

gio

Cherry Gin Sour 14.
Luxardo Sour Cherry Gin,
Absente, St. Germain,
Fresh Lemon, Egg White.

Legroni 14.
Glendalough Gin, Lillet Rose,
Amaro Montenegro,
Ledaig Scotch, Orange Oil.

Goombay Smash 14.
Brugal Anejo, Pineapple, Orange,
Coldstream Cococnut Liqueur,
Angostura Bitters.

Travels with Grandfather 14.
Makers Mark, Giffard Passion Fruit,
Lemon, Angoustura Bitters, Orange &
Anise Essence.

My Bags Are Packed 14.
Hornitos Reposado, Orange,
Strawberry, AnticoAmaro, Lime, Agave,
Black Pepper

Now That's A Good Idea 14.
Dillon's Rose Gin, Amaro Nonino,
Luxardo Maraschino, Lemon

Transcontinental 15.
Makers Mark Bourbon, Geers Vermouth,
Amaro Nonino, Cocchi Vermouth, Orange
& Angostura Bitters, Cherry Syrup,
Lemon Oil

Gin Salad 14.
Gordon's Gin, Green Chartreuse, Midori,
Fresh Lime, Cucumber and Pineapple.

SF & SC 14.
Iron Works Rhubarb Esprit, Aperol,
Seventh Heaven Gin, Mint, Egg White
Fresh Grapefruit.

Learning to Fly 14.
Domaine de Canton, Romeo's Gin, Luxardo
Bitters, Grapefruit Oil.

The Left Bank 14.
Blue Lobster Vodka, Chambord, Pineapple,
Cassis Liqueur.

Ain't That Sweet 14.
Haymans Peach Rose Gin, Giffard Banane,
Luxardo Limoncello, Lemon, Eggwhite

Cenote 14.
Hornitos Reposado, Cucumber, Lime,
Cilantro, Fresh Jalapeño, Agave.

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.

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

Polpetta Di Pesce 16.
Halibut Rolled & Breaded, Dulce, Kelp, Spicy Chili
Tomato Sauce, Fresh Herbs

Hakurei Turnip \$16
Hakurei Roasted, Pureed & Pickled,
Hakurei Pesto, Mushrooms & Coco Crumble,
Toasted Pine Nuts

Tuna Tartar 16.
Yellow Fin Tuna, Pickled Hakurei, Mustard, Capers,
Shallots, Herbs, Root Vegetable Frites

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

Foie Gras 19.
Seared Froie Gras Lobe. Brioche, Veal Jus, Stone Fruit.

Calamari 16.
Flash Fried, Cream, Cherry Tomatoes,
Fennel Seeds, Fried Capers, Lemon Tzatziki.

Mixed Greens 14.
Field Greens, Cucumber, Radish, pickled Carrots, Pumpkin
Seeds, Miso Vinaigrette.

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

Halibut 16.
Potato Wrapped Halibut, Romesco Sauce,
Parsnip Puree, Nasturtium Vinegar

Arctic Char Almondine 29.
Half Arctic Char, Almonds, Green Beans, Spruce Beurre Blanc, Harrisa Potato

Nova Scotia Lobster 50.
Steamed Fresh Buttered Lobster, Beef Tallow Smashed New Potatoes, Pea Puree, Fresh
Peas, Swiss Chard, Grilled Lemon, Lobster Foam

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

Vegetarian 26.
Inari Filled With Quinoa, Edamame & Red Peppers, Marinated Soy Glazed
Tofu, Seasonal Vegetable, Cashew Yogurt, Fried Rice Craker

Gemelli Espagnole 27.
Gemelli Pasta, Espagnole Sauce, Pecorino, Beef Cheek Croquette,
Pink Peppercorn and Panko Crumb.

Scallop & Shrimp 38.
Seared Scallops, Kataifa Shrimp, Farro, Seasonal Vegetables, Sea Parsley Chimichurri

Oulton's Pork Chop 30.
Oulton's Pork Chop & Veal Sweetbreads, Beluga Lentils With Bacon Vinaigrette, Peas,
Cauliflower Puree, Veal Jus.

Turbot 32.
Seared Turbot, Corn, Zucchini, Fregola, Mussel & Sea Vegetable Broth.

Duck Breast 32
Seared Duck Breast, Duck Confit Leg, Wild Rice, House Mole, Greens,
Stone Fruit, Veal Jus.

