

BROADWAY

by amar santana

COCKTAILS

PIÑA DE CALLE 14

(juicy, vegetal, green spice)

Metiche Salmiana Mezcal,
Ancho Verde, Pineapple, Lime,
Honey, Tajín Gummy Bear

TIMBERLAND 16

(nutty, dusty flowers, coffee, alpine)

Westland American Single Malt,
Cointreau Chamomile, Orgeat,
Lemon, Spruce & Birch Bitters

SPECTRA FROSATO 13

(bright, summer berries, herbal)

Il Corzanello Toscana Rosato,
Tempus Fugit Kina l'Aero de'Or,
Lemon, Blackberry-Sage Syrup,
Eucalyptus Bitters

ROCKY MOUNTAIN CHAI 17

(rich, warming spice, aromatic)

Woody Creek Bourbon,
Chai Turbinado Syrup,
Crude Big Bear Bitters, Citrus Oils

AXE THROWER 13

(creamy, floral, layered)

Capurro Pisco Acholado,
Cashew Orgeat, Lemon, Mango,
Pink Peppercorn

PINKO 13

(dark berry, spice, complex)

Bordiga Occitan Gin,
Hibiscus, Ginger, Lemon

MY RUM & MY ANISE 13

(decisively anise, rum funk, complex)

Smith & Cross Jamaican Rum,
Liquore Strega, Lime, Anise

LOUCETTE 13

(bright, citrusy, herbaceous)

Aloo Vodka, Carpano Bianco,
Grapefruit, Lime, Honey,
Rosemary Mist

MINUS TIDE 13

(bright, bitter orange, tropical, vegetal)

Cascahuín Blanco Tequila,
Campari Aperitivo, Passion Fruit,
Housemade Red Pepper Jam

OPAL SKIES 19

(wet wooden fence, floral, bright)

Future Gin, Istine Vermouth,
Italicus Rosolio di Bergamotto,
The Matsui Mizunara Single Malt

BURN ONE DOWN 17

(like a summer bonfire in a glass)

Bruichladdich Classic Laddie,
H&H 10 Year Boal Madeira,
Giffard Crème de Pêche, Lemon,
Honey, Tobacco Bitters

NEGRONI REGATTA 16

(delightfully bitter, coffee, tropical)

Plantation Pineapple Rum,
Campari Aperitivo, Punt e Mes,
Caffé Amaro, Orange Oils

WINE by the GLASS

SPARKLING

JP. Chenet, Blanc de Blancs, Brut, France MV 13
Faire Le Fête, Brut Rosé, C. Limoux, France MV 15
Nicolas Feuillatte, Réserve Brut, France MV 20

ROSÉ

Le Secret de Saint-Pierre, Provence, France 2017 15
Il Corzanello Rosato, Toscana, Italy 2019 16

WHITE

Riesling, Jakob Schneider 15
Niederhäuser Klamm, Germany 2018
Sauvignon Blanc, Le Cœur de la Reine 14
Touraine, France 2017
Chardonnay, Bouchard Père & Fils 16
Bourgogne, France 2017
Chardonnay, Newton Vineyard, Skyside 17
North Coast, CA 2017
Garganega Blend, Anselmi 13
San Vincenzo, Italy 2018
Grüner Veltliner, Domäne Wachau 13
Terrassen, Austria 2018
Verdicchio, Umani Ronchi Villa Bianchi 13
Castelli di Jesi, Italy 2018

WINE by the GLASS

RED

Pinot Noir, Ken Wright, Canary Hill 25
Eola-Amity, Oregon 2015
Pinot Noir, Champs de Rêves 16
Anderson Valley, California 2014
Merlot, Château Macquin 15
St-Gerorges-St-Emillion, France 2016
Vinho Tinto, Adega de Penalva, Indigena 15
Dão, Portugal 2016
Montepulciano d'Abruzzo, Umani Rochi Podere 13
Stelvin, Italy 2017
Cab Based Blend, Justin, Isosceles 30
Paso Robles, California 2016
Cabernet Sauvignon, Hall, Cellar Selection 25
Napa, California 2016
Cab Blend, Hedges Family, C.M.S. 14
Columbia Vly, Washington 2017

BEER

DRAFT: Rotating Drafts (ask server) 9
Blonde Ale, FMB 101 (Santa Barbara, Ca) 7
Cider, Shacksbury Dry (Vt) 7
Hazy IPA, Lost Coast (Eureka, Ca) 7
Lager, Moritz Barcelona (Spain) 8
Stout, Anderson Valley (Boonville, Ca) 8
Tripel, Straffe Hendrik (Belgium) 12

* CHANGES & MODIFICATIONS ARE POLITELY DECLINED

AN OPTIONAL 3% SERVICE CHARGE WILL BE APPLIED TO ALL CHECKS TO SUPPORT OUR EFFORTS IN IMPROVING THE WAGES OF OUR NON-TIPPED EMPLOYEES. PLEASE INFORM YOUR SERVER IF YOU WOULD LIKE TO HAVE THIS CHARGE REMOVED. THANK YOU FOR YOUR CONTINUED PATRONAGE.

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FIRST

LITTLE GEM SALAD

BUTTERMILK BLUE CHEESE, ROASTED TOMATOES, RED ONIONS, PARMESAN CRISP 16

KALE CAESAR SALAD

CREAMY PARMESAN DRESSING, PUMPERNICKEL CROUTONS, SHAVED PARMESAN 14

CRISPY DUCK CONFIT

CELERY ROOT PURÉE, BLOOD ORANGE VINAIGRETTE, BLACK TRUMPET MUSHROOMS 18

FREE RANGE ORGANIC EGG YOLK RAVIOLO

RICOTTA CHEESE, DUCK PROSCIUTTO, HAZELNUT, AGED BALSAMIC, SAGE 20

JAPANESE HAMACHI SASHIMI

AVOCADO SORBET, CITRUS SESAME DRESSING, CILANTRO, WASABI TOBIKO 18

GRILLED CHARRED SPANISH OCTOPUS

BLACK OLIVE YOGURT, ROMESCO, PICKLED PEPPERS, CRISPY POTATO 22

SAUTÉED MARY'S FARM CHICKEN LIVERS

DRIED APRICOT PURÉE, MELTED LEEKS, HAZELNUTS, BACON, BALSAMIC BROWN BUTTER 15

CRISPY BRAISED PORK BELLY

COMPRESSED SUMMER MELONS, SOY LIME GLAZED, SERRANO CHILLI, NASTURTIUM 17

ROASTED BEEF BONE MARROW

OXTAIL MUSHROOM MARMALADE, GARLIC CONFIT, GRILLED SOURDOUGH BREAD 20

ARTISAN CHEESE PLATE

DRIED FRUIT BREAD, CANDIED NUTS, HOUSE MADE CONDIMENTS 24

SECOND

ROASTED SUMMER VEGETABLES

THREE GRAINS, SALSA VERDE, CRISPY SUNCHOKE 29

SEARED EAST COAST DIVER SCALLOPS

SUMMER CORN PUDDING, PEARL ONIONS, HEN OF THE WOOD, BABY CORN, BLACK GARLIC DEMI 42

HERB ROASTED MEDITERRANEAN BRANZINO

CAULIFLOWER PURÉE, PICKLED CLAM SHELL MUSHROOMS, TRUFFLE JUS 38

SPINACH CAVATELLI

RED WINE BRAISED BEEF CHEEK, BLUE CHEESE FONDUE, TOASTED WALNUTS, CALABRIAN CHILLI 36

GRILLED SMOKED BEELERS PORK CHOP

HARISSA PEACH CHUTNEY, CRISPY SCRAPPLE, PICKLED RAMP JUS 36

HERB STEAMED DOVER SOLE

CRAY FISH CREAMED SAUCE, OLD BAY GNOCCHI, ZUCHINNI SQUASH 44

BRAISED NEW ZEALAND LAMB SHANK

SAFFRON RISOTTO, BROCOLINI, LAMB BACON STUFFED PEPPERS 38

SPICED GLAZED DUCK BREAST

DUCK AND PRUNE RAGOUT, PARSNIP PURÉE, DUCK LIVER JUS 40

BLUE CHEESE CRUSTED FILET MIGNON

BRAISED SWISS CHARD, ROASTED HEIRLOOM CARROTS, SMOKED MARROW BORDELAISE 56

PRIME MARINATED SKIRT STEAK

FINGERLING POTATOES, SHISHITO PEPPERS, CHIMICHURRI, CARMALIZED ONION JUS 36

SIDE DISH

CRISP FRENCH FRIES, CHIPOTLE AIOLI 11

CRISP BRUSSELS SPROUTS, CHINESE SAUSAGE, CILANTRO, SWEET AND SOUR 12

CHARRED EDAMAME, YUZU LIME, CITRUS SALT 11

***ALLERGY:** NORMAL KITCHEN OPERATIONS INVOLVE SHARED COOKING/PREPARATION AREAS, AND CROSS CONTACT WITH OTHER FOODS MAY OCCUR DURING PRODUCTION. WE ARE UNABLE TO GUARANTEE THAT ANY MENU ITEM IS COMPLETELY FREE FROM ANY PARTICULAR ALLERGEN

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