

music + muse

bites

crispy potatoes • 20.0

whipped burrata, caviar, fresh chives

marinated heirloom cherry tomatoes • 14.0

garden pesto, grilled country bread,
extra virgin olive oil

maine lobster salad • 21.0

bibb lettuce, lemon crème fraiche, crispy artichokes

**prime ribeye & caramelized onion
empanadas • 17.0**

chimmchurri sauce

west coast oysters • 18.0 | 32.0

wild ramp mignonette, lemons,
cocktail sauce

chef's daily flatbread • 17.0

chef's daily choice of local ingredients

sips

sinatra • 22.0

whistle pig rye year, luxardo cherry syrup
hazelnut bitters

count basie • 22.0

widow jane 10 year bourbon, sweet vermouth
angostura bitters

the duke • 22.0

belvedere single estate vodka, point Reyes blue
cheese olives, octomore scotch 10 year rinsed
glass

miss ella • 20.0

bar hill honey gin, cucumber & thyme simple,
lemon, yellow chartreuse

blossom dearie • 20.0

neft black barrel vodka, italicus liqueur, peach &
lime, simple

