

Bar Menu

Appeti-zers

PINEAPPLE MARGARITA SHRIMP \$14
pineapple agua chile, mezcal jelly, mint,
watermelon radish (*sf*)

BEET TARTARE \$12
roasted beets, fennel, whole mustard, chives, capers,
caper vinaigrette, malanga chips (*s, v*)

ADOBO STEAK TACO \$17
tomatillo salsa, cilantro, pickled onion, lime,
blue corn tortilla (*s*)

SMOKED CAESAR SALAD \$12
red romaine, pecorino, anchovy crouton crumble
(*m, e, w, f, s*)

TUNA CRUDO \$17
yuzu, shoyu, avocado crema, salsa macha, green papaya,
jalapeño, red onion, cilantro (*m, e, se, f, s, tn*)

OAXACA-FELLER OYSTERS \$12
poblano rajas, panko, queso fresco (*m, w, sf, s*)

GRILLED OCTOPUS \$35
recado negro, salsa macha, yellow pepper creme,
duck fat potatoes (*m, se, sf, s, tn*)

"TEATRO" PORCHETTA \$30
mojo yuca mash, green papaya slaw, oregano vinaigrette
(*m, s*)

YELLOWTAIL SNAPPER ESCABECHE \$39
tomato romesco, green plantain fritters, pickled pepper &
shallot (*w, tn, [almond], f, s*)

POULET ROUGE MILANESE \$35
caper vinaigrette, frisee salad, lemon oil, charred
lemon (*e, w, s*)

MUSHROOM TART \$30
french onion cream, gruyere, oyster & maitake mushrooms,
crispy onions, crispy garlic, herbs (*m, e, w, s, vg*)

GRILLED LAMB CHOPS \$47
tamarind glaze, brown butter couscous, whipped labneh,
oregano vinaigrette (*m, w, s*)

Entrées

STEAK & POTATOES \$40
skirt steak, caper butter, duck fat potatoes (*m, s*)
12 OZ. 1855 RIB BYE ENHANCEMENT + \$17
8 OZ. ANGUS FILET ENHANCEMENT + \$10



Allergens

M contains milk

E contains egg

W contains wheat

P contains peanut

TN contains tree nut

SE contains sesame

F contains fish

SF contains shellfish

S contains soy

V vegan

VG vegetarian

Mocktails

ESPRESSO MARTINI \$18

Ritual Zero Proof rum | coffee | honey syrup

SPICY MARGARITA \$18

Ritual Zero Proof tequila | lime juice | jalapeno oil

PALOMA SPRITZ \$18

Ritual Zero Proof tequila | fresh grapefruit juice | lime | soda water

CBD / THC INFUSED ENHANCEMENT + \$3



PEPSI DIET PEPSI STARRY GINGER ALE

WATER \$8

Acqua Panna, still

San Pellegrino, sparkling

ICED TEA \$6

unsweetened

arnold palmer

Juices \$10



WATERMELON

LEMONADE

TANGERINE

PINEAPPLE

GRAPEFRUIT

APPLE

Sides



DUCK FAT POTATOES \$10
rosemary, thyme, sea salt (s)

ROASTED BROCCOLINI \$10
broccolini with charred lemon (v)

ROASTED MUSHROOMS \$8
maitake mushroom, brown butter, crispy garlic, herbs (m, vg)

BREAD PLATTER \$8
House Parker rolls, 3 seasonal butters (m, d)

PLANTAIN FRITTERS \$10
grated green plantain, sea salt, romesco sauce (s, v, tn, w)

Desserts



MAMEY ICE CREAM SANDWICH \$12
chocolate, almonds, shortbread cookie, sea salt (m, e, w, tn, vg)

STICKY BANANA PUDDING \$14
banana, date cake, dulce de leche, candied pecans, spiced whipped cream (m, e, w, tn, vg)

COCONUT SORBET \$12
caramelized pineapple, coconut cluster, coconut caramel (tn, v)

SPICED CHOCOLATE TART \$14
chili chocolate ganache, whipped cream (m, e, w, vg)

Coffee

DOUBLE \$6
COLADA \$5
CORTADITO \$5
ESPRESSO \$4
AMERICANO \$4
LATTE \$6
CAPPUCCINO \$8

tea \$7

TEA FORTE
jasmine green
english breakfast
chamomile citron
earl grey
white ginger pear