

RTB

FOR THE TABLE

FRESH SHUCKED OYSTERS	21
cocktail sauce, minus "8" mignonette	
HAMACHI CRUDO	18
Thai chili, orange ponzu	
JUMBO SHRIMP COCKTAIL	24
wicked cocktail sauce	
AHI TUNA CRUDO	18
compressed watermelon, watermelon ponzu, mint	
PIMENTO CHEESE	13
sharp cheddar, roasted red pepper, smoked paprika	
WICKED EGGS	14
parm tuile, paprika, quinoa, pickled red onion	
PATAGONIA SALMON CRUDO	18
orange, sesame-soy, micro cilantro	
CHEESE AND CHARCUTERIE BOARD	28
sesame lavosh, pickled veggies, jam, tapenade	

COCKTAILS

EL CARNICERO	16
Del Maguey Mezcal agave nectar, egg white, malbec	
SMOKING BARREL	16
High West Double Rye, peychaud's, angostura, peach bitters	
THE CONNERY	16
Bombay Sapphire Gin, Titos Vodka, Lillet Blanc, lemon peel	
HORNED FROG	16
Zephyr Gin, thyme syrup, lemon juice, butterfly pea tea	
WICKED MARGARITA	16
Tres Agaves Blanco Tequila, pineapple juice, habanero bitters	
EMPRESS ME	16
Empress 1908 Gin, q tonic water	
THE SINCLAIR	16
aperol, prosecco, lemon juice, lemon soda	

WINE & BEER

RED WINE

Simi Cabernet	15	60
Complicated Pinot Noir	15	60
Prisoner Blend	25	100
Ken Wright Pinot Noir	18	72

WHITE WINE

Napa Cellars Chardonnay	15	60
Echo Bay Sauvignon Blanc	15	60
Cakebread Chardonnay	25	100
Ziata Sauvignon Blanc	20	80

CHAMPAGNE

La Marca Prosecco	12	48
Campo Viejo Cava Rose	12	48
GH Mumm Grand Courtage Rose	25	100
Perrier Jouet Brut	30	120

BOTTLED BEER

Stella	6
Corona	6
Michelob Ultra	6
Bud Light	5
Miller Lite	5

DRAFT BEER

Community Lager	8
Wild Acre IPA	9