



S M A L L P L A T E S

- KOREAN BBQ BEEF TACOS** \$8 for 2
thinly sliced marinated rib-eye, kimchi,
flour tortilla, Sriracha mayo
- SHAVED PRIME RIB SLIDERS** \$6 for 2
Parker House roll, creamy horseradish,
white cheddar, pickled onion
- MEMPHIS HOT CHICKEN WINGS** \$6 for 2
jumbo breaded wings, house pickle,
honey-buttermilk bread
- POTATO CROQUETTES** 5
potato, bacon, smoked provolone, chives,
breaded and fried
- MONGER'S CHOICE BOARD** 11
two selected cheeses, one meat choice, one spread

F E A T U R E D C O C K T A I L S 9

- RED APPLE MANHATTAN**
Copper & Kings 'Floodwall' apple brandy,
Antica sweet vermouth, Luxardo Cherry
- BARREL AGED NEGRONI**
house-aged Junípero gin, Gran Classico,
Antica sweet vermouth, bitters
- PEAR RUM BLUSH**
Panama Pacific 9 year rum, prosecco, pear juice,
lemon, cherry
- HARVEST RYE**
Hirsch High Rye 8 year, seasonal compote

F E A T U R E D W I N E 10

- DOMAINE LAFAGE**
'NOVELLUM' CHARDONNAY
crisp apple, pear, citrus
- VON BUHL 'BONE DRY' RIESLING**
sharp acidity, lime, white flower
- LOUIS JADOT BEAUJOLAIS-VILLAGES**
tart cherry, vanilla, strawberry
- COSENTINO 'THE CAB'**
CABERNET SAUVIGNON
red fruits, plum, coffee
- ROCK WALL 'ROCK HOUND' RED**
chocolate, cherry, black tea

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.

Featured Bar & Lounge Menu
5:00pm – 7:00pm.