

Bar & Patio MENU

NUTS AND OLIVES	\$ 11
Confit olives, spiced candied pecans	
SMOKED FISH DIP	\$ 19
Crème fraiche, lemon, dill, jalapeno, salt & vinegar chips	
OYSTERS ON THE HALF SHELL	HALF \$ 20 FULL \$ 40
Mignonette, chipotle cocktail, lemon	
DEVILED EGGS	\$ 21
Chive, smoked salmon belly, pickled red onion, nori	
BEEF SATAY	\$ 18
Oyster sauce, coriander	
WAGYU BURGER	\$ 26
black garlic aioli, truffle, gruyere, tallow tots	
GRILLED SHRIMP SKEWERS	\$ 15
Mojo sauce	
BRUSSELS SPROUTS	\$ 14
Tallow fried, maple nuoc cham, peanuts	
GULF FISH CEVICHE	\$ 20
Pickled red onion, jalapeno, cilantro, olive oil, tostadas	
BEEF TARTARE	\$ 25
Pickled shallot, truffled vinaigrette, miso cured egg, horseradish crème, tallow toast	
THE CLUCK	\$ 36
Fried half chicken, chili sorghum molasses, cornbread sauce	

Luxury Cuts

Mesquite wood grill, dressed greens, Mont Sauce

8oz FILET	\$ 73
20oz RIBEYE	\$ 96
16oz NEW YORK STRIP	\$ 85

ENHANCEMENTS

TRUFFLE BUTTER	\$ 12	GARLIC SHRIMP	\$ 18
AU POIVRE	\$ 8	COWBOY BUTTER	\$ 8