

DAILY SPECIALS

10/15/18

DINNER



PORK CHILI 5/9
smoked cheddar, potato crouton

MENCÍA 3oz 8.5 / 6oz 16
D. Ventura 'Pena do Lobo'
Ribeira Sacra, Spain 2016

TONARELLI alla BOTTARGA 11
mullet roe, olive oil, chinese celery

TXAKOLI 3oz 6.5 / 6oz 12
Xarmant
Arabako Txakolina, Spain 2017

CHICKEN CONFIT with WHITE BEANS 20
grilled ciabatta, great northern beans,
tat soi, fennel, pepperoncini oil

CABERNET FRANC 3oz 8 / 6oz 15
Marc Plouzeau 'Rive Gauche'
Loire Valley, France 2017

DRINKS



COCKTAIL OF THE DAY 9
J. Rieger & Co. Whiskey, Allspice Dram, apple cider,
honey, lemon, earl grey, cinnamon

TONGUELASH (SEASONAL CAN) 7
dry-hopped sour
ABV: 5.1%
Torn Label Brewing Co., Kansas City, MO

PUMKING (SEASONAL DRAFT) 12
imperial pumpkin ale
ABV: 8.6%
Southern Tier Brewing Co., Lakewood, New York