

WINE

16 glass
PET-NAT Osmote Cayuga White, Finger Lakes
WHITE Beaumont Chenin Blanc, South Africa
WHITE Coto de Gomariz Treixadura, Spain
ORANGE Roussely Sauv Blanc, France
ROSÉ Vina Zorzal Garnacha, Spain
RED Pormenor Red Blend, Portugal
RED Alto Las Pizarras Garnacha+Syrah, Spain
SPARKLING RED Uivo Renegado Field Blend, Portugal

GROWER CHAMPAGNE

Pierre Gerbais Extra Brut 45 half bottle
Hure Freres Invitation Brut 70 full bottle

BEER, CIDER & SELTZERS

12 ounce bottle or can unless noted
Hamms Lager 5
Miller High Life 6
Modelo 7
Tucher Helles Lager 16.9 ounce 12
Rothaus Pilsner 12.2 ounce 11
Devil's Purse Hand Line Kolsch 16 ounce 11
Allagash White Wit Beer 16 ounce 12
Saison Dupont 11.2 ounce 13
Other Half DDH Green City Hazy IPA 16 ounce 14
Guinness Irish Stout 14.9 ounce 10
Nutra Variety Hard Seltzer 9
Anxo Cidre Blanc Semi Dry Cider 11
Fiddlehead Second Fiddle IPA 16 ounce 13
Greater Good Prickly Pear Margarita Sour 16 ounce 14

SHOT ROULETTE

High Life & Mystery Shot 11

NON-ALCOHOLIC BEER

Coors Edge 8
Guinness Zero 8



SPIRIT FREE COCKTAILS

14 dollars

HONEY CRISP

CleanCo Agave, Apple Cider, Lime, Brown Sugar, Vanilla, Elder Flower n/a

HARVEST MULE

Seedlip Spice, Pomegranate, Lime, Ginger Beer

TIKI TANGO

Lyre's Dark Cane, Blood Orange, Pineapple, Hazelnut-Pistachio Orgeat

HAPPENINGS

OYSTER COCKTAIL HOUR

\$1 Oysters (1 dozen at a time)
5 - 7pm Tuesday - Saturday

LATE NIGHT SNACKS

'til Midnight
Friday & Saturday
11pm Weekdays

Host your Private Event with us
hello@saloondavis.com
for info

HOUSE COCKTAILS

BLACK GOLD 16

Old Forester Bourbon, Lemon, Honey, Squid Ink-Xicarú Mezcal Float

FOR GOOD 16

Rum, Lichi Li, Velvet Falernum, Lemon

MAVERICK 17

Strawberry infused Tequila, Sfumato, Aperol, Lemon

SEASONAL HIGHBALL 16

Vodka, Raspberry-Mint, Prosecco

YOUR GRACE 20

Aviation Gin, Lavender, Lemon, Moutard Pere-Fils Grower Champagne

JUST LIKE MAGIC 18

Mezcal Union, Dry Curacao, Toasted Coconut, Lime, Matcha Foam

BROWNSTONE 18

Brown Butter washed High West DbL Rye, Tempus Fugit, Kirsch

ROCK BOTTOM 17

Kimchi Vodka, Rouge Vermouth, Ginger, Lime

LONESOME DOVE 17

High West DbL Rye, Bosq Pear & Gala Apple Shrub, Angostura Bitters

OVER THE HEDGE 17

Repo Tequila, Canton Ginger, Allspice Dram, Carrot Syrup, Cream, Nutmeg

MARTINI SERVICE

THE ELEGANT 18

Roku Gin, Orange Olive Oil Vermouth, Absinthe

THE NAUGHTY 17

Ketel One, Bread & Butter Pickle Brine, Saline, Pickle Pick

THE CURIOUS 20

Supergay Vodka, Covale Tomato Gin, Empirical Cilantro

THE CURATED 16

Ketel One Vodka or Aviation Gin Dry or Dirty
Twist, Bleu Cheese Olive, Onion or Tomolives

FRINGE FLIGHT 31

Elegant - Naughty - Curious
All 3 House Martini Riffs Served in Mini Martini Glasses

CEREAL SIPS

BARRY B. BENSON 16

Honey Nut Cheerio Cognac, Gin, Amaretto, Orgeat, Lemon, Molasses Bitters

CIN-CITY 17

Old Monk Rum, Meletti, Espresso, Maple, Cinnamon Toast Crunch Milk

BEDROCK BIRD 18

Old Monk Rum, Fruity Pebble Campari, Orange, Pineapple, Lemon, Pomegranate

RAW & SNACKS

CAVIAR CORNER

FEATURING WHITE STURGEON CAVIAR

UGLY ONION DIP | 15

Sour Cream & Onion Chips, Smoked Paprika

BUTTERMILK FRIED CHICKEN TENDERS | 15

Ranch, Scallions

HANDMADE MOZZARELLA STICKS | 18

Chile Honey, Parmigiano-Reggiano, Marinara

6 EACH

MARINATED OLIVES

SALTED MARCONA ALMONDS

PUMPKIN HUMMUS

sage, pepitas, pumpkin seed oil

WHIPPED FETA

BABA GANOUSH

LADY EDISON COUNTRY DRY AGED HAM | 10

IRISH PORTER CHEDDAR | 15

Quince, Grain Mustard, Water Crackers

COLOSSAL SHRIMP COCKTAIL* | 3.50 EACH

Cocktail Sauce, Creole Remoulade

OYSTERS ON THE HALF SHELL* | 18 OR 36

Mignonette, Cocktail Sauce

CHICKEN LIVER MOUSSE | 15

Concord Grape, Pickles, Grilled Bread

add 5g of white sturgeon caviar to any dish +10

EXECUTIVE CHEF: SHAYNE NUNES

Please inform your server if anyone in your party has a food allergy. Some items contain nuts and other allergens.
Recent health inspection available at request.

* These items are served raw or undercooked and may be cooked to your specifications.
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

SMALL PLATES

TRUFFLE FRIES | 12

House-Cut, Truffle & Parmesan, Truffle Aioli

FRIED SWEET PLANTAINS | 13

Chicken Fat, Salsa Macha, Queso Fresco, Cilantro

**available vegan*

WALDORF SALAD | 16

Heirloom Apple, Grapes, Celery, Candied Pecans, Poppy Seed Dressing, Lovage Oil

MUSHROOM RAREBIT | 16

King Oyster Mushrooms, Cheddar, Mustard, Beer

DUCK MEATBALLS | 18

Ikea Sauce, Tart Cherry Marmalade, Herbs

BONE MARROW & SHALLOT FOCACCIA | 15

Parsley & Horseradish Dip

ROASTED PORTUGUESE OCTOPUS | 19

Confit Onions & Baby Potatoes, Lots Of Garlic, Olive Oil, Grilled Bread

BERKSHIRE CRISPY PORK BELLY | 17

Cantonese Style, Hot Mustard, 5 Spiced Salt

BRANDT PRIME BAVETTE STEAK | 25

Tamarind Steak Sauce

THE BRANDT BURGER | 22

Secret Salt, New School American Cheese, Caramelized Onions, Shredduce,
Tallow Fancy Sauce, Sesame Brioche w Salt & Vinegar Fries

SOMETHING SWEET?

TCHO DOUBLE CHOCOLATE PUDDING | 9

toasted almond*, coconut crunch, sea salt

LIMONCELLO OLIVE OIL CAKE | 13

wild blueberries, olive oil lemon curd

ASK US ABOUT OUR SELECTIONS OF TOSCANINI'S ICE CREAM & SORBET

\$6 SCOOP ADD HOT FUDGE & WHIPPED CREAM \$4

BOOZEY SWEET?? HOW ABOUT A HOUSEMADE BOURBON CREAM?? \$15

CHEF DE CUISINE: MIKE SLAVIN

A 3% KITCHEN SERVICE FEE IS ADDED TO ALL CHECKS TO SUPPORT OUR HOURLY KITCHEN STAFF.
THIS FEE IS OPTIONAL AND WILL BE REMOVED UPON REQUEST

AN AUTOMATIC 20% GRATUITY WILL BE ADDED TO THE CHECK FOR PARTIES OF SIX OR MORE