



## DINNER

VIETNAMESE BOLOGNA FRIED SQUID, PEANUTS, CABBAGE  
BLACK PEPPER POPOVERS WAGYU STEAK TARTARE\*  
CUCUMBER SALAD FETA, BUTTERMILK, SPICY PEPPERS  
OCTOPUS A LA PLANCHA CHARRED ONION VINAIGRETTE, POTATO TOSTONES  
PUPUSA SQUASH BLOSSOM, CHIHUAHUA CHEESE, SPICY SLAW, CHERRY TOMATOES  
MANTI (ISTANBUL MEAT RAVIOLI) GARLIC SOUR CREAM, RED PEPPER BUTTER

COCONUT PROFITEROLES HOT FUDGE, POCKY STICKS  
CHOCOLATE CHIP COOKIE DOUGH MILK ESPUMA, COCOA NIBS

## WINE

PEWSEY VALE Riesling, Eden Valley, Australia 11

MALVIRA Arneis, Piedmont, Italy 13

OSTATU Crianza, Tempranillo, Rioja, Spain 13

AVERÆN Pinot Noir, Willamette Valley, Oregon 14

## COCKTAILS

### EVAN'S NIGHTLY

Aquavit, Amaro Montenegro, strawberry shrub, lemon 12

### THE ONE IN A GRAPEFRUIT

...with stuff we really like 13

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**CHEF OWNERS** Ken Oringer + Jamie Bissonnette

**GENERAL MANAGER** Katy Chirichiello **ASSISTANT GENERAL MANAGER** Ashley Willis

**WINE DIRECTOR** Jodie Battles **BAR MANAGER** Vikram Hegde

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
Before placing your order, please inform your server if any person in your party has a food allergy.