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“I’LL TELL YOU A SECRET.  
 OLD STORYTELLERS NEVER DIE.  
 THEY DISAPPEAR INTO THEIR OWN STORY.”

VERA NAZARIAN, AUTHOR

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all major food allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, and wheat). We offer gluten-free options; however, our kitchen is not completely gluten-free. -A gratuity of 20% will be added to groups of 6 or more.

# 1.

## COCKTAILS

### Winter Favorites

#### 28 HOT TODDY | 18

Middle West Spirits Pumpnickel Rye, Leopold Bros. Apple Liqueur, Bitters, Heat  
*Warm up. It's damn cold out there.*

#### COCOA ROSA | 18

4 Copas Private Barrel Overproof Reposado Tequila, Cocoa, Madeira, Strawberry Cream  
*Served hot with strawberry cream on top. Too bad we don't have pancakes.*

#### CRIMSON AND CLOVER CLUB | 18

Watershed Four Peel Gin, Lemon, Hibiscus and Raspberry, Foam  
*Oh, now I don't hardly know her  
But I think I could love her*

#### BLOOD AND SAND | 18

Dewar's 12 yr Scotch, Hennessy VSOP, Lacto Orange and Cherry, Malbec Vermouth  
*George A. never saw John Wayne on the sands of Iwo Jima..*

### Seasonal Jams

#### SUGAR SKULL | 18

Tres Generaciones Reposado Tequila, Cranberry, Allspice Dram, Yuzu Kosho, Grenadine, Lime  
*Awaken, and dance with us.*

#### L7 (PINK TEQUILA SOUR) | 18

Patrón Reposado Tequila, Select Aperitivo, Thai Chili & Lemon Oleo  
*When we pretend that we're dead  
When we pretend that we're dead  
They can't hear a word we've said  
When we pretend that we're dead  
\*Dairy Allergy*

#### ART OF HEART | 18

Barr Hill Gin, Haku Vodka, Cocchi Americano, Artichoke Brine, Orange Bitters  
*You like Vespers and Vespas.*

#### AFTERNOON SHADE | 18

Banana Infused Russell's Reserve 10-Year Bourbon, Aperol, Espresso, Demerara  
*Equal parts hipster and Espresso Martini.*

### Spring-Heeled Jim

#### MALLRAT | 16

Private Barrel Novo Cachaca, Galliano, OJ, Genepy des Alpes, Bitters  
*Dad, just wait outside the store. I'm fine!*

#### BREAKFAST IN BED | 17

Toki Japanese Whiskey, Black Lime Cordial, Yuzu Marmalade, Orange Curaçao  
*Pamper yourself.*

#### KILLING ME, SMALLS | 17

Illegal Mezcal, Graham Cracker, Marshmallow, Licor 43, Cognac, Cacao, Bitters  
*S'more what?*

#### NINA BRAVA | 17

Roku Gin, Fino Sherry, St-Germain, Cantaloupe  
*Bright, low ABV fun.*

### House Classics

#### DIRTY, BUT NOT DIRTY MARTINI | 18

Olive and Olive Oil Infused Grey Goose Vodka & Bombay Sapphire, Whisper of Vermouth, Saline, Olives  
*It's not a dirty martini. It's play on a dirty martini. Have fun, live a little.*

#### OLD FASHIONED | 18

Buffalo Trace Bourbon, Demerara, Bitters, Citrus

#### RESERVE OLD FASHIONED | 32

Russel's Reserve Private Barrel Bourbon, Demerara, Bitters, Citrus

### Alcohol-Free Cocktails

#### GINGER BEAR | 12

Ginger, Honey, Lemon, Leopold Bros. Non-Alcoholic Aperitivo, NA Bubbles

#### BRUNO SOUR | 10

Lyre's Agave and Amaretti, Yuzu Kosho Grenadine, Lime

# 2.

## WINE + SAKE BY THE GLASS

### Sake

#### COST

GL/BT

Nigori: <b>Tozai “Snow Maiden”</b> .....	17/ 68
Junmai Daiginjo: <b>Konteki “Pearls of Simplicity”</b> .....	23/ 92
Yamahai Junmaishu: <b>Suginishiki “Tamasakae”</b> .....	20/ 80

### Wine

#### SPARKLING

<i>Prosecco</i> : <b>Cantine Vitevis Prosecco Romeo Extra Dry</b> Glera {Veneto, IT} NV... 17 / NA	
<i>Classic Stunner</i> : <b>Schramsberg “Mirabelle” Blanc de Blancs</b> Chardonnay {North Coast, CA} NV.....	25 / 100
<i>Champagne</i> : <b>Veuve Clicquot, Yellow Label</b> Chardonnay, Pinot Noir, Pinot Meunier {Reims, FR} NV.....	30 / 120

#### SKIN CONTACT

<i>Rosé</i> : <b>Mirabeau “Forever Summer”</b> Syrah, Cinsault {Provence, FR} 2023.....	16 / 64
<i>Orange</i> : <b>Populis</b> Field Blend {Richmond, CA} 2023.....	16 / 64

#### WHITE

<i>French Countryside</i> : <b>Château Pegau, Cuvée Lône</b> Blend {Rhône Valley, FR} 2023.....	17 / 68
<i>Light and Easy</i> : <b>Stella</b> Pinot Grigio {Veneto, IT} 2024.....	16 / NA
<i>Touch of Sweetness</i> : <b>Clean Slate</b> Riesling {Mosel, DE} 2024.....	16 / 64
<i>NZ Sauv Blanc</i> : <b>Nobilo</b> Sauvignon Blanc {Marlborough, NZ} 2023.....	17 / NA
<i>Splurge Worthy Sauv Blanc</i> : <b>Rombauer</b> Sauvignon Blanc {California} 2023.....	20 / 80
<i>House Chardonnay</i> : <b>Cave de Lungy, Mâcon Village</b> {Bourgogne, FR} 2023....	16 / 64
<i>Chardonnay</i> : <b>J. Vineyards</b> Chardonnay {Napa, CA} 2023.....	20 / 80

#### RED

<i>Rhône Blend</i> : <b>Bonpas</b> Grenache, Syrah, Carignan {Côtes du Rhône} 2023.....	17 / 68
<i>Juicy Pinot</i> : <b>Bravium, Anderson Valley</b> Pinot Noir {Mendocino, CA} 2022.....	25 / 100
<i>House Pinot Noir</i> : <b>Cantina Gambellara</b> Pinot Noir {Veneto, IT} 2023.....	16 / 64
<i>Italian Grotto</i> : <b>La Faggeta Chianti Classico</b> Sangiovese {Puglia, IT} 2022.....	16 / 64
<i>Bold Blend</i> : <b>Unshackled</b> Zinfandel, Malbec, Syrah {California} 2022.....	22 / 88
<i>Cali Cab</i> : <b>Martis</b> Cabernet Sauvignon {Alexander Valley, CA} 2022.....	25 / 100
<i>Rotating Red</i> : <b>Please ask your server what’s special today</b> .....	16 / 64

#### ELEVATED POURS

3oz /6oz

<i>Cult Classic Chardonnay</i> : <b>Antoine Jobard, Meursault</b> {Burgundy, FR} 2022....	40 / 80
<i>Willamette Pinot Noir</i> : <b>Lingua Franca, “The Plow”</b> {Eola-Amity Hills, OR} 2022.....	20 / 40
<i>Reserve Cabernet Sauvignon</i> : <b>Robert Mondavi Winery, To Kalon Reserve</b> {Napa, CA} 2014.....	40 / 80

#### NON-ALCOHOLIC WINE

GL/BT

Sparkling Rosé: <b>Domaine EdeM N.0 ROSAE</b> .....	12/ 48
Sparkling White: <b>Leitz “Eins Zwei Zero” Sparkling Riesling</b> .....	12/ 48
White: <b>Faux Wine Melange Blanc</b> .....	12/ 48
Red: <b>Faux Wine Melange Rouge</b> .....	12/ 48

# 3.

## WINE

### BY THE BOTTLE

SPARKLING	COST
<b>Bisot "Crede" Prosecco Superiore DOC</b> Glera {Veneto, IT} NV.....	90
<b>Ruinart Brut Blanc de Blancs</b> Chardonnay {Reims, FR} NV.....	160
<b>Gosset Grande Reserve</b> Pinot Noir, Chardonnay {Champagne, FR} NV.....	100
<b>Vilmar &amp; Cie 1er Cru Coeur De Cuvée Brut</b> Chardonnay, Pinot Noir {Champagne, FR} 2016.....	180
<b>Egly-Ouriet Grand Cru</b> Pinot Noir, Chardonnay {Champagne, FR} NV.....	160
<b>H. Goutorbe "Special Club" Grand Cru</b> Pinot Noir, Chardonnay {Champagne, FR} 2012.....	180
<b>Dom Perignon</b> Pinot Noir, Chardonnay {Champagne, FR} 2015.....	400
<b>Pierre Sparr Crémant d'Alsace Brut Rosé</b> Pinot Noir {Alsace, FR} NV.....	80
<b>Billecart-Salmon Brut Rosé</b> Chardonnay, Pinot Meunier, & Pinot Noir {Champagne, FR} NV.....	140
<b>ROSÉ, ORANGE, WHITE, AND YELLOW</b>	
Rosé: <b>Tenuta delle Terre Nere</b> Nerello Mascalese {Sicily, IT} 2024.....	70
Orange: <b>Gut Oggau "Theodora"</b> Field Blend {Burgenland, AT} 2020.....	70
White: <b>J.B. Becker Eltviller Kabinett Trocken</b> Riesling {Rheingau, DE} 2023.....	80
White: <b>Stefan Vetter "Muschelkalk"</b> Sylvaner {Franken, DE} 2021.....	80
White: <b>Pascal Jolivet, Sancerre</b> Sauvignon Blanc {Loire, FR} 2023.....	90
White: <b>Elena Walch "Vigna Kastelaz"</b> Gewürztraminer {Alto-Adige, IT} 2022.....	90
White: <b>Nicolas Joly "Les Vieux Clos"</b> Chenin Blanc {Loire Valley, FR} 2022.....	110
White: <b>Vazquez "A Teixeira"</b> Albarino, Godello, Treixadura {Ribeiro, ES} 2020.....	90
White: <b>Christian Tschida "Himmel Auf Erden"</b> Blend {Burgenland, AU} 2021....	80
White: <b>Béru, Chablis "Orangerie"</b> Chardonnay {Burgundy, FR} 2022.....	120
White: <b>Sea Smoke, Monopole</b> Chardonnay {Sta. Rita Hills, CA} 2022.....	180
Yellow: <b>Domaine Tissot, "Sous Voile"</b> Savagnin {Jura, FR} 2018.....	100
<b>RED</b>	
<b>Château du Moulin-à-Vent</b> Gamay {Beaujolais, FR} 2022.....	90
<b>Domaine Meix Foulot, Mercurey 1er Cru</b> Pinot Noir {Burgundy, FR} 2018 .....	120
<b>Follin-Arbelet, Corton Bressandes Grand Cru</b> Pinot Noir {Burgundy, FR} 2017	220
<b>Domaine de la Romanée-Conti, Vosne Romanée 1er Cru Cuveé Duvault</b> <b>Blochet</b> Pinot Noir {Burgundy, FR} 2022.....	2000
<b>Bergström, "Le Pré du Col Vineyard"</b> Pinot Noir {Ribbon Ridge, OR} 2020.....	160
<b>Scar of the Sea "SLO Coast"</b> Pinot Noir {Central Coast, CA} 2024.....	90
<b>Matassa "VDF Rouge"</b> Carignan, Grenache Gris {Roussillon, FR} 2022.....	70
<b>Domaine Le Briseau "Patapon"</b> Pineau d'Aunis {Loire, FR} 2022.....	60
<b>Lalù, Barbera d'Alba</b> Barbera {Piedmont, IT} 2022.....	90
<b>Bussola, Amarone della Valpolicella Classico Riserva</b> Corvina, Corvinone, Rondinella, Molinara {Veneto, IT} 2013.....	240
<b>GAJA, Barbaresco</b> Nebbiolo {Piedmont, IT} 2020.....	500
<b>Beaurenard, "Le Boisrenard" Châteauneuf du Pape</b> Blend {Rhône, FR} 2022.	190
<b>Biondi-Santi, Brunello Di Montalcino, Tenuta Greppo Riserva DOCC</b> Sangiovese {Tuscany, IT} 2016.....	680
<b>López de Heredia "Viña Tondonia" Reserva</b> Tempranillo {Rioja, ES} 2012.....	120
<b>Clos Rougeard, "Les Poyeux"</b> Cabernet Franc {Saumur-Champigny, FR} 2017	380
<b>Sette Cieli "Indaco"</b> Cabernet Sauvignon, Malbec, Merlot {Tuscany, IT} 2020....	120
<b>Inconnu "Alaric"</b> Cabernet Sauvignon {Russian River, CA} 2018.....	100
<b>Rombauer</b> Cabernet Sauvignon {Napa Valley, CA} 2022.....	160
<b>Orin Swift "Papillon"</b> Bordeaux Blend {Napa, CA} 2022.....	200
<b>Chimney Rock, Stags Leap</b> Cabernet Sauvignon {Napa Valley, CA} 2023.....	220
<b>Double Diamond</b> Cabernet Sauvignon {Oakville, CA} 2021.....	180
<b>Dominus, Napanook Vineyard</b> Cabernet Sauvignon {Napa Valley, CA} 2021.....	400

# 4.

## BEER

### Beer and Cider

ON DRAUGHT	COST
Sapporo Premium Lager, Hokkaido, JP.....	9
Saucy Brew Works. "Juicy ASAP" IPA, Cleveland, OH.....	9
<b>BOTTLED</b>	
Brasserie Meteor, Pilsner, France 12oz.....	9
Kiuchi Brewery Hitachino White Nest, Spiced Wheat Ale, Japan 12oz.....	14
Rodenbach Grand Cru, Belgium 330ml.....	13
Butcher and the Brewer, Albino Stout, Ohio 12oz.....	8
Nocterra "Classic" American Light Lager, Ohio 12oz.....	8
Bitburger Drive Alcohol-Free, Germany 330ml.....	9
Aval "Gold" Cider, France.....	9

## RESERVE SPIRITS

Please scan QR code for a full list of  
reserve + house spirits options.



# 5.

## FARE

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### Robata Skewers

**BABY CORN | 7**

Habanero Mayo, Cheese Sauce,  
Japanese Pickles, Togarashi

**ASPARAGUS | 7**

Miso, Mustard & Pickle Juice Sauce

**TIGER SHRIMP | 12**

Coconut Curry Sauce

**DUCK | 16**

Orange Hoisin Sauce, Corn Flakes,  
Togarashi, Cilantro

**YAKITORI | 9**

Chicken Thigh, Miso Buffalo Glaze,  
Wasabi Ranch Dressing

**WAGYU SKIRT STEAK | 16**

Allumette Potatoes, Spicy Sweet  
Soy Sauce

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### Cold

**SMASHED AVOCADO | 12**

Pork Belly Bites, Crispy Wonton, Togarashi,  
Pickled Onions, Cilantro

**HAMACHI CEVICHE | 12**

Agave Dressing, Avocado,  
Persian Cucumber, Togarashi

**SCALLOP CRUDO | 24**

Salmon Roe, Ponzu Citric Sauce,  
Sesame Seeds, Togarashi, Spring Onions

**SALMON TARTAR CRISPY TAQUITOS | 17**

Avocado, Scallions, Salmon Roe,  
Sesame Seeds

**SPICY TUNA | 12**

Crispy Rice, Kimchi Masago Mayo

**STEAK FRITES | 15**

Wagyu Tartar, Ponzu Sauce, Caviar,  
Hash Brown

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### Hot

**ROCK SHRIMP TEMPURA | 14**

Gochujang Bloody Mary Sauce

**SPINACH & ARTICHOKE WONTONS | 8**

Grain Mustard Soy Sauce

**WAGYU SPRING ROLL | 12**

Japanese Hot Honey Mustard Sauce

**BRINED FRIED CHICKEN BITES | 12**

Chicken Thigh, Comeback Sauce,  
Smashed Cucumber Salad

**BEEF SLIDERS | 14**

Wagyu, Kimchi, Cheddar,  
Asian Dressing, Hawaiian Rolls

**BBQ PORK BAO | 12**

Hoisin BBQ Sauce,  
House Smoked Pork Shoulder,  
Carter's Steam Bao Buns

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### Sashimi

(FIVE PIECES PER ORDER)

**HAMACHI | 18**

Yellowtail

**SAKE | 16**

Salmon

**MAGURO | 20**

Tuna

### Special Nigiri

(TWO PIECES PER ORDER)

**HOTATE | 8**

Scallop + Preserved Lemon

**KURUMA EBI | 9**

Tiger Shrimp (by the piece)  
+ Black Garlic Soy Sauce

**HAMACHI | 12**

Yellowtail + Caviar

**SAKE | 8**

Salmon + Acevichada  
Sauce + Ikura

**MAGURO | 8**

Tuna + Serrano Chile  
+ Spicy Sweet Soy Sauce

**WAGYU | 18**

Wagyu + Caviar  
+ Truffle

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### Sugar High

**GOOD****FORTUNE\* | 12**

NY Style Cheesecake,  
Raspberry Coulis,  
Giant Fortune Cookie

**YUZU****CRÈME BRÛLÉE | 12**

Yuzu, Orange and Ginger  
Crème Brûlée, Ginger Sugar Top,  
Assorted Meringues

**CHOCOLATE****LAVA CAKE | 12**

Chocolate Ganache Filling,  
Blackberries, Coco Nibs,  
Ube Vanilla Ice Cream

\*Available late night.