

## TACK ROOM

### Cocktails \$10

**tack room buck** \  
rebel yell bourbon,  
carrot-ginger beer, lemon

**pisco sour** \  
pink peppercorn pisco,  
pineapple, lemon, sugar,  
egg whites

**french julep** \  
hennessy, pierre ferrand,  
dry curacao, smoked sugar

**sazerac** \  
templeton rye, absinthe,  
peychauds, angostura bitters,  
sugar, lemon oils

**lions tail** \  
four roses bourbon, lime,  
allspice, angostura, sugar

**spirit animal** \  
mezcal, chateau,  
amaro di angostura,  
luxardo aperitivo

**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

**amaro daiquiri** \  
brugal dry, SeaQuench syrup,  
amarodi angostura, lime

**g & t** \  
gin, house tonic,  
chateau, cucumber, mint,  
lime

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### Wine

**White**  
**domaine de pajot**  
**les quatre cépages**  
pajot, france, 2014  
\$10\ \$47

**Red**  
**familia montana crianza**  
tempranillo  
rioja, spain, 2014  
\$12\ \$49

**Sparkling**  
**weingut emil bauer &**  
**sohne weiss**  
pinot blanc, muscat,  
sauvignon blanc  
pfalz, germany \$12\ \$48

**Rosé**  
**groundwork**  
grenache  
paso robles, ca, 2016  
\$12\ \$50

## TACK ROOM

### Snacks

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

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

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

**pommes chamonix** \$7

**ham sampler**,  
prosciutto di parma,  
jamon serrano, speck,  
grain mustard, whipped  
butter, sourdough \$25

**plate of assorted cheeses**,  
apricot mostarda \$15

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

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### Meals

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

**sausage sandwich**,  
boudin blanc,  
violet mustard, truffled  
celery root 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

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### Desserts

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

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

**peaches & cream**  
milk oolong poached peaches, peach elderflower agrodolce,  
oatmeal almond crisp, peach leaf ice cream \$10

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

**sweet yogurt sundae**  
preserved tart cherries, preserved meyer lemon curd,  
yogurt sherbet, pistachio three ways \$9

