

## negroni drinks

\$16

### CLASSIC

fords gin, carpano antica vermouth, campari

### BIANCO

citadelle jardin d'ete gin, cocchi americano, salers gentian apertif

### BOULEVARDIER

bourbon, bigallet china-china, campari

### AGAVE NEGRONI

reposado tequila, cocchi torino, antica torino dry, cappalletti

### MEZCAL NEGRONI

mezcal, shiitake mushroom, flower girl vermouth, campari

## fancy drinks

\$15

### VODKA DRINK

vodka, pineapple, cassis, lemon, bubbles

### SPICY TEQUILA DRINK

tequila blanco, fresno chili, mure, lemon

### PASSIONFRUIT PIMMS

pimms, passionfruit, ramazzotti rosato, ginger, lemon

### MANHATTAN

rye whiskey, cocchi dopo teatro, cherry bark bitters

### WHISKEY DRINK

bourbon, fig, honey, lemon, allspice bitters

## martinis

### CLASSIC MARTINI (PRICE BASED ON CALL SPIRIT)

gin or vodka, antica torino dry vermouth, twist or olive

### SNAP PEA GIBSON \$15

snap pea infused gin, genepy, scarborough bitters

### ESPRESSO MARTINI \$16

vodka, espresso, kahlua

## mocktails

\$9

### BLACKBERRY, LEMON, SAGE

### PASSIONFRUIT, LIME, TARRAGON

### ST. AGRESTIS PHONY NEGRONI

## beer

|   |      |
|---|------|
| MODELO 12OZ . . . . .                       | \$5  |
| SCHILLING BEER CO. PILSNER 16OZ . . . . .   | \$9  |
| LOIRETTE SAISON 12OZ . . . . .              | \$12 |
| RAGGED ISLAND TINY TRUCK IPA 16OZ . . . . . | \$9  |
| WHALERS RISE APA 12OZ . . . . .             | \$7  |
| LEFT HAND DOUBLE MILK STOUT 16OZ . . . . .  | \$8  |
| TURNCOAT MADEIRA CASK CIDER 500ML . . . . . | \$22 |
| HUDSON NORTH CIDER 12OZ . . . . .           | \$8  |
| HEINEKEN <i>non-alcoholic</i> . . . . .     | \$6  |

## bubbly

|   |      |
|---|------|
| CA FURLAN PROSECCO N/V <i>it</i> . . . . .    | \$13 |
| PERE MATA CUPADA ROSE N/V <i>sp</i> . . . . . | \$15 |

## orange

|  |      |
|--|------|
| MONTOZZI TREBBIANO '21 <i>it</i> . . . . . | \$15 |
|--|------|

## pink

|  |      |
|--|------|
| CHAVET MENETOU-SALON '23 <i>fr</i> . . . . . | \$16 |
|--|------|

## white

|   |      |
|---|------|
| AUBRON MUSCADET '20 <i>fr</i> . . . . .           | \$12 |
| ROUSSELY SAUVIGNON BLANC '22 <i>fr</i> . . . . .  | \$14 |
| VIA ALPINA PINOT GRIGIO '22 <i>it</i> . . . . .   | \$14 |
| CRISTOPHE PATRICE CHABLIS '22 <i>fr</i> . . . . . | \$18 |
| RAEBURN CHARDONNAY '22 <i>usa</i> . . . . .       | \$16 |

## red

|   |      |
|---|------|
| CONDE VALDEMAR RIOJA '18 <i>sp</i> . . . . .    | \$13 |
| SCHAAL PINOT NOIR '23 <i>fr</i> . . . . .       | \$15 |
| VOGE CÔTES DU RHÔNE '21 <i>fr</i> . . . . .     | \$14 |
| GOLDSCHMIDT CABERNET '22 <i>usa</i> . . . . .   | \$16 |
| CERBAIONA ROSSO TOSCANA '20 <i>it</i> . . . . . | \$18 |

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

## desserts

\$8

**CHOCOLATE POT DE CREME**  
nutella whipped cream, candied hazelnuts

**MINT SEMIFREDDO**  
brownie, whipped cream

**TIRAMISU**  
mascarpone mousse, ladyfinger, cocoa powder

**CHOCOLATE CHIP COOKIES**  
mascarpone cream

## amari

|                                 |      |
|---------------------------------|------|
| BULLY BOY . . . . .             | \$12 |
| BORDIGA CHIOT . . . . .         | \$12 |
| FURLANI . . . . .               | \$12 |
| NONINO . . . . .                | \$15 |
| CYNAR <i>70 proof</i> . . . . . | \$12 |
| FERNET BRANCA . . . . .         | \$12 |

## port/grappa/brandy/sweet

|  |      |
|--|------|
| CHÂTEAU HAUT-MAYNE SAUTERNES . . . . .   | \$16 |
| IL GUSTO DI AMALFI LIMONCELLO . . . . .  | \$13 |
| GRAHAMS PORT SIX GRAPES . . . . .        | \$12 |
| RAMOS PINTO 10 YEAR TAWNY . . . . .      | \$15 |
| GRAHAMS 20 YEAR TAWNY . . . . .          | \$20 |
| PIERRE FERRAND COGNAC . . . . .          | \$14 |
| DU PEYRAT COGNAC . . . . .               | \$18 |
| DARTIGALONGUE BAS-ARMAGNAC HORS D'AGE .  | \$23 |
| CANDOLINI GRAPPA . . . . .               | \$14 |
| CLAQUE-PEPIN CALVADOS VIEILLE RESERVE .. | \$14 |



check out the fam...

**Mission & Utility & Audette**

@missionnpt ... @shop\_utility ... @audette.newport

# tsk

a boutique steakhouse

## salads

|  |             |
|--|-------------|
| <b>CAESAR</b> . . . . .                                    | <b>\$14</b> |
| anchovy, garlic, parmesan                                  |             |
| <b>SIMPLE with baby gem</b> . . . . .                      | <b>\$13</b> |
| radish, sherry vinaigrette                                 |             |
| <b>WEDGE</b> . . . . .                                     | <b>\$14</b> |
| iceberg, bacon, great hill blue cheese, everything crumble |             |

## the steaks

ALL STEAKS SERVED WITH SHALLOTS & WATERCRESS

|  |                 |
|--|-----------------|
| <b>FILET* 10oz</b> . . . . .             | <b>\$59</b>     |
| <b>BONELESS NY STRIP* 12oz</b> . . . . . | <b>\$39</b>     |
| <b>HANGER STEAK* 10oz</b> . . . . .      | <b>\$29</b>     |
| <b>MISSION CUT* rib eye</b> . . . . .    | <b>\$3.5/oz</b> |

### STEAK ADDITIONS

roasted bone marrow \$8, lobster tail \$16

## additional proteins

|   |             |
|---|-------------|
| <b>1/2 CHICKEN</b> . . . . .            | <b>\$33</b> |
| piri piri, dukkah, cilantro             |             |
| <b>HALIBUT PORTERHOUSE</b> . . . . .    | <b>\$49</b> |
| chermoula, grilled lemon, cilantro      |             |
| <b>BLACK SEA BASS</b> . . . . .         | <b>\$32</b> |
| fennel puree, grilled asparagus, orange |             |

## starters

|  |             |
|--|-------------|
| <b>WARM BREAD</b> . . . . .                      | <b>\$6</b>  |
| cultured butter                                  |             |
| <b>RAVIOLO</b> . . . . .                         | <b>\$12</b> |
| serrano ham, ricotta, egg yolk                   |             |
| <b>MALFALDINE</b> . . . . .                      | <b>\$21</b> |
| spring onion pesto, peas, taleggio, garlic crumb |             |
| <b>BONE MARROW + ESCARGOT</b> . . . . .          | <b>\$22</b> |
| parsley puree, pickled shallots, sourdough       |             |
| <b>STEAK TARTARE</b> . . . . .                   | <b>\$18</b> |
| marmite, urfa biber, grilled sourdough           |             |
| <b>LAMB BELLY SKEWERS</b> . . . . .              | <b>\$20</b> |
| tzatziki, mint oil, radish                       |             |

### SAUCES \$3

bonito brown butter  
horseradish cream  
black garlic BBQ  
bearnaise butter  
chermoula  
bordelaise

### SIDES \$10

green bean casserole  
smash fingerling potatoes  
potato latkes w/ herb creme fraiche  
broccolini w/ tahini, bacon, almond  
mushrooms with boursin  
shaved brussels with romesco & pecorino

\*\*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.\*\*