

WINE

16 glass

- PET-NAT** Osmote Cayuga White, Finger Lakes
- WHITE** Swick Pinot Grigio-Scheurebe, Willamette Valley
- WHITE** Coto de Gomariz Treixadura, Spain
- ORANGE** Roussely Sauv Blanc, France
- RED** Domaine Pieblanc, Cotes du Rhône, France
- RED** Colori, Field Blend Cab++, California
- SPARKLING RED** Cellario, Naretta+Barbera, Piedmonte

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
 - Rothaus Pilsner 12.2 ounce 11
 - Oxbow Nightfall Dark Lager 16 ounce 11
 - Allagash White Wit Beer 16 ounce 12
 - Saison Dupont 11.2 ounce 13
 - Guinness Irish Stout 14.9 ounce 10
 - Nutrl Variety Hard Seltzer 9
 - Anxo Cidre Blanc Semi Dry Cider 11
 - Fiddlehead Second Fiddle IPA 16 ounce 13

SHOT ROULETTE

- High Life & Mystery Shot 11

NON-ALCHOHOLIC BEER

- Coors Edge 8
- Guinness Zero 8



SPIRIT FREE COCKTAILS

ALL 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, Pineapple, Blood Orange, Hazelnut-Pistachio Orgeat

HAPPENINGS

OYSTER COCKTAIL HOUR

Dollar Oysters
5 - 7pm Tuesday - Saturday

LATE NIGHT SNACKS & DOLLAR OYSTERS

11 - Midnight Weekends
10 - 11pm Weekdays

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

HOUSE COCKTAILS

SEASONAL HIGHBALL 16

Vodka, Raspberry-Mint, Prosecco

ROCK BOTTOM 17

Kimchi Vodka, Rouge Vermouth, Ginger, Lime

YOUR GRACE 20

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

OVER THE HEDGE 17

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

JUST LIKE MAGIC 18

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

WHISPERING FAY 17

Absinthe Ordinaire, Elderflower, Hazelnut Orgeat, Lemon, Eggwhite

ACE OF CUPS 17

Rum, Chinola Passionfruit, Centerbe, Lime, Tiki Bitters

LONESOME DOVE 17

High West DbI Rye, Bosc Pear & Gala Apple Shrub, Angostura Bitters

BLACK GOLD 16

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

DAVIS 18

Cognac, Nixta Licor de Elote, Benedictine, Orange Bitters

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, Covalle 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

OLD FASHIONED

WHAT'S THE TEA 18

Mars Iwai, Quince-Green Tea, Lemon Bitters

EL BULO 19

Zacapa 23, Housemade Horchata, Toasted Almond Bitters. Cinnamon Stick

THE LIDS OFF 20

Elijah Craig Private Barrel, Toasted Marshmallow-Graham Cracker, Ango Bitters, Smoked with Oak Chips

SNACKS

PUMPKIN HUMMUS Fried Sage, Pumpkinseed Oil 6

WHIPPED FETA Chile Oil 6

MARINATED CASTELVETRANO OLIVES 6

FRIED MARCONA ALMONDS 6

HOUSE FOCACCIA Maitake, Sage & Onion 7

Add Tinned Spicy Sardines +12

RAW BAR

OYSTERS ON THE HALF SHELL* 18
Cocktail, Mignonette, Horseradish, Lemon

COLOSSAL SHRIMP COCKTAIL* 3.50 EACH
Cocktail, Remoulade

Add Sturgeon Caviar 5g +10 or 10g +20

COLD

WALDORF SALAD 16
Heirloom Apple, Grapes, Celery, Candied Pecan, Poppyseed Dressing, Lovage Oil

CHICKEN LIVER MOUSSE 15
Concord Grapes, Pickles, Grilled Sourdough

LADY EDISON EXTRA FANCY COUNTRY HAM 10
American Prosciutto

BUZZARDS BAY SESSION CHEDDAR 15
Quince, Whole Grain Mustard, Water Crackers

28 GRAMS STURGEON CAVIAR 60
Crème Fraîche, Chives & Crinkle Cut Kettle Chips

EXECUTIVE CHEF: Shayne Nunes
CHEF DE CUISINE: Mike Slavin

HOT

FRENCH FRIES 12
Truffle-Parm with Truffle Aioli *or* Salt & Vinegar with Malt Vinegar Mayo

CONFIT CHICKEN WINGS 15
Chinese 5-Spice, Chili Oil, Apple Sweet & Sour

PEI MUSSELS 19
Lemongrass, Ginger, Bird's Eye Chile, Thai Basil, Lime

CRISPY BRUSSELS SPROUTS 15
Bacon Lardons, Candied Pecan, Cranberry Gastrique

THE SALOON BURGER* 15
Secret Salt, New School American Cheese, Caramelized Onion, Shredduce,
Tallow Fancy Sauce, Brioche Bun
Add House-Cut Fries +7

BAVETTE STEAK * 25
8 ounce Bavette with Tamarind Steak Sauce

DESSERT

LIMONCELLO OLIVE OIL CAKE 13
Wild Blueberries, Olive Oil Lemon Curd

TCHO DOUBLE CHOCOLATE PUDDING 9
Toasted Almond*, Coconut Crunch, Sea Salt

A 3% Kitchen Fee is added to all checks and paid entirely to 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.
* 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.

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.