

# DINNER



<b>Mushroom Toast</b>	18	<b>Pork Ragu</b>	29
glazed hen of the woods, creme fraiche, chicken jus, herbs, charred house made ciabatta		house made pappardelle, pomodoro, whipped ricotta, fried rosemary	
<b>Jamon Serrano Flat Bread</b>	16	<b>Sweet Potato Ricotta Gnocchi</b>	28
parmesan, olives, peppers, petit basil oven dried tomato - pine nut aioli		caramelized cauliflower, spinach, tomato, broccolini, hazelnut green romesco, barrel aged balsamic	
<b>Red Curry Mussels</b>	21	<b>Prime Flat Iron Steak (8oz.)</b> <sup>GF</sup>	39
coconut, ginger, lemongrass, lime, gremolata, baked to order flatbread		crispy fingerlings, parmesan, arugula, gremolata, caramelize cipollini, green goddess	
<b>Cheese + Charcuterie</b>	29	<b>Cioppino</b>	36
chef's selections, seasonal mostarda, local honey, marcona almond, crostini		mussels, shrimp, catch of the day, toasted couscous, spicy tomato fennel broth, Compound butter, fresh baked charred ciabatta	
<b>Market Salad</b> <sup>GF</sup>	14	<b>Crispy Skin Salmon (Faroe Island)</b> <sup>GF</sup>	31
local produce, tomato, cucumber, kalamata, sheep's feta, savory yogurt, red wine vinaigrette		sweet potato+zucchini ribbons, rainbow chard, spicy tomato coconut sauce, dilled tahini yogurt	
<b>Marinated Red Beets</b> <sup>GF</sup>	14	<b>Fresh Catch</b>	MP
local arugula, florida orange, goat yogurt, pistachio spiced crumble		chef's collaboration with local purveyors, limited quantity available to maintain freshness	
<b>Chopped Butter Lettuce</b> <sup>GF</sup>	15	<b>Poke</b> <sup>GF</sup>	28
brick's farm greens, blue cheese, bacon, fresh corn, avocado, tomato, toasted walnut, honey verjus vinaigrette		coriander sushi rice, avocado, cucumber, pickled vegetables, Brick's Farms asian greens, pork cracklings, sambal vinaigrette, sweet soy	
<b>Blistered Shishito Peppers</b> <sup>GF</sup>	11	<b>Fried Chicken</b>	27
shallot mustard vinaigrette, bonito flake		buttermilk spiced 'half-bird' free range chicken, house made hot sauce and mayo	
<b>Crispy Brussel Sprouts</b> <sup>GF</sup>	10	<b>State Street Burger</b>	17
maple bacon sherry glaze, gremolata		double stacked, aged cheddar, havarti, pickled cucumber ribbons, red onion, house made hot sauce, aioli, brioche	
<b>Garlic Roasted Broccolini</b> <sup>GF</sup>	9	<b>Hand Cut Garlic+Parm Fries</b> <sup>GF</sup>	7
tomato-pine nut aioli, chili flake, parmesan, barrel aged balsamic		gremolata, black pepper parmesan aioli or ketchup	
<b>Staff Fries</b> <sup>GF</sup>	9		
chili vinaigrette, house spicy mayo			
<b>House Baked Ciabatta + Flatbread</b>	7		

## SWEET STREETS

### Cookies + Creams

assortment of whips and cookie business  
11

### Pound Cake

ever-changing combination of flavors  
10

### Peanut Butter Pie

chocolate cookie crust, peanut butter mousse, chocolate ganache  
9

### Scoop of Gelato

daily selection  
5

our culinary team has created this menu with the best expressions of flavor in mind  
we respectfully request you abstain from modifications or substitutions

\*consuming raw or undercooked meats, eggs, fish, or shellfish may increase your risk of food borne illness  
20% gratuity will be added to parties of 6 or more

# COCKTAILS

<b>Bramble</b>	12
gin, fresh lemon, blackberry liqueur	
<b>Horcrux</b>	15
gin, apertivo, montenegro, fresh lemon	
<b>Ruby Rose</b>	12
carpano bitter, carpano rosso, rhubarb liqueur, sparkling rose	
<b>Mangrove Sour</b>	16
rye, mango, pineapple amaro, braulio, fresh cilantro, egg white	
<b>Ole Rabbit</b>	15
barrel aged gin, cardamaro, orgeat, carrot juice	
<b>Le Rayon-Vert</b>	13
vodka, cucumber, herbs, bitter almond	
<b>Holla Peña</b>	12
tequila, ancho reyes chile, pineapple, lemon honey ginger syrup	
<b>Port ta Trinidad</b>	16
mezcal, ruby port, orgeat, angostura, absinthe	
<b>Naked &amp; Famous</b>	15
mezcal, chartreuse, apertivo, fresh lemon	
<b>Fizzy Endings</b>	25
empress gin, egg white, cream, lavender, citrus, soda (be patient - this cocktail takes 10min to prepare)	
<b>St. Germain Cocktail or Carafe</b>	12 / 45
st. germain+prosecco	
<b>Highland Queen</b>	15
scotch, allspice, orgeat, fresh lemon	
<b>Pomp and Circumstance</b>	15
bourbon, campari, vermouth, pamplemousse	
<b>Gone-a-Rye</b>	15
rye, punt e mes, rhubarbe, plum bitters	
<b>Yakisugi Fashioned</b>	20
nikka coffey malt, meletti, angostura, lavender, pipe tobacco smoke	
<b>A Million To Juan</b>	15
mezcal, sweet vermouth, campari	
<b>Downtown SRQ</b>	12
grey goose essence white peach+rosemary cosmo	
<b>Sunday Funday</b>	12
grey goose essence watermelon+basil smash	
<b>Brief Recess</b>	12
grey goose essence strawberry+lemongrass mojito	
<b>High Roller Cocktails</b>	
<b>Lounge Carre</b>	65
lock stock 20 rye, martell blue swift, yzaguire vermouth	
<b>Ultimate Nolets Word</b>	55
nolets reserve, lemon, chartreuse, pamplemousse	
<b>Sour Peat</b>	50
glenfiddich 19, lemon, angostura bitters	
<b>Allachie Julip</b>	50
glenmorangie signet, honey liquor, mint	

# WINE

## BUBBLES

<b>Kobal Bajta 'Pet-Nat', Muscat</b>	haloze, SI	11 / 40
<b>Kuentz-Bas, Brut</b>	cremant d'Alsace, FR	56
<b>Col de Salici, Prosecco</b>	valdobbiande, IT	13 / 45
<b>Veuve Clicquot, Brut NV</b>	reims, FR	92
<b>Gruet, Rose</b>	new mexico, US	12 / 42

## WHITE

<b>Pierre Sparr 'Grand Reserve', Pinot Blanc</b>	alsace, FR	10 / 38
<b>Hendry, Albariño</b>	napa, CA	15 / 58
<b>Miner, Sauvignon Blanc</b>	napa, CA	11 / 42
<b>H. Brochard 'Non Filtré', Sauvignon Blanc</b>	sancerre, FR	80
<b>Foxen 'Ernesto Wickenden', Chenin Blanc</b>	santa maria, CA	54
<b>J.M. Brocard 'Sainte Claire', Chardonnay</b>	chablis, FR	15 / 58
<b>Meadowcroft, Chardonnay</b>	carneros-napa, CA	12 / 46
<b>Au Bon Climat 'Bien Nacido', Chardonnay</b>	santa maria, CA	79
<b>Shafer 'Red Shoulder Ranch', Chardonnay</b>	carneros, CA	91

## ROSE

<b>Bonny Doon 'Vin Gris De Cigare'</b>	central coast, CA	10 / 39
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## RED

<b>Little James 'Basket Press', GSM Blend</b>	vin de france, FR	9 / 36
<b>Pike Road, Pinot Noir</b>	willamette, OR	13 / 50
<b>Big Basin 'Homestead', Red Blend</b>	california, CA	62
<b>Avid, Pinot Noir</b>	petaluma gap - sonoma CA	75
<b>Ken Wright Cellars 'Guadalupe', Pinot Noir</b>	willamette, OR	110
<b>Foxen 'Block 43 Bien Nacido', Pinot Noir</b>	santa maria, CA	103
<b>Folktale, Pinot Noir</b>	monterey, CA	69
<b>Dmn. Lambert 'Les Terrasses', Cabernet Franc</b>	chinon, FR	57
<b>Stolpman Vineyards, Syrah</b>	ballard canyon, CA	68
<b>Gramercy Cellars, Syrah</b>	columbia valley, WA	82
<b>Vinum Cellars 'Scrapper', Cabernet Franc</b>	el dorado, CA	74
<b>Georges Vigouroux 'Gouleyant', Malbec</b>	cahors, FR	11 / 38
<b>Oberon, Cabernet</b>	napa, CA	15 / 59
<b>Hedges 'Family Estate', Cabernet Blend</b>	red mountain, WA	70
<b>Marietta Cellars 'OVR', Zinfandel Blend</b>	california, US	10 / 39
<b>Col Solare, Red Blend</b>	red mountain, WA	92
<b>Paul Hobbs 'Crossbarn'</b>	napa, CA	99
<b>Le Mistral 'Joseph's Blend', Red Blend</b>	monterey, CA	15 / 59
<b>Paradigm, Merlot</b>	oakville, CA	110
<b>Pride Mountain Vineyards, Cabernet</b>	napa-sonoma, CA	120
<b>Priest Ranch, Cabernet</b>	napa, CA	81
<b>Chappellet 'Mountain Cuvée, Cabernet Blend</b>	napa, CA	75
<b>Peju, Cabernet</b>	napa, CA	102