



WELCOME BACK

LUNCH COMBO 10
CATCH OF THE DAY 15
COOKIES 5

SMALLS

SHISHITO PEPPERS miso glaze pb	12
TFC FRIED CHICKEN or CAULIFLOWER pb hot sauce	10/14
GUACAMOLE crudites, taro crisps pb	15
CALAMARI FRITTI chili, lemon aioli	16

STARTERS

GREEN VEGETABLE SOUP cannellini beans, tarragon pb	8
MEATBALLS tomato sauce, parmesan	12
BURRATA tomato, basil v	16

SALADS

add burrata 5 | chicken 5 | salmon 5

BUTTER LETTUCE avocado, sherry vinaigrette pb	16
CHOPPED SALAD chicken, cheddar, bacon, beets, egg, baby gem, avocado	20
AHI TUNA POKÉ avocado, cucumber, fresno, brown jasmine rice	22

SANDWICHES

DIRTY BURGER cheddar, mustard, iceberg, tomato, pickle, fries	17
IMPOSSIBLE BURGER tomato, lettuce, pickle, mustard mayonnaise, sweet potato fries	18
CLUB CHICKEN WRAP bacon, lettuce, tomato, egg, mayo, fries	18

GRILL AND MAINS

MAC AND CHEESE scamorza, parmesan	16 + 10
RIGATONI beef bolognese	22
CHICKEN PAILLARD arugula, cherry tomatoes, olives, aged balsamic	22
LOCAL SNAPPER coconut rice, lemongrass	26
SALMON spinach, aioli	32
SKIRT STEAK / FILET MIGNON fries, bearnaise	32 / 44

WOOD-FIRED PIZZAS

BUFFALO MOZZARELLA tomato, basil, oregano v	12
SPICY SALAMI tomato, mozzarella, mushroom	15
MEATLESS SAUSAGE artichokes, olives	22
BLACK TRUFFLE goat cheese, zucchini blossom	38

SIDES

all 8

SWEET POTATO FRIES | GREEN SALAD | FRENCH FRIES
SAUTEED SPINACH | BROCCOLINI

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.
Consumption of raw or undercooked seafood, shellfish, poultry, meat or eggs may increase your risk of contracting a foodborne illness.
v = vegetarian | pb = plant based | gf = gluten free



HOUSE TONICS

all 17

SOHO MULE 42 below vodka, ginger, lime, soda
ISLAND NEGRONI Banks 5 rum, Lady A rose, cocchi rosa, Campari
EASTERN STANDARD Bombay Sapphire or 42 Below Vodka,
cucumber, mint, lime
PICANTE DE LA CASA Cazadores Reposado, lime, chilli, agave

HOUSE SPECIALS

all 17

SPICED LEMON SPRITZ
Amass Vodka, St George Spiced Pear, East Imperial Thai Ginger, lemon
OAXACAN PUNCH
Zunte Mezcal, maraschino, raspberry, agave, pineapple juice

NON-ALCOHOLIC

8

CLARIFIED PINA COLADA pineapple juice, coconut milk,
orange blossom honey, angostura bitters

DRAUGHT

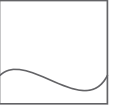
PERONI NASTRO AZZURRO 5.1%

8

BOTTLED & CANNED

all 8

MANGO IPA 6.2%
MIAMI PALE ALE 5.5%
CORONA 4.5%
BUCKLER Non-Alcoholic 0%



SPARKLING

PROSECCO Cavaliere D'oro, Italy NV	14/56
VICTORIA ROSE Italy NV	14/56
MOET & CHANDON Imperial brut, France NV	23/95
VEUVE CLICQUOT BRUT France NV	28/110

WHITE

HOUSE GRILLO Italy '17 (O)	12/48
PINOT GRIGIO Delle Venezie Italy '19	13/52
SAUVIGNON BLANC Framingham, New Zealand '18	15/60
CHARDONNAY Bonterra, California '18 (O)	15/60
GRECHETTO Moretti Omero, Italy '18 (O)	16/64
SANCERRE Domaine Raimbault-Pineau, France '18 (O)	20/80

ROSE

HOUSE ROSE Provence, France '18	12/48
LADY A Provence, France '18 (O)	15/60
BANDOL Domaine Cagueloup, France '18	20/80

RED

TUSCAN BLEND Montecucco, Italy '13	13/52
TEMPRANILLO Finca Nueva Crianza, Spain '15	14/56
MALBEC 'Las Perdices', Mendoza '17	15/60
RED BLEND Impostino Montecucco DOC, France '16 (B)	17/68
PINOT NOIR King estate 'inscription', Oregon '18 (O)	18/72