



---

## COCKTAILS \$7

---

### Blossom

whiskey, aronia, elderflower,  
soda

### Beet Manhattan

buffalo trace bourbon, beets,  
dill, dry marsala, pasubio

### Physician's Highball

apline liqueurs, blanc vermouth,  
herb soda

### Paloma Rubia

mommenpop grapefruit, suze, oleo,  
soda

---

## BEER \$5

---

### Moody Tongue "Aperitif Pilsner"

Pilsner | 16oz draft

### Pipeworks X Daisies

Rye Ale with a sustainable  
touch | 16 oz can

### Hopewell "Lightbeam"

Hazy IPA | 16 oz draft

### Eris "Blush"

Cider | 12oz can

---

## WINE

---

### Sparkling

#### Tenuta Cocci Grifoni "Tara" Brut

Passerina: Marche, 2021

#### ISC "Ombre" Rosé

Chambourcin: Illinois, 2021

#### La Collina "Quaresimo"

Lambrusco blend: Emilia Romagna,  
N.V.

### White Wines

#### La Marea Albariño

Albariño: California, 2023

#### Cosimo Maria Masini "Annick"

Vermentino/Sauvignon Blanc:  
Tuscany, 2021

#### Brea Chard

Chardonnay: California, 2023

#### Bianco di Morgante

Nero d'Avola: Sicily, 2022

\$7

\$7

\$7

\$9

\$8

\$7

\$7

### Orange/Rosé

#### Menti "Monte del Cuca"

Garganega: Veneto, 2019

#### Cataldo Calabretta Cirò Rosato

Gaglioppo: Calabria, 2023

### Red Wines

#### David Hill, Estate Pinot Noir

Pinot Noir: Willamette Valley, 2022

#### Marland Cabernet Franc

Cabernet Franc: Michigan, 2023

#### Elena Fucci "Verha Rosso"

Aglianico: Basilicata, 2023

#### Marietta Cellars "Arme" Estate

#### Cabernet Sauvignon

Cab Sauv/Merlot/Malbec/Petit Verdot:  
California, 2021

\$9

\$7

\$8

\$8

\$7

\$9



---

## SNACKS

---

Gnocco Fritto	\$5	Onion Dip	\$8
cool ranch		house made ruffles+	
Simple Green Salad	\$13	Caviar Supplement for Onion Dip	
leafy greens   pecorino		Smoked Trout Roe	\$11
"wishbone" vinaigrette		Golden Kaluga	\$40
Fritto Misto	\$12	Osetra Reserve	\$65
cheese curds   seasonal veg		Beluga Hybrid	\$90
tarragon aioli+			

---

## TINNED SEAFOOD

---

### El Capricho

cantabrian anchovies (8 pcs) with focaccia	\$12
sturgeon in olive oil (110g tin)	\$18
white tuna slices in sunflower oil (110g)	\$16

### Conservas de Cambados

mussels in marinade (16/20, 280g tin)	\$28
baby eels in olive oil (120g tin)	\$38
octopus in galacian sauce (111g tin)	\$20
small scallops in galacian sauce (111g tin)	\$15
sea urchin roe in brine (85g tin)	\$28
squids in ink (111g)	\$12

### Real Conservas

sardines in olive oil (112g tin)	\$12
squids in olive oil (130g tin)	\$14
scallops in brine (150g tin)	\$24
hake roe in olive oil (150g tin)	\$18

### Fangst

sardines smoked with heather & chamomile (100g tin)	\$12
sardines smoked over beech wood (100g tin)	\$12
sardines spiced with allspice & clove (100g tin)	\$12
mussels marinated with dill & fennel seed (110g tin)	\$16