

## TACK ROOM

### Cocktails \$10

**Tack Room Buck** \  
rebel yell bourbon,  
carrot-ginger beer, lemon

**Smoked Maple Fashion** \  
mount gay black barrel rum,  
smoked maple sugar,  
angostura, house-made  
rosemary & orange bitters

**Black Manhattan** \  
templeton rye,  
spiced cocoa nib bitters,  
montenegro amaro

**Amaro Sour** \  
amaro di angostura, bourbon,  
lemon, house grapefruit  
bitters, sugar, egg white

**Mint Julep** \  
añejo tequila, sugar, mint

**Lions Tail** \  
four roses bourbon, lime,  
allspice, angostura, sugar

**Sazerac** \  
cognac, absinthe,  
psychauds, angostura bitters,  
sugar, lemon oils

**Mezcal Corpse Reviver** \  
mezcal union, orange liquor,  
lillet rose, lemon,  
housemade lemon bitters,  
besk rinse

**Stone Fence** \  
old new orleans cajun rum,  
cider, ramazzotti amaro,  
lemon, bay leaf & cinnamon  
syrup

**Winter Cobbler** \  
punt e mes, lime juice,  
sherry & falernum liquor

**G & T** \  
letherbin gin,  
pomegranate tonic,  
lime juice, sugar

**Vieux Carre** \  
templeton rye, hennessy,  
psychaud's apertivo,  
house-made rosemary &  
orange bitters, angostura

**Bishop** \ HOT  
cognac, tawny port,  
baking spices, lemon, sugar

---

### Wine

**Domaine de Pajot**  
Sauvignon, Colombard,  
Ugni Blanc, Gros Manseng  
Pajot, France, 2014 **\$10\ \$47**

### Sparkling

**Avinyo Cava Brut Reserva**  
Macabeu, Parellada,  
Xarel-lo  
Penedes, Spain, 2013  
**\$12\ \$50**

**Mondeco, Dão**  
Touriga Nacional, Tinta Roriz,  
Jaen, Alfrocheiro, Baga  
Quinta de Mondego, Portugal  
**\$9\ \$44**

**Piper-Heidsieck Cuvée Brut**  
Pinot Noir, Pinot Meunier  
Champagne, France  
**\$80 per bottle**

## TACK ROOM

### Snacks

**duck pâté**, house  
pickles, crostinis, grain  
mustard **\$9**

black truffle & foie gras  
**fondue, baguette \$16**

sourdough **pretzel EPI**,  
house made butter,  
caraway, parmesan **\$7**

beef fat **frites**,  
harissa ketchup **\$6**

**smoked trout rilette**,  
pickled winter vegetables,  
rye toast **\$12**

**pommes chamonix \$7**

---

### Meals

a rotating selection of  
east and west coast  
**oysters**

**sausage sandwich**,  
boudin blanc,  
violet mustard,  
truffled celery root-kohlrabi  
slaw, New England split bun,  
beef fat frites **\$15**

**juicy lucy**,  
Slagel farms beef,  
red onion-bacon  
marmalade, butter  
lettuce, heirloom tomato,  
brioche bun, beef fat fries  
**\$15**

---

### Desserts

**warm apple fritters**  
poached apples, brut cider ice cream, brûléed pie crust,  
aged gouda **\$10 V**

**chocolate, oatmeal and stout**  
chocolate chiffon, stout truffles, oatmeal mousse,  
chocolate mousse, stout ice cream, stout foam **\$10**

**passion fruit and raspberry pavlova**  
crispy vanilla meringue, coconut chantilly,  
passion fruit ice cream, raspberry Belgian ale **\$9 GF**

**winter citrus napoleon brioche**, grand marnier diplomat,  
winter citrus, dried fruit compote, almond ice cream **\$10**

**pistachio tres leches cake**  
cara cara orange marmalade, salted pistachio ice cream,  
lemon buttermilk curd, crispy honey  
**\$9 V**

