



Beef & Bourbon SPECIALS

MARCH 23-29

ENTRÉES

BEEF TARTAR.....\$17.00

Classic Accompaniments, Toast Points

CRISPY BEEF SHORT RIB CROQUETTES.....\$15.00

Orange-Carrot Puree, Cacao Nib Gremolata, Pickled Onion, Micro Greens

BEEF BARBACOA TACOS.....\$19.00

Slow Cooked Beef, Charred Scallion Relish, Cotija Cheese, Radish, Corn Tortilla

BRAISED BEEF RAVIOLI.....\$26.00

Winter Mirepoix, Red Wine & Rosemary Jus

DESSERTS

BEEF TALLOW TORTE.....\$15.00

Sour Cherry Compote, Bourbon Salted Caramel Ice Cream

DRINKS

HIGH RYE 75.....\$16.00

Basil Hayden Dark Rye, Fresh Lemon Juice, House Simple Syrup, Chilled Brut Champagne, Orange Oil, and Cracked Black Pepper

BLACK SILK BRAMBLE.....\$16.00

Larceny Small Batch, Fresh Lemon Juice, House Vanilla Honey Syrup, Creme de Mure, Vegan Cocktail Foamer, Fresh Nutmeg

MIDNIGHT BLOOM.....\$16.00

Widow Jane Baby Jane infused with Earl Grey Tea, Giffard Peach Liqueur, Orange Bitters, Honey Syrup, Lavender Salt Rim

DOUBLE OAKED DECADENCE.....\$17.00

Hidden Still Double Oaked, Mr. Kamora Coffee Liqueur, House Brown Sugar Syrup, Chocolate Bitters, Oak Smoked Glass, Sea Salt Flakes

OAXACAN GOLD.....\$17.00

Wild Turkey 101, Pineapple Juice, Lime Juice, Agave Nectar, Mezcal Rinse