

Shareables

TAPAS DELIGHTS

- **Pastrami and Beet Canapés \$13**

ROASTED BEETS IN A GRAPEFRUIT DRESSING, TOASTED FRENCH BAGUETTES, SLICED PASTRAMI, GOAT CHEESE SPREAD, PISTACHIO CRUMBLE* - SERVES 1-2

- **Crab dip \$21**

TOPPED WITH CHEDDAR CHEESE, PARSLEY, BAKED IN THE OVEN AND SERVED WITH BAVARIAN PRETZEL ROLLS - SERVES 2-4 (TAKES 20+ MINUTES)

- **Brussels Sprouts \$10**

BACON BOURBON ONION JAM, CRUSHED PISTACHIOS* - SERVES 1-2

- **Pork Belly \$18**

BLAUM BROS. BOURBON GLAZE PORK BELLY, CILANTRO LIME CREMA, PICKLED RED ONIONS, SCALLIONS. GLUTEN FREE - SERVES 2-3

- **Duck Fat Fries \$9**

HOUSE CUT FRENCH FRIES FRIED IN DUCK FAT, SERVED WITH 3 HOUSE MADE SAUCES - FERMENTED KETCHUP, CURRY SAUCE, HONEY MUSTARD - SERVES 1-2

- **Galena Hot Chicken \$17**

NASHVILLE STYLE HOT CHICKEN TENDERS, HOUSE MADE BLAUM BROS. HELLFYRE PICKLES, GRAPEFRUIT SLAW, TEXAS TOAST - SERVES 2-4

- **Korean Tacos \$15**

MARINATED FLANK STEAK, PICKLED RED CABBAGE, ONION, GOCHUJANG AIOLI, CILANTRO, FLOUR TORTILLAS. CONTAINS SOY - SERVES 2-3

- **Pepperoni Mushroom Medley Pinsa \$ 16**

MARINARA SAUCE, MOZZARELLA, PEPPERONI CUPS, MUSHROOM MEDLEY, HOUSE MADE PINSA DOUGH. - SERVES 2-3

- **Tikka Masala Pinsa \$16**

TIKKA MASALA SAUCE, MOZZARELLA, RED ONION, FRIED BRUSSEL SPROUTS, HOUSE MADE PINSA DOUGH. VEGETARIAN - SERVES 2-3

Place all orders at the bar. Plates come out from the kitchen as they are prepared and finished.

*Warning: May contain nuts and raw ingredients. Consuming raw or undercooked ingredients may increase risk of foodborne illness. Epstein didn't kill himself.

Drinks

SIGNATURE COCKTAILS \$15

• Night in Paris

ESPOLON BLANCO TEQUILA, CREME DE VIOLETTE,
LUXARDO MARASCHINO LIQUEUR, ORGEAT*,
SCRAPPY'S FIREWATER BITTERS, EDIBLE FLOWER

• Barrel Thief

BLAUM BROS. BOURBON WHISKEY, HOUSE MADE
CINNAMON APPLE SHRUB, CYNAR, ANGOSTURA
BITTERS, LEMON JUICE, GRATED CINNAMON &
DRIED APPLES

• Bayou Benny's Lagniappe

BLAUM BROS. HELLFYRE VODKA, ANCHO REYES
CHILI LIQUEUR, JADE 1901 ABSINTHE, DISARONNO,
BURNT SUGAR SYRUP, ORANGE JUICE, LIME JUICE,
EGG WHITES*, GRATED ORANGE ZEST

• Johnny 5

BLAUM BROS. VODKA, HOUSE MADE SPICED FIG AND
BALSAMIC SYRUP, LIME JUICE, CREAM OF COCONUT,
ORANGE JUICE, DRIED LIME SLICE, FIG, CRUSHED
ICE

• Grimace C.R.E.A.M.

BLAUM BROS. WHITE RUM, UBE EVAPORATED MILK,
LIME JUICE, CREAM OF COCONUT, AGAVE, TOASTED
COCONUT FLAKES, UBE DUST

• David Lo Pan

BLAUM BROS. GIN, CHOYA YUZU LIQUEUR, MUDDLE
BASIL, LEMON JUICE, EGG WHITES*, PEYCHAUD'S
BITTERS, BASIL SPRIG, LEMON PEEL

• Cold Hard Cash

BLAUM BROS. RYE WHISKEY, CYNAR, HOUSE MADE
PISTACHIO ORGEAT*, LEMON JUICE, GRATED
NUTMEG, CRUSHED PISTACHIOS*

CLASSIC COCKTAILS

• Old Fashioned

• Sazerac

• Vieux Carre

• Manhattan

• Boulevardier

• Whiskey Sour*

• Pisco Sour*

• French 75

• Aviation

• Cosmopolitan

• Gimlet

• Negroni

• Paloma

• Bees Knees

• Margarita

• Classic Daiquiri

• Tom Collins

• Gin Fizz*

MOCKTAILS \$7

• Spiced Fig and Balsamic Colada

• Pistachio Fizz*

• Coconut Matcha Sour*

ASK YOUR BARTENDER ABOUT
THE LOCAL BEER ON TAP

Busch Light \$5
Busch & A Boot \$12
Guinness \$9

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