

TACK ROOM

Cocktails \$10

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

Trinidad Sour \
pink peppercorn pisco,
pineapple, lemon, sugar,
egg whites

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

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

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

Spirit Animal \
mezcal, chareau,
amaro di angostura,
luxardo aperitivo

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

Smoked Boulevardier \
rye whiskey, sfumato,
luxardo aperitivo

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

My Thai \
brugal, zaya & cruzan rums,
OJ, pineapple,
thai chili orgeat

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

G & T \
Gin, house tonic,
chareau, cucumber, mint,
lime

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

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

smoked trout rilette,
pickled seasonal
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

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

chocolate pecan tart V
fresh blueberries, blueberry ice cream, candied pecans,
bourbon smoked sea salt \$9

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

summer berry trifle V
macerated berries, almond ricotta, tarragon cake,
cucumber sorbet \$10

sunflower, honey, hops
black tea ice cream, sunflower seed purée,
hops flower nougatine, bee pollen
\$9 V

