COCKTAILS

SYNDICATE | 15
Gin, Elderflower, Aperol, Lemon

GHOSTFACE KILLAH | 15
Ghost Tequila, Basil, Grapefruit, Lime

QUEEN’S GAMBIT | 15
Black Tea-Infused Vodka, Elderflower, Maraschino, Lemon

RATHCLINE | 15
Prizefight Irish Whiskey, Sweet Vermouth, Cherry Heering

FALL OLD FASHIONED | 15
Wild Turkey 101, Amaro dell’ Etna, Allspice Dram, House Bitters

SPAGHETTI WESTERN | 15
Highwest Double Rye, Luxardo Aperitivo, Meletti, Cocchi Americano

FLASK OF HOUSE PUNCH | 30 serves two
Changes often, Please ask for details about today’s punch

WINE

WHITE
Paul D Wagram Grüner Veltliner | 13

RED
Folk Machine Central Coast Pinot Noir | 13

SPARKLING
Dibon Cava Brut Rosé | 13

HALF BOTTLES two glasses

Fournier Sancerre Sauvignon Blanc 35
Martin Ray Sonoma Chardonnay 40
Seghesio Sonoma Zinfandel 35
Vieux Lazaret Chateauneuf-du-Pape 45

FOOD

OYSTERS ON THE HALF SHELL* | 16
Red Wine Mignonette, Cocktail Sauce, Lemon

YELLOWFIN TUNA TARTARE* | 15
Honey Ponzu, Avocado, Sriracha, Potato Chips

SMOKED ALMONDS | 6

CHARCUTERIE BOARD | 18
Three Selections with Iggy’s Baguette, Cornichons, Stone Ground Mustard

NEW ENGLAND CHEESE PLATE | 18
Three Cheeses with Iggy’s Baguette, Fruit, Fig Jam

GRILLED BULGOGI WINGS | 14
Sesame Ponzu, Scallion, Kewpie Mayo

BRUSSELS SPROUTS BRAVAS | 10
Crispy Fried Brussels, Lime, Spicy Crema
Add House-cured Pork Belly - 4

MAINE LOBSTER POUTINE | 16
House-cut Fries, Garlic Cheddar Curds, Mornay, Chives

SAUTÉÉD BRASSICAS | 15
Tuscan Kale, Curried Cauliflower, Broccoli Rabe, Sweet & Crunchy Walnuts

BUTTERMILK FRIED CHICKEN THIGHS | 20
Roasted Garlic Mashed, Greens, Black Pepper Gravy

RODEO BURGER* | 18
Chef’s Brisket-Chuck-Shortrib Blend, Smoked Cheddar, Crispy Shallots, Whiskey BBQ, Toasted Brioche, House-cut Fries, Horseradish Aioli*
Add Applewood Smoked Bacon - 3

HOUSE-CUT FRIES | 7
Horseradish Aioli*

* THESE ITEMS ARE SERVED RAW OR UNDERCOOKED. CONSUMING THESE ITEMS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS FOOD ALLERGIES.
BOURBON
AMADOR DOUBLE BARREL | 22
BAKER’S 7 YEAR | 15
BOOKER’S KITCHEN TABLE | 18
EAGLE RARE 10 YEAR | 12
ELIJAH CRAIG SMALL BATCH | 11
FOUR ROSES SINGLE BARREL | 11
NOAH’S MILL | 16
ROWAN’S CREEK | 13
RUSSELL’S RESERVE SINGLE BARREL | 13
WIDOW JANE 10 YEAR | 15
WOODFORD RESERVE | 11
WOODFORD RESERVE DOUBLE OAKED | 16

SINGLE MALT SCOTCH
A.D. RATTRAY 12 YEAR, SPEYSIDE | 12
ARDBEG 10 YEAR, ISLAY | 15
BALVENIE 14 YEAR CARIBBEAN CASK, HIGHLAND | 17
GLENLIVET NADURA 16 YEAR, SPEYSIDE | 25
LAPHROAIG TRIPLE WOOD, ISLAY | 20
TALISKER 10 YEAR, ISLE OF SKYE | 15

JAPANESE WHISKY
NIKKA COFFEY GRAIN | 13
NIKKA COFFEY MALT | 13
SUNTORY TOKI | 13

RYE
JAMES E. PEPPER 1776 | 12
WHISTLE PIG 10 YEAR | 13
WHISTLE PIG 12 YEAR OLD WORLD CASK FINISH | 30

AMARI
FORO | 7
BIGALLET CHINA-CHINA | 10
ST. AGRESTIS | 10
SANTA MARIA AL MONTE | 8
ZUCCA RABBARBO | 8
VARNELLI DELL’ERBORISTA | 13

ASK US ABOUT TASTING FLIGHTS TO GO
BRING HOME A NIGHTCAP
PLEASE SHARE FEEDBACK
HELLO@SALOONDAVIS.COM
@SALOONDAVIS