AVAILABLE OPTIONS

\$14.00

\$13.00

\$15.00

Clase Azul

\$32.00

Codigo^

AVAILABLE OPTIONS

\$9.00

\$11.00

\$12.00

\$22.00

\$48.00

Compoveda^

AVAILABLE OPTIONS

\$14.00

\$14.00

\$40.00

Del Maguey^

AVAILABLE OPTIONS

\$10.00

\$15.00

\$25.00

Desnuda

\$12.00

Dobel Diamante

\$11.00

Don Julio 1942

\$34.00

Don Amado Mezcal Rustico

\$10.00

El Silencio Joven

\$11.00

Fortaleza Blanco

\$14.00

G4 Blanco

\$10.00

Jose Cuervo "La Familia" Extra Añejo	\$26.00
Komos Extra Añejo^	AVAILABLE OPTIONS
	\$30.00
	\$34.00
	\$75.00
Mezcal Vago^	AVAILABLE OPTIONS
	\$14.00
	\$20.00
Nucano Espadin Añejo	\$13.00
Padre Azul^	AVAILABLE OPTIONS
	\$16.00
	\$18.00
	\$22.00
Puntagave Bacanora	\$14.00
Puntagave Raicilla	\$14.00
Roca Patron^	AVAILABLE OPTIONS
	\$16.00
	\$17.00
	\$20.00
Tequila ArteNOM "1579" Blanco	\$11.00
Tres Agaves Reposado	\$10.00
Yuu Baal^	\$10.00

ZERO PROOF ⁴

Dhos Gin Free	\$7.00
Dhos Orange	\$7.00
Dhos Red	\$7.00
Lyre's Amaretti	\$8.00

DESSERTS ⁴

Red Velvet Cake	\$10.00
Pistachio Cream Cheese Icing / Candied Pistachio Crumble	
Chocolate Terrine	\$10.00
Chocolate Graham Cracker / Ganache / Blackberry Sauce / Blackberry Cheesecake Ice Cream	

Spiced Apple-Ginger Cake **\$10.00**

Pumpkin Whipped Cream / Salted Caramel / Apple Gastrique / Vanilla Ice Cream

House Made Chocolates **\$8.00**

Callebaut Petit Confections / Chocolate Ganache / Chocolate Truffle / Chocolate Bark / Vanilla Bean Whipped Cream / Blackberry Coulis

FORTIFIED WINE + DESSERT WINE 8

Broadbent Madeira Reserve 5yr **\$5.00**

Nieport LBV Port 2011 **\$7.00**

Rare Wine Co. "Charleston Sercial" Special Reserve **\$12.00**

Rare Wine Co. "Savannah Verdelha" Special Reserve **\$12.00**

Rare Wine Co. "Boston Bual" Special Reserve **\$12.00**

Rare Wine Co. "New York Malmsey" Special Reserve **\$12.00**

Sandeman 20yr Tawny Port **\$14.00**

Warre's Otima 10yr Tawny Port **\$9.00**

COGNAC + BRANDY + GRAPPA 7

Copper & Kings American Brandy **\$9.00**

Germain-Robin Heirloom Apple Brandy **\$13.00**

Germain-Robin VSOP **\$12.00**

Germain-Robin XO **\$35.00**

Martell VS Cognac **\$8.00**

Nonino Grappa di Prosecco **\$11.00**

Jocopo Poli Scarpa di Poli Grappa **\$11.00**

CORDIALS 23

B & B **\$11.00**

Benedictine **\$11.00**

Briottet Crème de Cassis **\$9.00**

Cappelletti **\$8.00**

Chartreuse Green **\$13.00**

Chartreuse Yellow **\$13.00**

Chartreuse Green V.E.P	\$26.00
Chartreuse Yellow V.E.P	\$26.00
El Dorado Rum Cream	\$8.00
Giffard Banane du Bresil	\$9.00
Giffard Crème de Cacao	\$9.00
Giffard Framboise	\$9.00
Giffard Peche de Vigne	\$8.00
Giffard Wile Elderflower	\$9.00
Hotel Tango Lemoncello	\$9.00
Lazzaroni Sambuca	\$6.00
Lazzaroni Amaretto	\$6.00
Solerno Blood Orange Liqueur	\$9.00
St. George Absinthe Verte	\$16.00
St. George Raspberry Liqueur	\$9.00
St. George Spiced Pear Liqueur	\$9.00
St. George NOLA Coffee Liqueur	\$9.00
Tempus Fugit Crème de Cacao	\$9.00

AMARO 15

Amaro di Angostura	\$7.00
Contratto Fernet	\$12.00
Cynar	\$6.00
Nardini Amaro	\$8.00
Averna Amaro	\$7.00
Lazzaroni Amaro	\$6.00
Montenegro	\$6.00
Bigallet China-China	\$8.00
Branca Menta	\$7.00
Fernet Branca	\$6.00

Fernet-Vallet	\$6.00
Lazzaroni Fernet	\$6.00
Pasubio Wile Blueberry Amaro	\$6.00
Tempus Fugit Fernet Angelico	\$9.00
Sfumato Rabarbaro	\$8.00

SALAD OPTIONS 2

Caesar Salad

Baby Romaine / Herbed Goat Cheese / Giardiniera / Boquerones / Parmesan Crostini / White Anchovy Vinaigrette

East Street Salad

Mixed Greens / Roasted Sweet Potato / Apple / Goat Cheese / Blood Orange Vinaigrette

ENTRÉE OPTIONS 5

Wood-Fired Roasted Half Chicken

Ancient Grain Pilaf / Haricot Verts / Leek & Herb Velouté

Shrimp + Grits

Wild Gulf Shrimp / Heirloom Grits / Scallion / Oyster Mushroom + Tasso Ham Gravy / House Worcestershire / Herb Vinaigrette

Tomahawk Pork Chop*

Sweet Potato-Serrano Pave / Squash Purée / Apple-Bacon-Onion Jam / Chamoy BBQ Sauce

Pan-Fried Gnocchi

Squash / Cremini Mushroom / Garlic-Herb Butter / San Marzano Tomato Sauce / Parmesan / Artichoke / Olive Tapenade / Grana Padano / Red Wine Vinegar Reduction

Kimchi Meatloaf

Radish / Apple-Yuzu Jam / Colcannon Potato Fritter / Thai Ketchup

DESSERT OPTION 1

Chef's Choice

Served Family Style

APPETIZER OPTIONS 4

Beef Tartare*

Quail Egg Yolk / Crispy Shallot / Pickled Mustard Seed / Horseradish Root Crema / Garlic Oil Crostini

Sticky Chicken Wings

Sesame-Soy Glazed / Fresno / Jalapeño / Marinated Cucumber / Scallion / Pickled Wakame Salad / Sambal Gelée

Wood-Fired Wild Mushrooms

Potato-Bacon Terrine / Pea Shoot / Romesco / Red Wine Vinegar Reduction (sub umami marinated tofu upon request)

Medjool Dates

Honey Ricotta / Bacon-Onion Jam / Mint / Apple Gastrique / Peruvian Pepper Sauce

PETITE & BISTRO APPETIZERS 13

Artisan Bread **\$5.00**

Beef Tartare* **\$18.00**

Quail Egg Yolk / Crispy Shallot / Pickled Mustard Seed / Horseradish Root Crema / Garlic Oil Crostini

Chilaquiles Poutine **\$18.00**

Hand-Cut Fries / Cheese Curd / Guajillo Pulled Pork / Avocado / Cilantro / Lime / Crema

Grand Board **\$40.00**

Chef's Choice of 3 Meats + 3 Cheese with Artisan Bread, Crostini and Extras

Pastrami Poutine **\$18.00**

Hand-Cut Fries / Cheese Curd / Pastrami Gravy / Fresh Herb / 1000 Island / Pickled Shishito Peppers

Medjool Dates **\$14.00**

Honey Ricotta / Mint / Bacon-Onion Jam / Peruvian Pepper Sauce / Apple Gastrique

Sticky Chicken Wings **\$19.00**

Sesame Soy Glazed / Scallion / Marinated Cucumber / Fresno / Jalapeño / Sambal Gelée / Pickled Wakame Salad

Toast + Jam* **\$22.00**

Wild Gulf Shrimp Toast / Sushi-Grade Ahi Jam / Wasabi Tobiko / Marinated Cucumber

Wood-Fired Wild Mushrooms **\$19.00**

Potato-Bacon Terrine / Pea Shoot / Romesco / Red Wine Vinegar Reduction (sub umami marinated tofu upon request)

Pan-Fried Gnocchi **\$19.00**

Squash / Cremini Mushroom / Garlic-Herb Butter / San Marzano Tomato Sauce / Parmesan / Artichoke / Olive Oil / Grana Padano / Red Wine Vinegar Reduction

Kimchi Meatballs **\$3.00**

Radish / Apple-Yuzu Jam / Thai Ketchup (Meatball orders must be in quantities of 25 / orders must be made within 72 hours prior to event)

Blackened Tuna Tataki* **\$18.00**

Sesame Furikake / Pickled Wakame Salad / Jalapeño / Wonton / Pickled Red Onion / Avocado-Lime Aioli / Sambal Chili Aioli

Crab Cake **\$19.00**

Corn Chow Chow / Poblano Chili Remoulade
