

TACK ROOM

Cocktails \$10

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

pisco sour \
chocolate & espresso pisco,
allspice liqueur, 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

Wine

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

Sparkling
poema cava extra dry
catalonia, spain NV
\$9\ \$40

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, rose tea,
spiced sugar, lemon, lime

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

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

TACK ROOM

Snacks

country pâté, house
pickles, crostinis, grain
mustard \$9

beef fat frites,
harissa ketchup \$6

black truffle & foie gras
fondue, baguette \$16

ham sampler,
prosciutto, serrano,
speck, mustard, butter,
sourdough \$25

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

plate of assorted cheeses,
apricot mostarda \$15

shishito hush puppies \$7 v

roasted beet steak, bulgar v
wheat salad, horseradish
cream, crispy onion, orange,
fennel, pistachios \$16

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

Desserts

tiramisu cruller v
hamilton rum soaked vanilla orange cruller,
whipped mascarpone cheese, espresso chicory gelato,
caramel, passion fruit, hints of cocoa \$10

chocolate pecan tart v
fresh blueberries, blueberry ice cream, candied pecans,
bourbon smoked sea salt \$12

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

