

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
- ROSÉ** Troupis Moschofilero Greece
- RED** Domaine Pieblanc, Cotes du Rhône, France
- RED** Pateromichelakis Romeiko, Greece
- SPARKLING RED** Albone Lambrusco, Italy

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 11
- Ten Acres Macaroon Imperial Stout 12
- Allagash White Wit Beer 12
- Saison Dupont 13
- Guinness Irish Stout 10
- Lunar Variety Hand Crafted Hard Seltzer 10
- Anxo Cidre Blanc Semi Dry Cider 11
- Fiddlehead Second Fiddle IPA 13
- Belhaven Scottish Ale 13

SHOT ROULETTE

- High Life & Mystery Shot 11

NON-ALCHOHOLIC BEER

- Coors Edge 8
- Guinness Zero 8



SPIRIT FREE COCKTAILS

ALL 14 DOLLARS

SPARKLING SEASONAL

CleanCo Agave, Cranberry, Orange,
N/A Prosecco

HARVEST MULE

Seedlip Spice, Pomegranate,
Lime, Ginger Beer

MIDNIGHT AT MERIDA'S

Lyre's Dark Cane Rum, Espresso,
Horchata

HAPPENINGS

OYSTER COCKTAIL HOUR

Dollar Oysters
5 - 7pm Daily

LATE NIGHT SNACKS & DOLLAR OYSTERS

11 - Midnight Fri - Sat
10 - 11pm Sun-Thurs

HOST YOUR PRIVATE EVENT WITH US

hello@saloondavis.com for info

HOUSE COCKTAILS

SEASONAL HIGHBALL 16

Vodka, Cranberry, Orange, Prosecco

HONEY LUXE 17

Old Forester, Ginger, Cardamom,
Honey, Lemon, Laphroig Rinse

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 Dbl Rye, Bosc Pear & Gala
Apple Shrub, Angostura Bitters

WARM WISHES 17

Earl Grey Gin, Campari, Sweet
Vermouth, Maple, Served Hot

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, Pickles

THE INTRIGUING 20

Cacio e Pepe Tanqueray 10, Titos,
Cocchi Americano

THE CURATED 16

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

FRINGE FLIGHT 31

Elegant - Naughty - Intriguing
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

High West Bourbon, Toasted
Marshmallow-Graham Cracker, Ango
Bitters, Smoked with OakChips

SNACKS

PUMPKIN HUMMUS Fried Sage, Pumpkinseed Oil **6**

MARINATED MUSHROOMS Garlic, Espelette, Sherry **6**

FRIED HALOUMI Chile Oil, Crispy Favas, Smoked Honey **6**

MARINATED CASTELVETRANO OLIVES **6**

MARCONA ALMONDS **6**

FOCACCIA Castelvetrano Olives, Roasted Garlic, Za'atar **7**

Add Tinned Fish

Spicy Sardines +12

Tuna in Olive Oil +18

Spanish Octopus +25

RAW BAR

OYSTERS ON THE HALF SHELL* **18**

Cocktail, Mignonette, Horseradish, Lemon

COLOSSAL SHRIMP COCKTAIL* **3.50 EACH**

Cocktail, Remoulade

COLD

WEDGE **16**

Little Gem, Cherry Tomatoes, Pickled Onion,

Bacon Lardons, Bleu Cheese Dressing

Add Chicken +8 Salmon +18 Bavette +20

CHICKEN LIVER MOUSSE **15**

Concord Grapes, Pickles, Grilled Sourdough

PROSCIUTTO DI PARMA Breadsticks **10**

IRISH PORTER CHEDDAR **15**

Quince, Whole Grain Mustard, Water Crackers

EXECUTIVE CHEF: Shayne Nunes

CHEF DE CUISINE: Mike Slavin

HOT

SAUSAGE ROLL **5 EACH**

Lincolnshire Sausage, Puff Pastry, English Mustard, House Parliament Sauce

FRENCH FRIES **12**

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

CONFIT CHICKEN WINGS **15**

Gochujang, Sesame, Scallion, Ranch Dip

ALBONDIGAS **12**

Beef Meatballs, Smoky Spanish Tomato Sauce, Parsley, Migas

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, Shreddeuce,
Tallow Fancy Sauce, Brioche Bun *Add House-Cut Fries +7*

BAVETTE STEAK * **25**

8 ounce Bavette with House Parliament Sauce

DESSERT

KEY LIME TART **12**

Graham Cracker Crust, Hibiscus, Whipped Cream

BANANA BREAD PUDDING **12**

Toasted Coconut, Rum Caramel, Vanilla Ice Cream

TCHO DOUBLE CHOCOLATE PUDDING **9**

Hazelnut, Candied Orange Peel, 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.