

BAR FOOD

Tapas

HOUSE PICKLES	\$4
PATATAS BRAVAS aioli, sugo	\$13
CORN KERNELS Jalapeno-Spiced	\$5
CROQUETA jamón ibérico, manchego, mojo rojo	\$6ea
KALAMATA OLIVES orange zest, chardonnay vinegar	\$7
CONSERVA anchovy, focaccia, lemon	\$12
MUSSELS freekeh, onion, dill, cumin	\$4ea
GILDA mackerel, olive, guindilla pepper	\$4ea
HUMMUS parsley, radish crudités, pickles	\$12
CRISPS oyster emulsion, paprika	\$4
OYSTERS	\$5
- Natural	
- Vinaigrette	
TREVALLY fennel, grilled olives, orange	\$15
YELLOWFIN TUNA chickpea, spring onion, mint	\$17
TARTARE wagyu beef, isot & marash pepper, cos	\$16

Charcuterie Board

\$28

Jamon Iberico di Bellota
Capocollo
Longaniza Oscura
Norcia
Wagyu Bresaola

DRINKS

Craft Cocktails by Nori T Schmidt \$19

Thomas Collins tom collins; gin, house limoncello, lemon, bubbles

Rose Gold gold rush; bourbon, rosemary, honey, lemon

Eastsider east-side sour; gin, cucumber, dill, elderflower, egg-white*

Helena Beet - margarita; tequila, beet, dragonfruit, thyme, lime

Maisy new york sour; rye whisky, fig, fennel, egg-white*, malbec

The Rivoli espresso martini; vodka, espresso cordial, branca menta

The Hawthorne gimlet; house green chili vodka, honeydew, lime

The Last Bid daiquiri; pineapple rum, vanilla, clove, lime, absinthe

Molly Ringwald sour; house strawberry gin, jasmine, mint, egg white*

Aperitivi

Aperol Spritz aperol, prosecco, splash of soda \$16

Americano campari, sweet vermouth, soda \$14

Negroni campari, gin, sweet vermouth \$18

Negroni Sbagliato campari, sweet vermouth, prosecco \$15