

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, BITTERS, SPARKLING,
CITRUS TWIST

BI-BARTISAN

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

WATERMELON COOLER ZERO PROOF \$8

FRESH WATERMELON, ELDERFLOWER CORDIAL,
LIME, MINT, SODA

GOLDEN HOUR ZERO PROOF \$8

AN INVIGORATING BLEND OF GREEN TEA,
MACA ROOT, AND LEMONGRASS

CRUDO OF THE MOMENT \$15 DF GF hamachi, hami melon,
habanero, 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 \$17 N 3 cheeses, market accouterment
add meat, mustard and pickles \$7

LEES SALAD \$15 GF Gita's greens, grilled avocado, marinated peaches,
heirloom tomato, aged mozzarella, tarragon vinaigrette

HALIBUT \$28 GF fennel crust, saffron-melons, curried-basmati rice

UNI WIGGLE \$25 Santa Barbara sea urchin, mafaldine pasta,
smoked caviar, saffron chili oil

STEAK & POTATO \$38 GF Provençal crusted ribeye,
classic French potato puree, red wine reduction

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

BY THE GLASS

VERMUT

CHOICE OF ROCKS, SODA, OR TONIC.

VER-MUZ NATURAL \$12
CATALONIA, SPAIN

OKA BERMUTTO \$14
KUMAMOTO, JAPAN

MOMMENPOP SEVILLE ORANGE \$10
NAPA, CA.

SPARKLING

ARGYLE BRUT RESERVE \$14
WILLAMETTE, OR.

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

TEUTONIC CROW VALLEY PINOT GRIS \$14
WILLAMETTE, OR.

GERARD BOULAY SAUVIGNON BLANC \$15
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