

TACK ROOM

Cocktails \$10

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

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

Rhum the Julep \
rum agricole, house falernum,
zaya, house-smoked sugar

Sazerac \
templeton rye, absinthe,
psychauds, angostura bitters,
sugar, lemon oils

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

Spring Cobbler \
raspberries, cappano, byrrh,
feni, lemon, sugar

Wine
Domaine de Pajot
Les Quatre Cépages
Pajot, France, 2014
\$10\ \$47

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

Paper Plane \
amaro di angostura,
templeton rye, aperol,
lemon,
house grapefruit bitters

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

Jungle Bird \
black strap rum,
pineapple juice, campari,
lime, sugar

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

Zucca Sprezzatura \
zucca amaro, templeton rye,
sugar, cucumber, lime,
cherry

G & T \
Letherbee gin, house tonic,
rhubarb, strawberry, lime,
sugar

Bodegas Emilio Moro Ribera
del Duero Finca Resalso
Tempranillo
Castilla y León, Spain 2015
\$13\ \$63

Weingut Emil Bauer &
Sohne Weiss
Pinot Blanc, Muscat,
Sauvignon Blanc
Pfalz, Germany \$12\ \$48

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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

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

Desserts

tres leches panna cotta
cajeta, lime meringue, banana purée, hibiscus gel,
avocado ice cream \$9

chocolate, hazelnut & stout V
hazelnut japonais, chocolate bark,
espresso-marshmallow fluff, chocolate stout ganache,
rocky road crumble, irish cream budino \$10

rhubarb, rose & lemon
vanilla tonka shortbread, white chocolate mousse,
rhubarb-rose sorbet \$9

starwberries, almond & brioche V
almond ricotta, chamomile honey syrup,
orange flower brioche, tart strawberry sorbet \$12

dark lager monkey bread
dark lager glaze, popped sorghum, orange confit,
sunchoke crémeux, candy cap mushroom ice cream \$9

