

RESERVE**THE 1942**

Don Julio 1942 Tequila, muddle basil orange bitters, served on a 24 carat ice cube \$44

BELUGA GOLD

Beluga Gold Vodka, Carpano Bianco Vermouth, served on a 24 carat ice cube \$38

CLASSIC COCKTAILS \$16**Kessler Margarita**

Exotico Reposado Tequila, Triple Sec, Lime, Orange, Grand Marnier

Hendricks and Q Indian Tonic Water

Hendricks's Gin, Q Indian Tonic Water, Cucumber

Smoked Paloma

Volcan Blanco, Q Grapefruit Soda, Black Salt, Lime

Mule

Tito's Vodka or 1792 Bourbon, Q Ginger Beer, Plum Bitters, Lime

Smooth Old Fashioned

Smooth Ambler Contradiction, Angostura Bitters

Fuego Blanco

Maestro Dobel Diamante Tequila, Lemon, Chipotle Orange Blossom Honey

White Oak Aged Manhattan

Basil Hayden Bourbon, Carpano Antica, Solerno Italian Blood Orange Liqueur

Bee's Knees

Monkey 47 Gin, PKZ Orange Blossom

THE BOHEME

SHAREABLE**TOMATO & BURRATA**

heirloom tomatoes, olive oil, aged balsamic, fresh oregano, fleur de sel & cracked pepper 16

CALAMARI

koji marinated tubes and tentacles, banana peppers, peppadew, Harissa aioli 17

BEEF CARPACCIO

marinated dry aged Wagyu, shaved parmesan, arugula, crispy capers, mustard aioli 20

HUNTER'S BOARD

speck, sopressata, casalingo sausage, naked goat & cambozola cheese, olives, lingonberry jam 26

MUSHROOM FLATBREAD

porcini crème fraiche, white truffle oil, mozzarella, caramelized onions, chives, parmesan 18

SOUPS & SALADS**LOBSTER & CRAB BISQUE**

de luze VS cognac, tomato, cilantro 12

FRENCH LENTIL SOUP

carrots, onion, celery, smoked sea salt, lime wedge, Fresno pepper 10

CAESAR

shaved parmesan, shredded asiago, Italian bread croutons, house caesar dressing 10

PUMPKIN SEED

organic baby field greens, feta cheese, grape tomatoes, balsamic vinaigrette 10

APPLE SALAD

organic baby field greens, granny smith apple, butter pecans, blue cheese, cornbread croutons, white balsamic vinaigrette 11

DOMESTIC BEER**DOMESTIC**

Bud Light
Michelob Ultra
Yuengling
Amber Bock

LOCAL

Up River
Sunshine

IMPORTED BEER

Stella Artois
Guinness
Corona
Heineken

ENHANCE YOUR SALAD

JOYCE FARM CHICKEN BREAST 12. PRIME BEEF 18. SEARED SALMON 15. SHRIMP 12.

SPECIALTY ENTREES**MEDITERRANEAN SALMON**

tomatoes, feta, olives, peppers, cilantro, chardonnay, olive oil, spinach, rice & tzatziki 30

CERTIFIED ANGUS BEEF® TENDERLOIN

butternut squash and yukon gold potato mash, grilled asparagus, porcini mushroom sauce 38

CAMBOZOLA & NUESKE'S BACON BURGER

smoked pepper bacon, brie style blue cheese, lettuce & tomato, fries 20

FISH OF THE DAY

red and white quinoa sautéed with kale and grape tomatoes, asparagus, lemon beurre blanc 32

*An 18% Gratuity will be added for parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness

CHAMPAGNE & SPARKLING

Zonin <i>Prosecco - split</i>	12
Nicolas Feuillatte <i>Brut</i>	86
Nicolas Feuillatte <i>Rosé</i>	113
Perrier-Jouët <i>Grand Brut</i>	116
Veuve Clicquot “Yellow Label” <i>Brut</i>	21 105
Veuve Clicquot <i>Rosé</i>	29 135
Perrier-Jouët “Belle Epoque” <i>Brut</i>	233
Dom Perignon <i>Brut</i>	306

ROSE

Whispering Angel <i>Rosé</i> France	15 60
Rock Angel <i>Rosé</i> France	79

WHITE

Thomas Schmidt <i>Riesling</i> Germany	10 38
Terlato <i>Pinot Grigio</i> Italy	12 46
The Crossings <i>Sauvignon Blanc</i> New Zealand	38
Wairau River <i>Sauvignon Blanc</i> New Zealand	10 38
Sauvion Sancerre <i>Sauvignon Blanc</i> France	21 82
Conundrum <i>White Blend</i> CA	13 38
Fillaboia <i>Albarino</i> Spain	50
Chateau La Nerthe <i>Chateauneuf-de-Pape Blanc</i> France	113
Kessler Collection by Raymond <i>Chardonnay</i> CA	10 38
Carmel Road “Unoaked” <i>Chardonnay</i> Monterey	42
Louis Jadot, Macon Village <i>Chardonnay</i> France	15 50
Chalk Hill <i>Chardonnay</i> Sonoma Coast	15 50
Girardin <i>Chardonnay</i> Napa	59
Stag’s Leap “Karia” <i>Chardonnay</i> Napa Valley, CA	17 66
Cuvee Saint Vincent <i>Chardonnay</i> Burgundy	80
Chalk Hill Estate <i>Chardonnay</i> Sonoma	86
Rombauer <i>Chardonnay</i> Napa	100
Nickel & Nickel <i>Chardonnay</i> Napa	100
Cakebread Cellars <i>Chardonnay</i> Napa	28 115

PORT & DESSERT WINE

Zind Humbrecht, “Pinot Gris” France - half	110
Taylor Fladgate 20	18
Fonseca 10	14
Taylor Fladgate LBV	11

REDS

Sea Sun by Caymus <i>Pinot Noir</i> CA	11 42
Dioria <i>Pinot Noir</i> CA	52
Brewer Clifton <i>Pinot Nior</i> CA	21 82
Hardford Court <i>Pinot Nior</i> CA	21 82
Caymus—Suisum <i>Petite Sirah</i> CA	78
Girad <i>Petite Sirah</i> CA	79
Ex Post Facto <i>Syrah</i> CA	86
Northstar <i>Merlot</i> Columbia Valley	15 58
Rutherford Hill <i>Merlot</i> CA	71
Duckhorn <i>Merlot</i> Napa	102
Ben Marco <i>Malbec</i> Argentina	41
Crios de Susana Balbo <i>Malbec</i> Argentina	14 42
Palacios Remondo La Montesa <i>Grenache</i> Spain	16 54
Les Cadrans De Lassegue <i>Bordeaux</i> FR	60
Stag’s Leap “Hands of Times” <i>Blend</i> Napa	16 62
Ferrari-Carano “Tresor” <i>Blend</i> Sonoma	125
Kessler Collection <i>Cabernet Sauvignon</i> CA	10 38
Three Finger Jack <i>Cabernet Sauvignon</i> CA	41
Bohemian Collection <i>Cabernet Sauvignon</i> CA	14 54
Rodney Strong <i>Cabernet Sauvignon</i> Alexander Valley	56
Roth Alexander Collection <i>Cabernet Sauvignon</i> CA	16 62
Black Stallion <i>Cabernet Sauvignon</i> Napa	64
Hanna <i>Cabernet Sauvignon</i> Alexander Valley	87
Numanthia Numanthia <i>Tempranillo</i> Toro	100
Gaja Promis <i>Blend</i> Tuscany	100
Michael David Winery “Lust” <i>Zinfandel</i> Lodi CA	103
Chateau La Nerthe “Chateauneuf-de-Pape Rouge” FR	113
Hall <i>Cabernet Sauvignon</i> Napa	113
Justin Isosceles <i>Cabernet Sauvignon</i> Paso Robles, CA	113
Chalk Hill Estate <i>Cabernet Sauvignon</i> Sonoma	125
Stag’s Leap “Artemis” <i>Cabernet Sauvignon</i> Napa	136
Purple Angel Montes “Carmenere” Chile	157
Caymus <i>Cabernet Sauvignon</i> Napa	173
Silver Oak <i>Cabernet Sauvignon</i> Napa	227
Opus One Napa	510

Bring your own wine | \$30 corkage fee