

WINE

16 glass

PET-NAT Osmote Cayuga White, Finger Lakes

WHITE Beaumont Chenin Blanc, South Africa

WHITE Arromans Sauv Blanc+Semillon, Bordeaux

ORANGE Roussely Sauv Blanc, France

ROSÉ Christina Zweigelt, Austria

RED G.D. Vajra Langhe Rosso, Italy

RED Zillamina Red Blend, Spain

SPARKLING RED Muller-Ruprecht Dornfelder, Germany

GROWER CHAMPAGNE

Pierre Gerbais Extra Brut 45 half bottle

Hure Freres Invitation Brut 70 full bottle

BEER, CIDER & SELTZERS

Bottles & Cans

Hamms Lager 5

Miller High Life 6

Modelo 7

Rothaus Pilsner 11

Allagash White Wit Beer 12

Belhaven Scottish Ale 13

Saison Dupont 13

Ommegang House Stout 13

Guinness Irish Stout 10

Fiddlehead Second Fiddle IPA 13

Stormalong Seasonal Cider 11

Anxo Cidre Blanc Semi Dry Cider 11

SHOT ROULETTE

High Life & Mystery Shot 11

NON-ALCOHOLIC BEER

Coors Edge 8

Guinness Zero 8



SPIRIT FREE COCKTAILS

ALL 14 DOLLARS

SPARKLING SEASONAL

CleanCo Agave, Blueberry-Lemon Cordial, N/A Prosecco

APRIUM SUN

Seedlip Spice, Apricot, Honey, N/A Elderflower, Lemon

RUM-ANTIC DAQ

Lyre's Dark Cane Rum, Vanilla-Brown Sugar, Lemon

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, Blueberry-Lemon Cordial, 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, Lime, Eggwhite

FOR GOOD 17

Rum, Lichi Li, Clarified Lemon, Ginger

CAPRI SUN 18

High West Dbl Rye, Triple Sec, Aperol, Plum-Sage Shrub

DAVIS NO. 2 18

Cognac-Old Forrester Bourbon, Lillet, Marischino

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

DAIQUIRI TIME

BANANA STAND 17

Dark Rum, Banane du Bresil, Creme de Cacao, Lemon, Vanilla Brown Sugar, Cocoa Bitters

MR. MISO 17

Dark Rum, Lime, Toasted Sesame Miso

MANGO FUEGO 17

White Rum, Lime, Chile, Mango Sorbet, Tajin

SNACKS

- WHITE BEAN HUMMUS** Sundried Tomato Confit 7
MARINATED MUSHROOMS Garlic, Espelette, Sherry 7
FRIED HALLOUMI Chile Oil, Crispy Favas, Smoked Honey 7
MARINATED CASTELVETRANO OLIVES 7
MARCONA ALMONDS 7
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
LITTLE NECK CLAMS* 2.50 EACH
COLOSSAL SHRIMP COCKTAIL 4 EACH
YELLOWFIN TUNA TARTARE* 19
Radish, Capers, Lemon, Shallot, EVOO, Potato Chips

COLD

- WAGYU BEEF CARPACCIO*** 17
Watercress, Radish, Parmesan, Lemon, EVOO
BEETS & BURRATA 20
Watercress, Pistachio Dukkah, Pomegranate Vinaigrette
WEDGE SALAD 16
Little Gem, Cherry Tomatoes, Pickled Onion,
Bacon Lardons, Bleu Cheese Dressing
Add Chicken +10 Salmon +20 Bavette +20

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 18
Gochujang, Sesame, Scallion, Ranch Dip
ALBONDIGAS 13
Beef Meatballs, Smoky Spanish Tomato Sauce, Parsley, Migas
PEI MUSSELS 19
Shallots, Garlic, Fennel, Tomato, White Wine, Grilled Focaccia
ASPARAGUS MILANESE 16
Sunny Duck Egg*, Garlic, Parmesan
THE SALOON BURGER* 17
Secret Salt, New School American Cheese, Caramelized Onion, Shreddeuce,
Tallow Fancy Sauce, Brioche Bun *Add House-Cut Fries +8*

- BAVETTE STEAK * 28**
8 ounce Bavette with House Parliament Sauce

DESSERT

- KEY LIME TART** 11
Graham Cracker Crust, Hibiscus, Whipped Cream
BANANA BREAD PUDDING 13
Toasted Coconut, Rum Caramel, Vanilla Ice Cream
TCHO DOUBLE CHOCOLATE PUDDING 10
Hazelnut, Candied Orange Peel, Sea Salt

Menu prices reflect our commitment to fair wages and benefits. Six percent of food sales is shared with the kitchen team through weekly revenue sharing.

An automatic 20% gratuity will be added to parties of six or more.

Please inform your server if anyone in your party has a food allergy.

* These items are served raw or undercooked and may be cooked to your specifications. Consuming raw or undercooked food may increase risk of foodborne illness.