



STEAKHOUSE

WINES BY THE GLASS

Sparkling

Poema, Cava, Penedès ESP NV	\$12
Schramsberg Vineyards, "Blanc de Blancs", Napa Valley 2016	\$19
Jansz, "Rosé", Brut Tasmania AUS NV	\$16
Piper-Heidsieck, "Cuvée 1785", Brut, Champagne NV	\$23
Philippe Fontaine, "Cuvée de Lys" Blanc de Blancs, Champagne 2017	\$41
Billecart-Salmon, "Rosé", Brut, Champagne NV	\$48

Whites

Scarpetta, Pinot Grigio, Friuli-Venezia ITA 2018	\$12
Domaine Fouassier, Sauvignon Blanc, Sancerre FRA 2017	\$24
Wither Hills, Sauvignon Blanc, Marlborough NZ 2021	\$12
Giesen, Riesling, New Zealand 2018	\$12
Tablas Creek, "Patelin Blanc", White Blend, Paso Robles CA 2017	\$14
Mouton Escudo Rojo, Chardonnay, Valle de Casablanca CHI 2019	\$12
Maison Albert Bichot, Chardonnay, Mâcon-Villages FRA 2020	\$13
Keenan, Chardonnay, Spring Mountain CA 2018	\$17

Rosé

Chat. La Coste, "D'une Nuit", Coteaux d'Aix-en-Provence FRA 2021	\$13
E. Guigal, Côtes du Rhône FRA 2017	\$13

Reds

Valravn, Pinot Noir, Sonoma County CA 2020	\$15
Dom. Guy & Yvan Dufouleur, Hautes-Côtes de Nuits FRA 2018	\$20
Michele Chiarlo, "Il Principe", Nebbiolo, Langhe ITA 2017	\$15
Casanova di Neri, Sangiovese Blend, "Irroso", Toscana 2019	\$16
E. Guigal, Rhône Blend, Côtes du Rhône 2017	\$12
La Rioja Alta, "Viña Alberdi", Tempranillo, Rioja Alta SPN 2015	\$16
Trinitas, "Old Vine", Petit Sirah, Contra Costa 2013	\$12
Leduc Frouin, "La Seigneurie", Cabernet Franc, Anjou FRA 2019	\$15
Château Aney, Cru Bourgeois, Bordeaux, Haut Médoc FRA 2015	\$20
Côte Bonnevillie, Cabernet Blend, Yakima Valley WA 2012	\$18
Round Pond, "Kith & Kin", Cabernet Sauvignon, Napa Valley 2019	\$22

Now Offering Happy Hour

Tuesday - Sunday

4:30pm to 6pm

25% off our Bar Bites, \$6 Select Beer, \$8 Select Glasses of Wine,
\$8 Well Drinks, \$12 Select Specialty Cocktails *

BAR BITES

Belly Burger <i>GF*</i>	\$20
Short Rib, Pork Belly, Gruyère, Tomato, Gem Lettuce, Pickle, Fries	
"Crabbie Patty"	\$28
Lettuce, Tomato, Onion, Tartar Sauce, Brioche Bun, Fries	
Salmon Belly <i>GF</i>	\$17
Cilantro, Cashew-Lime Dipping Sauce	
Animal Fries	\$19
Beef Tips, Demi-Glace, Champignons, Gruyère	
Duck Leg Confit Quesadilla	\$18
Mozzarella, Grilled Onions, Cilantro, Kimchi, Balsamic Reduction	
4oz USDA Prime Filet	\$26
Crispy Potatoes, House Mushroom Mix, Bordelaise	
Petite Rack of Lamb <i>GF</i>	\$26
Fingerling Potatoes, Dill-Cucumber Dressing, Fine Herbs	

SPECIALTY COCKTAILS

Spritzzy Spritz	\$16
Bruto Americano, Giffard Pamplemousse, Prosecco, Soda	
Polo's Metropolis *	\$16
Tito's, Aperol, Rosé Syrup, Lime, Grapefruit	
The English Coaster *	\$16
Cucumber Infused Ford's Gin, Curaçao, Celery Bitters, Lime, Sea Salt	
Puerto Punch *	\$16
Lunazul Blanco Tequila, Grenadine, Ginger Syrup, Lime, Pineapple	
Not My Tie	\$16
Flor de Caña 7 Year Old Rum, Carpano, Orgeat, Lime, Pineapple	
Strawberry Crush	\$16
Four Roses Bourbon, Strawberry Syrup, Lemon, Mint, Club Soda	
Cynarita	\$16
Gran Centenario Añejo Tequila, Cynar, Campari	
Man With a Hat On	\$16
Templeton Rye, Carpano Antica Formula, Averna, Orange Bitters	
Smoking Bandido	\$16
Basil Infused Del Maguey Vida, Angostura Bitters, Agave Nectar	
Fashionably New *	\$16
Old Forrester, Amaro Montenegro, Black Walnut Bitters	

BEER

Society , "Light Beer", Lager, 4.5%	\$8
Pizza Port , "Swami's", West Coast IPA, 6.8% (16oz)	\$9
Stone Brewing , Hazy IPA, 6.7%	\$8
Modern Times , "Fortunate Islands", Pale Ale, 5% (16oz)	\$9
Abnormal Beer Co. , Mocha Stout, 5.1%	\$8
Bivouac , "Albright", Pear Cider, 6.0%	\$8
Bitburger , "Drive", Pilsner, 0.0% (N/A)	\$8