

starters

caesar **12**

anchovy, garlic, parmesan

tuna crudo* **14**

aguachili, tomatillo, garlic scape

raviolo* **10**

serrano ham, ricotta, egg yolk

conchiglie **13**

clams, puttanesca, spicy breadcrumb

foie gras **22**

cherry compote, milk bun toasts

smoked mussel toast **14**

calabrian chili, soffritto, baguette

tomato toast **15**

charred onion vin, roasted garlic, seabears

summer greens toast **14**

basil pesto, swiss chard, fennel, sourdough

entrees

poussin **31**

piri piri, dukkah, cilantro

smoked pork **29**

coco beans, mole, cilantro salsa

seared tuna* **33**

snap peas, mustard greens, yuzu vinaigrette

striped bass **33**

artichoke, garlic scape, aioli broth

halibut porterhouse **45**

chermoula, grilled lemon, cilantro

mission cuts* **\$3/oz**

bonito brown butter, roasted shallot, watercress

sides

warm bread **4**

cacio e pepe butter

grilled zucchini **6**

peanut rayu

broccolini **6**

bagna cauda

shishitos **6**

romesco sauce, pecorino

MENU AS OF JULY 8th

CHANGES FREQUENTLY

DANG! You look amazing tonight! And so does our kitchen :) A 2% "kitchen appreciation fee" will be added to your bill.

*raw or partially cooked items can increase your risk of food borne illness

Consumers who are especially vulnerable to food borne illness should only eat seafood or other food from animals that are thoroughly cooked. Please inform your server of any allergies.

tsk

at the revolving door

DANG! You look amazing today....mmm hmm.

beer

Modelo **5**
Loirette Saison **12**
Proclamation Polychrome Sour **8**
Bunker Machine Pilsner **8**
Whalers Rise APA **6**
Banded Veridian IPA **8**
Hudson North Dry Cider **8**
Shacksbury Yuzu Ginger Cider **8**

bubbly

Ca Furlan Prosecco it n/v **12**
Pere Mata Cupada Rose sp n/v **14**

pink

Cibonne Tentations '21 fr **13**

orange

Nine Oaks Khikhvi '19 ge **16**

white

Ameztoi Txakolina '20 sp **14**
Villargeau Sauvignon Blanc '19 fr **14**
Muri-Gries Pinot Grigio '20 it **14**
Husch Chardonnay '20 usa **16**
Joulin Sancerre '19 fr **18**

red

Navaherreros Garnacha '19 sp **13**
Le Cantine di Indie Nerello Mascalese '20 it **12**
Damilano Nebbiolo '18 it **15**
Thevenet Pinot Noir '20 fr **15**
Two Mountain Cabernet '20 usa **16**
Altesino Rosso di Montalcino '19 it **18**

negroni drinks 14

classic
fords gin, carpano antica vermouth, campari

boulevardier
Bourbon, bigallet china-china, campari

negroni bianco
inverroche gin, salers, cocchi americano

agave negroni
reposado tequila, cocchi torino, antica torino dry, mondino

coco's negroni
gin, grapefruit infused cocchi torino, aperol

fancy drinks 14

rose sangria
rose, peach puree, lemon, genepy, bubbles

snap pea gibson
gin, genepy des alpes, scarborough bitters

passionfruit pimms
pimms, ramazzotti rosato, ginger, ancho reyes, passionfruit, lemon

rhode island iced tea
black tea infused rum, avua ambruana, peach, lemon, mint

manhattan
rye whiskey, cocchi dopo teatro vermouth. cherry bark bitters

vodka drink
vodka, pineapple, cassis, lemon, bubbles

spicy tequila drink
tequila blanco, fresno chili, mure, lemon

mezcal thym
mezcal, reposado, bigallet thym, creme de cacao, bully boy amaro

beer / wine / cocktails