

# gino

**Cherry Gin Sour 13.**  
Luxardo Sour Cherry Gin,  
Absente, St. Germain,  
Fresh Lemon, Egg White.

**Legroni 13.**  
Glendalough Gin, Lillet Rose,  
Amaro Montenegro,  
Ledaig Scotch, Orange Oil.

**Goombay Smash 13.**  
Brugal Anejo, Pineapple, Orange,  
Coldstream Cococnut Liqueur,  
Angostura Bitters.

**Travels with Grandfather 13.**  
Makers Mark, Giffard Passion  
Fruit, Lemon, Angoustura Bitters,  
Orange & Anise Essence.

**My Bags Are Packed 13.**  
Hornitos Reposado, Orange,  
Strawberry, Antico Amaro, Lime,  
Agave, Black Pepper

**Cenote 13.**  
Hornitos Resposado, Cuucmber,  
Lime, Cilantro, Fresh Jalapeño,  
Agave.

**A Boy Named Autumn 14.**  
Caldera Hurricane Rye,  
Coldstream Caramel Liqueur,  
Grande Pré Pomme d'Or, Bogart's  
Bitters, Burnt Orange.

**Gin Salad 13.**  
Gordon's Gin, Green Chartreuse,  
Midori, Fresh Lime, Cucumber and  
Pineapple.

**I'll Skip Dessert 13.**  
Bombay Bramble Gin, Luxardo  
Maraschino, Absolute Pear &  
Elderflower, Lemon, Egg White.

**Learning to Fly 13.**  
Domaine de Canton, Romeo's Gin,  
Luxardo Bitters, Grapefruit Oil.

**The Left Bank 13.**  
Blue Lobster Vodka, Chambord,  
Pineapple, Mathilde Liqueur.

**I Will Follow You Anywhere 14.**  
Brugal Anejo, Antico Amaro,  
Cruzan Black Strap, Strawberry,  
Lime, Eggwhite, Demerara &  
Szechwan Peppercorn Syrup,  
Bogarts Bitters

**Luke's Sourdough Bread. 3.5**

**Fresh Oysters. 2.5**

**Oysters and Caviar 20.**  
3 Oysters served with Atlantic Sturgeon  
Caviar, Sparkling Wine Jelly, Fresh Dill Oil.

**Squash 9.**  
Delicata Squash, Orange Vinaigrette, Honey,  
Sunflower Seeds, Pecorino, Oregano.

**Potatoes 7.**  
Aioli, Potatoes, Harissa, Pine Nuts.

**Polpette Di Pesce 16.**  
Halibut Rolled & Breaded, Dulce, Kelp, Spicy  
Chile Tomato Sauce, Fresh Herbs

**Root Vegetable Salad 14.**  
Celeriac Puree, Brown Butter Roasted  
Carrots & Rutabaga, Tempura Sweet Potato,  
Pickled Beets, Tamarind Sauce.

**Cheese and Meat 16.**  
Tete Dure, La Mascotte, Salami, Chorizo,  
Mustard Pickles, House Pickles, Luke's  
Bread.

**Beef Carpaccio 15.**  
Rib Eye, Parmesan Crisp, Lemon Aioli,  
Fried Capers.

**Foie Gras Two Ways 19.**  
Compressed Apples, Hazelnut Crumb,  
Citrus Micros, Seared Lobe, Mousse,  
Apple Rosemary Jam.

**Calamari 15.**  
Flash Fried, Cream, Cherry Tomatoes,  
Fennel Seeds, Fried Capers, Lemon.

**Caesar Salad 14.**  
Romaine, Roasted Garlic Dressing, Anchovy,  
Parmesan, Croutons.

**Smoked Scallop 16.**  
Smoked Black Garlic Cream Sauce, Pear and  
Mint, Cured and Smoked Scallops.

**Sea Bass 17.**  
Seared Sea Bass (Eel Ground First Nation),  
Fresh Truffle, Leeks and Truffle Sauce.

**Arctic Char Amandine 23.**  
Half Arctic Char, Almonds, Green Beans, Spruce Beurre Blanc.

**Mushroom Rice and Fresh Black Truffle 32.**  
Glutinous Rice Cooked in a Dashi Broth, Maritime Gourmet Mushrooms,  
Scallions,  
Brussels Sprouts, Garlic Crisp and Shaved Fresh Truffle.

**Beef Duo 36.**  
Seared Strip Loin, Braised Smoked Short Rib, Pomme Purée, Pickled Turnip,  
Crispy Wontons, Greens, Green Peppercorn Jus.

**Bison 27.**  
Ground Bison Bolognese, Lasagna Pasta, Pickled Black Trumpet Mushrooms,  
Pistachios, Panko Parsley Crumble, Munster Cheese.

**Sun Choke Envelope Pasta \$25**  
Stuffed Envelope Pasta with Sunchoke Purée, Roasted Sunchoke, Kale,  
Seaweed, Pickled Shallots, Sunchoke Crisps.

**Oulton's Pork \$26**  
Creamy Polenta, Roast Pork Loin, Brussels Sprouts, Apple.

**Lamb Shank 29.**  
Braised Lamb Shank, Butter Beans with Tomatoes and Green Beans, Pickles.

**Duck Breast \$28**  
Seared Duck Breast, Wild Rice, House Mole, Bitter Greens, Jus.

