



SPARKLING

	GLS	BTL
House Sparkling	\$100	\$360
Bobinet Summertime Le Temps est Bon Chenin Blanc & Grolleau Gris NV	\$140	\$560
Champagne Fluteau Cuvée Écho Brut NV		\$920

WHITE

	GLS	BTL
House Sauvignon Blanc	\$100	\$400
HDF Von Liechtenstein Gruner Veltliner 2023	\$110	\$440
Leon Beyer Riesling 2022	\$125	\$500
Tornatore Etna Bianco Carricante DOC 2023		\$480
Puchang Blanc de Noir		\$600
Rupert & Rothschild 'Baroness Nadine' Chardonnay 2024		\$780

ORANGE

	GLS	BTL
Valdisole Gaia Malvasia di Candia 2023	\$130	\$520

PINK

	GLS	BTL
House Rosé	\$100	\$400

RED

	GLS	BTL
Villa Saint-Gris Pinot Noir 2024	\$110	\$440
Foradori Lezer Teroldego 2024*	\$125	\$500
Château des Jaume Infusion Syrah, Grenache & Carignan 2022		\$500
House Shiraz	\$100	\$400
Domaine De Lucey Le Sarrasin Mondeuse 2022		\$680

EXPLORE MORE WINE!

Our team is happy to open any wine by the bottle with the commitment to enjoy 2 glasses.

(10% service charge) *Chilled Red

Might As Well Be Fries \$75
fingerling potatoes, sea salt, malt vinegar, thyme

Elote & Coconut \$90
fried sweet corn, jalapeños, cajun spice, shallot, coriander, chipotle mayo

Polmard Beef Tartare \$150
capers, crushed tortilla chips, chives, sourdough

Peaches & Burrata \$160
pickled cantaloupe, crispy serrano ham, honey, herbs

Smashed Burger \$165
american cheese, onion, dill pickle, comeback sauce

Spicy Rigatoni \$175
chorizo, calabrian chili, mascarpone, parmesan

Harissa Eggplant  \$185
goji molasses, mint chermoula, cannellini, artichoke hummus

Pan Seared Halibut \$220
fried enoki, morel & cremini mushrooms, spinach, ito togarashi, dashi broth

Pork Belly \$230
hoisin glazed, swiss chard, crispy parsnip, maple mustard

Rump Steak \$230
potato purée, scallion chili oil

SWEET

70% Dark Chocolate Mousse \$90
olive oil, sea salt

(10% service charge)  Vegan

