

Thanksgiving

First Course

Individual soup per person, biscuits & salad served family style

Cream biscuits, Steen's butter apple butter

Baby Market lettuces, Warren pear, dried cranberry, spiced pecans, cana de cabra, sherry vinaigrette

Ham hock & potato soup, celery root, apple, pepita salsa verde

Main Course

Individual choice of

Smoked turkey breast & dark meat confit, traditional gravy

Smoked maple glazed Col. Newsom Preacher ham, ginger carrot compote

Liberty Farms duck breast, brown butter parsnip puree, cardamom cider glaze, pomegranate, mustard greens

Diver scallops, bacon, sherry vinaigrette, mizuna greens

Oyster & trumpet mushroom popover, madeira cream, fine herbs

Sides

Served family style

Classic mashed Yukon potatoes & turkey gravy

Calvados cranberry relish

Chicken sausage stuffing

Sweet potato & delicata, whipped ricotta, brown butter honey, cashew gremolata

Braised green beans, toasted almond slivers, micro thyme

Dessert

Individual choice of

Pumpkin pie, chantilly cream, candied pepitas

Cardamon cheesecake, pomegranate caramel

Flourless chocolate torte, whipped creme fraiche

Pecan pie, chantilly cream

Apple gateau, oat crumble, vanilla glaze

A 4% service charge will be applied to your check, all of which goes directly to our staff. If you would like to have this removed, please inform a member of our staff.

A 20% service charge will be added to parties of 6 or more.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Cocktails

Sangria- <i>White wine, Rockwell amber vermouth, Chinola passionfruit, strawberry, lemon</i>	17
Wishful Drinking- <i>Green apple & dandelion infused Amass vodka, Italicus bergamot liqueur, lemon, sparkling wine</i>	18
Where No Man-Goes Before- <i>Mango rested rum, lemon leaf, lime, mint, saffron, soda</i>	18
Parsley Gimlet- <i>Amass gin, cucumber, parsley, lime, mint</i>	17
Vesper- <i>Farmers gin, Crop Meyer lemon vodka, Lillet blanc</i>	18
House Martini- <i>Barr Hill gin, Lillet blanc, orange bitters</i>	18
Where's Barb?- <i>Blackberry & rhubarb rested Amass gin, Tahitian vanilla, lemon, gomme syrup, egg white, toasted germ</i>	18
House Negroni- <i>Sipsmith London dry gin, Forthave aperitivo, Carpano Antica sweet vermouth, rocks</i>	18
Poblano Paloma- <i>Altos tequila, roasted poblano, grapefruit, lime, agave, mole bitters, Squirt, marigold</i>	18
Archie- <i>Beet rested Illegal mezcal, Oro blanco, lemon</i>	17
Florida Man- <i>Blueberry rested Illegal mezcal, Lo-Fi vermouth, lemon, African basil</i>	17
Honey-Dew Me- <i>Honeydew melon, Nocheluna Sotol, Huana soursop liqueur, lemon, melon salt, pickled rind</i>	18
The Rockwell- <i>Old Bardstown bourbon, Rainbow Orchard cider, Amaro CioCiaro, chai, lemon, cinnamon stick</i>	18
Penicillin Float- <i>Compass Box Artist Blend scotch, ginger, honey, lemon, candied ginger, red wine float</i>	18
Mrs. Claus 'Mo- <i>Tangerine fat washed Ahus Akvavit, Amass vodka, orange liqueur, pomegranate reduction, lemon, fennel</i>	18
Date Crazy Nights- <i>Caramelized dates, Illegal Reposado, guava brandy, urfa, lemon, mascarpone whip, matcha</i>	20

Mocktails

Bad Santa- <i>Pomegranate reduction, rosemary, lemon, soda</i>	12
Pimms Cup- <i>Earl grey and citrus oleo, sparkling water, cucumber</i>	12
Ta Ta Tatiana- <i>Watermelon, ginger, honey, lemon, mint, bitters</i>	13
Phony Mezcal Negroni- <i>St. Agrestis, rosemary sprig, lemon peel</i>	15

Draft

Reissdorf, Kolsch, 4.8%, Koln, Germany	8
Radiant, Bohemian Style Pilsner, 4.2%, LA	8
Paperback, Bunny With A Chainsaw, Hazy IPA, 5.2%, LA	9
Stem, Hibiscus Apple Cider, 6.3%, Colorado	9

Bottles & Cans

Calidad, Mexican Style Lager, 5%, California	7
Skyduster Super Dry Lager, 5%, Los Angeles	7
Skyduster West Coast IPA, 7%, Los Angeles	7
Shoreline, London Dry Cider, 6.6%, Colorado	8
Taihu Brewing, Meyer Lemon Sour, 5%, Taiwan	8
Ugly Half Beer Co Guava Gose, 5.2%, Taiwan	11
T.H.B.'s Pomelo Belgian Witbier, 5%, Taiwan	11
Ugly Half Beer Co. Toasted Amber, 5.2%, Taiwan	11

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