

DAILY SPECIALS

5/9/18

DINNER



MAFALDINE 10

charred radish, wild green pesto

PINOT BLANC 3oz 8 / 6oz 15

Domaine Pfister
Alsace, France 2014

GRILLED MAHI MAHI 24

pak choi, roasted potatoes, fennel,
bone marrow butter

CHARDONNAY 3oz 7.5 / 6oz 14

Thevenet et Fils 'Mâcon Pierreclos'
Burgundy, France 2016

PAN SEARED FLANK STEAK 22

turnip green sfornato, local mushrooms,
grilled spring onion, pan jus

TEMPRANILLO 3oz 7.5 / 6oz 14

Gómez Cruzado, Crianza
Rioja, Spain 2014

DRINKS



COCKTAIL OF THE DAY

rose-infused Samogon, Dolin dry, lime,
floral air

HOPFENTEA

Tropical Berliner Weisse
ABV: 4.2%
Perennial Artisan Ales, St. Louis, MO

HAPPY HERMIT

Pale Ale
ABV: 4.9%
Green Bench Brewing Co., St. Petersburg, FL