

COCKTAILS \$10

ELDERFLOWER SPRITZ
ELDERFLOWER-LIME CORDIAL, PROSECCO,
MINT, SODA

PORT & TONIC
WHITE PORT, LOCAL GRAPEFRUIT,
PINK PEPPERCORNS, MEDITERRANEAN TONIC

CAPPELLETTI SPRITZ
CAPPELLETTI APERITIVO, ORANGE,
SPARKLING, SODA

CHAMPAGNE COCKTAIL
BROWN SUGAR CUBE, ROSE BITTERS,
SPARKLING, GRAPEFRUIT TWIST

BI-BARTISAN
CARDAMARO, COCCHI, CAP CORSE QUINQUINA,
ANGOSTURA, BARTISAN COCKTAIL CHERRY

SPARKLING SANGRIA
TX WATERMELON & STRAWBERRIES,
VERMOUTH, PROSECCO ROSE

ZERO PROOF LIBATIONS \$8

WATERMELON COOLER
FRESH WATERMELON, ELDERFLOWER CORDIAL,
LIME, MINT, SODA

MURDER POINT OYSTERS \$21 DF GF 6 on the 1/2 shell, yuzu mignonette

CRUDO OF THE MOMENT \$15 DF GF hiramasa, hami melon,
serrano, ponzu

BENJY'S HURRICANE POPCORN \$8 Korean red pepper salt,
Milk Bar cookie croutons & other LFM Snacks

PISTACHIO WHIPPED GOAT CHEESE \$10 N GF
date jam, Pure Luck chevre, flat bread

FOIE GRAS PÂTÉ \$18 N yuzu-grapes, almond-chili oil,
herb-miso, ciabatta

FORBIDDEN RICE \$18 DF GF Flying Saucer Farms lion's mane
mushrooms, shichimi togarashi aioli, corn

SESAME GINGER MEATBALLS \$15 GF DF N
thai basil, peanut drizzle

FRENCH FRIES \$7 VG secret sauce

BREAD & CAVIAR \$14 Japanese milk bread, european butter,
trout roe

CHEESE BOARD \$18 N 3 cheeses, Benjy's smoked olives, market accouterment
add LFM charcuterie \$7

SUMMER SALAD \$15 GF N Gita's greens, cherry plums,
June's Joy croutons, Brazil nut, honey-lemon dressing

GRILLED SWORDFISH \$29 GF N zaatar, saffron-melons, curried-red rice

UNI WIGGLE \$28 Santa Barbara sea urchin, mafaldine pasta,
smoked caviar, saffron chili oil

STEAK & POTATO \$40 GF herb crusted NY Strip,
classic French potato puree, red wine reduction

ROBERT REDFORD CAKE \$8 chocolate cake, chantilly cream, caramel mousse

BY THE GLASS

VERMUT
CHOICE OF ROCKS, SODA, OR TONIC.

VER-MUZ NATURAL \$12
CATALONIA, SPAIN

OKA BERMUTTO \$14
KUMAMOTO, JAPAN

MOMMENPOP PAMPLEMOUSSE \$10
NAPA, CA.

SPARKLING

PARIGOT CREMANT DE BOURGONE \$14
BURGUNDY, R.

MIRABELLE BRUT ROSE \$15
NORTH COAST, CA.

TAITTINGER BRUT LA FRANCAISE \$16
CHAMPAGNE, FR.

ROSE/ORANGE

PEYRASSOL LA CROIX ROSE \$14
PROVENCE, FR.

OVUM RAMATO \$14
WILLAMETTE, OR.

WHITE

SCHLUMBERGER GRAND CRU DRY RIESLING \$13
ALSACE, FR.

CHATAU DU CLAREY-SAUVIGNON SAUVIGNON BLANC \$16
SANCERRE, FR

ADELSHIEM CHARDONNAY \$14
WILLAMETTE, OR.

RED

LAS JARAS GLOU GLOU FIELD BLEND \$14
NAPA, CA.

FLOWERS PINOT NOIR \$15
SONOMA, CA.

DOMAINE GRAMENON GRENACHE \$15
RHONE, FR..

CAYMUS RED SCHOONER MALBEC \$15
MENDOZA, AT.

RESERVE BY THE GLASS

AVAILABLE IN 3 OZ OR 6 OZ
VIA OUR VINOTEMP WINE PERSERVATION SYSTEM

2018 "THE PACT" BY FAUST CABERNET \$30
COOMBSVILLE, CA.

2018 KONGSGAARD SYRAH \$50
NAPA, CA.

2018 QUINTESSA MERITAGE \$50
NAPA, CA.

DESSERT WINES

3 OZ.

QUADY ESSENSIA ORANGE MUSCAT \$9
CALIFORNIA

MATTHIASSEN NO.5 \$16
NAPA, CA

KLEIN CONSTANTIA VIN DE CONSTANCE \$25
CONSTANTIA, S.A.



OPEN THURSDAY THRU SATURDAY 4-10