

COCKTAIL MENU



Brunch

Villa Cognac, lemon, amaro
angostura, peach bitter

\$14.99

Apple Pay

Clarified Drink, Penelope bourbon,
apple brandy, rock candy, apple
cider, lemon, angostura bitter

\$16.00

Vieux Carre

Redwoods empire rye, Pierre ferrand
cognac, sweet vermout, Benedictine,
peychauds bitter

\$14.99

Naked In New Britain

Rittenhouse rye, Banhez mezcal,
braulio amaro, luxardo cherry,
cardomon bitter

\$14.99

CTM

Pisco acholado, averna amaro,
cinnamon, chocolate bitter,
angostura bitter

\$14.00

Border

400 Cornejos mezcal, liqueur 43,
espresso fruitful, walnuts bitter,
nutmeg

\$14.00

Cash me Outside

Bambu rum, dry curacao,
rosemary, lime, orange bitter

\$14.00

Sponge Bob

Goslings rum, pineapple spiced,
ginger, lime, angostura bitter

\$14.00

La Fresa

Mi Campo reposado tequila,
pomegranate juice, quiver liquor,
lemon, honey

\$14.00

Lift Me Up

Mi Campo reposado tequila,
bumbu crème rum, coffee
liqueur

\$14.00

Sakura

Roku gin, Yuzo Choya, lemon,
sakura flower, raspberry

\$14.00

Royal Passion

Tequila, Four Roses Bourbon,
Passion Fruit, Lemon Juice,
Red Wine

\$14.00

Snow White

Pear vodka, orgeat, pear juice,
lemon juice, Cinnamon

\$14.00

Peaches Peaches

Clarified Drink, Four Roses
Bourbon, Peach Liqueur, Lemon,
Peach Bitter

\$16.00

MOCKTAILS

The first Word

CO Gin n/a, lime juice, infused
herbs,

\$9.99

Drunker

Mionetto aperitivo n/a, Demerara,
lemon juice

\$9.99

Hangover

Phony Gin n/a, lemon juice,
rosemary infused

\$9.99



WINES

RED WINE
The Atom Cabernet
Sauvignon CA - Gls 12.00
Btl 46.00



Finca, Malbec, Mendoza - Gls
11.00 Btl 40.00
CastleRock, Pinot Noir, CA -
Gls 12.00 Btl 46.00

The Prisoner, Blend, CA - Btl
100.00

The Big Easy Blend, CA - Btl
110.00

WHITE WINE

Donini, Pinot Grigio, Italy - Gls
10.00 Btl 38.00

St Francis, Chardonnay, CA - Gls
11.00 Btl 42.00

Lobster Reef, Sauvignon Blanc,
NZ - Gls 12.00 Btl 44.00

Segura Vuidas, Cava Gls 9.00

Veuve Clicquot, Champagne -
France Btl 100.00

BEER

BOTTLES

Pacifico - 6.50

Cusqueña - 6.50

Phresh NE IPA - 9.00

Open Portals IPA - 8.50

Crunchy Roll, Rice Lager - 8.00

Citizen Cider - 8.00

Athletic N/A - 6.50

DRAFTS

Ask Your Server For Draft Selection



TAPAS MENU



Calamari

Cherry Pepper, Marinara,
Lemon Aioli

\$16.00

Fried Shrimp

Buffalo, Sweet Chili or Plain With
Celery, Carrots, Blue Cheese

\$15.99

Chicken Wings

Buffalo, Sweet Chili or Plain With
Celery, Carrots, Blue Cheese

\$14.99

Salvadoran Empanadas

Chicken or Beef

\$14.00

Roasted Califlower

Takin, Aji Verde, Pickle
Onion, Queso Fresco

\$11.99

Autumn Salad

Mixed Greens, Apples,
Walnuts, Dried Cranberries,
Goat Cheese, Maple Dijon
Vinaigrette

\$9.99

Add Shrimp: 9
Steak: 15

Blackened Shrimp Plantain Nachos

Pico De Gallo, Pickled Onion,
Queso Fresco, Jalapenos,
Avocado, Mango Scotch
Bonnet Salsa

\$16.99

Tater Tots

Regular

\$9.00

Himalaya Salt, Truffle,
Parmesan Cheese,

\$10.99

Loaded

\$11.99

Pico De Gallo, Pickled Onion,
Queso Fresco, Avocado,
Jalapeno, Mango Scotch
Bonnet Salsa

Add shrimp: 9
Steak: 15

Cubam Sliders

Pork, Ham, Swiss Cheese,
Pickles, Mustard Aioli,

Add Fries: 3

Marinated Olives

Olives, Garlic, Citrus Zest

\$9.00

Mussels & Shrimp

Chorizo Garlic Butter, White
Wine, Parsley

\$20.00

Steak Crostini

Truffle Honey Whipped Ricotta,
Caramelized Onions, Herbs

\$16.99

Wild Mushrooms

Roasted Mushroom, Ricotta,
Caramelized Onion, Urugula,
Balsamic, Glaze, Truffle Oil,
Grated Parmesan, Crostini

\$16.00

ENTRIES

Pan Seared Shrimps

Mushroom Risotto, Urugula,
Balsamic Reduction

\$28.00

Steak Au Poivre

Truffle Parmesan Fries, Mix
Greens, Au Poivre Sauce

\$33.00

Bacon Ham Burger

Bacon Jam, Onion, Greens,
Cheddar Cheese, Secret Sauce

\$17.99

DESSERTS

FLAN

\$9.99

TRES LECHES

\$11.99