

CHAMPAGNE & SPARKLING

Borgoluce PROSECCO SUPERIORE BRUT VALDOBBIADENE, ITALY NV	13/52
Raventós "DE NIT" BRUT ROSÉ CONCA DEL RIU ANOIA, SPAIN 2018	15/60
Louis Roederer "COLLECTION 242" BRUT CHAMPAGNE, FRANCE NV	28/112
Krug "GRAND CUVÉE" CHAMPAGNE, FRANCE NV	60/300

SHERRY

Equipo Navazos MANZANILLA EN RAMA JEREZ, SPAIN (375ML)	7/28
--	------

WHITES

Steinmetz und Hermann "WINTRICHER GEIERSLAY" KABINETT RIESLING MOSEL, GERMANY 2017	15/60
Bruno Verdi PINOT GRIGIO OLTREPÒ PAVESE, LOMBARDY, ITALY 2020	15/60
Spottswoode SAUVIGNON BLANC NAPA VALLEY, CALIFORNIA 2021	28/112
Domaine des Baumard CHENIN BLANC SAVENNIÈRES, FRANCE 2018	18/72
Domaine Laroche "SAINT MARTIN" CHARDONNAY CHABLIS, FRANCE 2020	24/96
Domaine Anderson CHARDONNAY ANDERSON VALLEY, CALIFORNIA 2018	23/92

ROSÉ

Heidi Schrock x MML Private Label AUSTRIA 2020	14/56
Donnachadh STA. RITA HILLS, CALIFORNIA 2021	18/72
Chateau Pradeaux COTES DE PROVENCE, FRANCE 2020	21/84

VIN JAUNE

Jean Bourdy VIN JAUNE CÔTES DU JURA, FRANCE 2011	21/168
--	--------

REDS

Bodega Weinert "CARRASCAL" MALBEC MENDOZA, ARGENTINA 2017	15/60
Guigal GRENACHE BLEND CÔTES DU RHÔNE, FRANCE 2017	17/68
Rhys "ALESIA" PINOT NOIR ANDERSON VALLEY, CALIFORNIA 2016	24/96
Trefethen CABERNET SAUVIGNON OAK KNOLL DISTRICT NAPA, CALIFORNIA 2019	30/120
David Duband PINOT NOIR BOURGOGNE, FRANCE 2018	30/120

DESSERT

Château de Malle 2ÈME CRU CLASSÉ (750ML) SAUTERNES, FRANCE 2011	16/144
Broadbent 10 YEAR BOAL (750ML) MADEIRA, PORTUGAL NV	16/144
Gavalas VINSANTO SANTORINI, GREECE 2010	44/220
Quinta do Noval VINTAGE PORT OPORTO, PORTUGAL 1995 (1 OZ/2 OZ POUR)	25/50
Domaine de Baumard QUARTS DE CHAUME, FRANCE, 1967	40/360

SELECTED WINES BY THE GLASS
full wine list also available



SNACKS & DRINKS

WARM OLIVES & SALAMI	- 12 -
TRUFFLED DEVILED EGGS	- 14 -
KING CRAB & AVOCADO TOAST	- 16 -
HAM & GRUYÈRE CROQUETTES	-12 -
TARTS OF BEEF TARTARE	- 14 -
FOIE GRAS SANDIES	- 16 -
DAILY CHEESE SELECTION	- 24 -
<i>house preserves, rosemary sea salt crackers</i>	
CRISPY FRIED GULF OYSTERS	- 23 -
<i>spicy melted leeks, apple cider emulsion, chervil</i>	
JEFFREY'S LOBSTER & CORN BISQUE	- 26 -
<i>sesame beignet, Maine lobster, scallion</i>	
TEXAS PEACH & FENNEL SALAD	- 20 -
<i>ashed goat cheese, fennel, candied cashews calamansi & chamomile vinaigrette</i>	
LITTLE GEM CAESAR SALAD	- 19 -
<i>white anchovy, Parmigiano Reggiano, sourdough bread crumbs</i>	
HAMACHI CARPACCIO	- 25 -
<i>hearts of palm, melon, green tomato marcona almonds & white soy vinaigrette</i>	
RICOTTA TORTELLINI	- 26 -
<i>fava beans, veal sweetbreads, Gruyere & Perigord truffles</i>	
BUCATINI BOLOGNESE	- 31 -
<i>with fresh ricotta, Parmigiano Reggiano, torn parsley & basil</i>	
PAN SEARED BAR STEAK	- 42 -
<i>prime tenderloin paillard, pommes purée, watercress & tomato salad</i>	
DRY-AGED PRIME WAGYU BURGER	- 31 -
<i>Raclette cheese, French onion aioli, peppered bacon, romaine lettuce, steak fries</i>	

BAR FARE

BOTTLED

Modelo Especial	- 7 -
Bell's Two Hearted IPA	- 8 -
Guinness Foreign Extra Stout	- 7 -
Sidro del Bosco Cider	- 12 -

cocktails—

JEFFREY'S VODKA FIZZ	- 16 -
<i>Deep Eddy, Raspberry-Rosemerry Shrub Lemon, Richard's Sparkling water</i>	

PIGGYBANK	- 17 -
<i>WhistlePig PiggyBack Rye Alessio Vino Chinato, Lime, Mint</i>	

ROMAN HOLIDAY	- 18 -
<i>Rittenhouse rye, Cynar, Yellow Chartreuse Regan's Orange bitters</i>	

AIRMAIL	- 16 -
<i>Rhum Barbancourt 8 year, Lime, Honey Syrup topped with Cava</i>	

ROMA WITH A VIEW	- 17 -
<i>Tapatio Blanco, Butterfly Pea infused St. Germain, Lime, Simple, Richard's Sparkling water</i>	

TIJUANA PHARMACY	- 17 -
<i>LALO Blanco Tequila, Lemon, Ginger Syrup, Honey, El Jolgorio Mezcal float</i>	

EX-PORT	- 16 -
<i>Citadelle Gin Neipoort LBV Port, Lemon Cinammon Syrup, Angostura bitters</i>	

SHERRY COBBLER	- 16 -
<i>House Sherry blend, Lemon, Pineapple Nux Alpina, fresh berries</i>	

DEATH & TAXES	- 18 -
<i>Monkey Shoulder Scotch, Citadelle Gin Cocchi di Torino, Benedictine, Regan's Orange bitters</i>	

BLACK FOREST FIX	- 18 -
<i>Monkey 47 Gin, Amaro CioCiaro, Lime Simple Syrup</i>	