

AFTERNOON APERITIFS AND SNACKS

2 PM - 5 PM

APERITIF - \$12

Aperol Spritz
Aperol, sparkling wine, orange

French 75
Gin, lemon, sparkling wine

White Negroni
Gin, Cocchi Americano, Lillet

Boulevardier
Bourbon, Campari, sweet vermouth

WINE BY THE GLASS - \$12

Sparkling, Rosé, White, Red

BITES - \$12

Parmigiano with dates and almonds

Fra'Mani salumi with olives

Mixed green salad with garlic croutons

Sandwich of the day

Chocolate pavé with crème Chantilly

\$6

CLARK STREET BREAD AND CULTURED BUTTER

COCKTAILS

Sazerac 18
Michter's Rye, absinthe, Peychaud's bitters, Angostura bitters

Almond Negroni 18
Future gin, Campari, house-made orgeat syrup

Phil's Tangerine Gimlet 18
Country Rhodes tangerine juice, botanivore gin, rosemary

WINE BY THE GLASS

White 24
Sauvignon Blanc
Pojer e Sandri, Dolomiti, Trentino Alto Adige, Italy 2024

Chardonnay 20
Darling Family Wines, Den Chosta, Sonoma Coast, California 2023

Red 26
Merlot, Cabernet Franc
Tour de Grand Faurie, St. Emilion, Bordeaux, France 2015

Pinot noir 18
Foxen, Santa Maria Valley AVA, California 2023

COFFEE, ETC.

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| Hot Chocolate | 10 |
| Espresso | 4 |
| Americano | 6 |
| Cortado | 6 |
| Cappuccino | 7 |
| Latte | 7 |
| French press | 11 |
| Cold Brew | 8 |

TEA

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| Chamomile | 5 |
| Emerald Green | 5 |
| Pu'er | 6 |
| Hojicha | 6 |
| Earl Grey | 5 |
| Speedy breakfast | 5 |
| Matcha latte | 8 |
| Fresh herb tisane | 8 |

* Consuming raw or undercooked food may increase your risk of foodborne illness, especially if you have certain medical conditions.

An 18% service charge is added to your bill to ensure fair, equitable wages for all. 100% of the service charge goes to all hourly staff in the form of higher compensation. Should you wish to include gratuity, it will be pooled and distributed amongst all hourly employees equally.