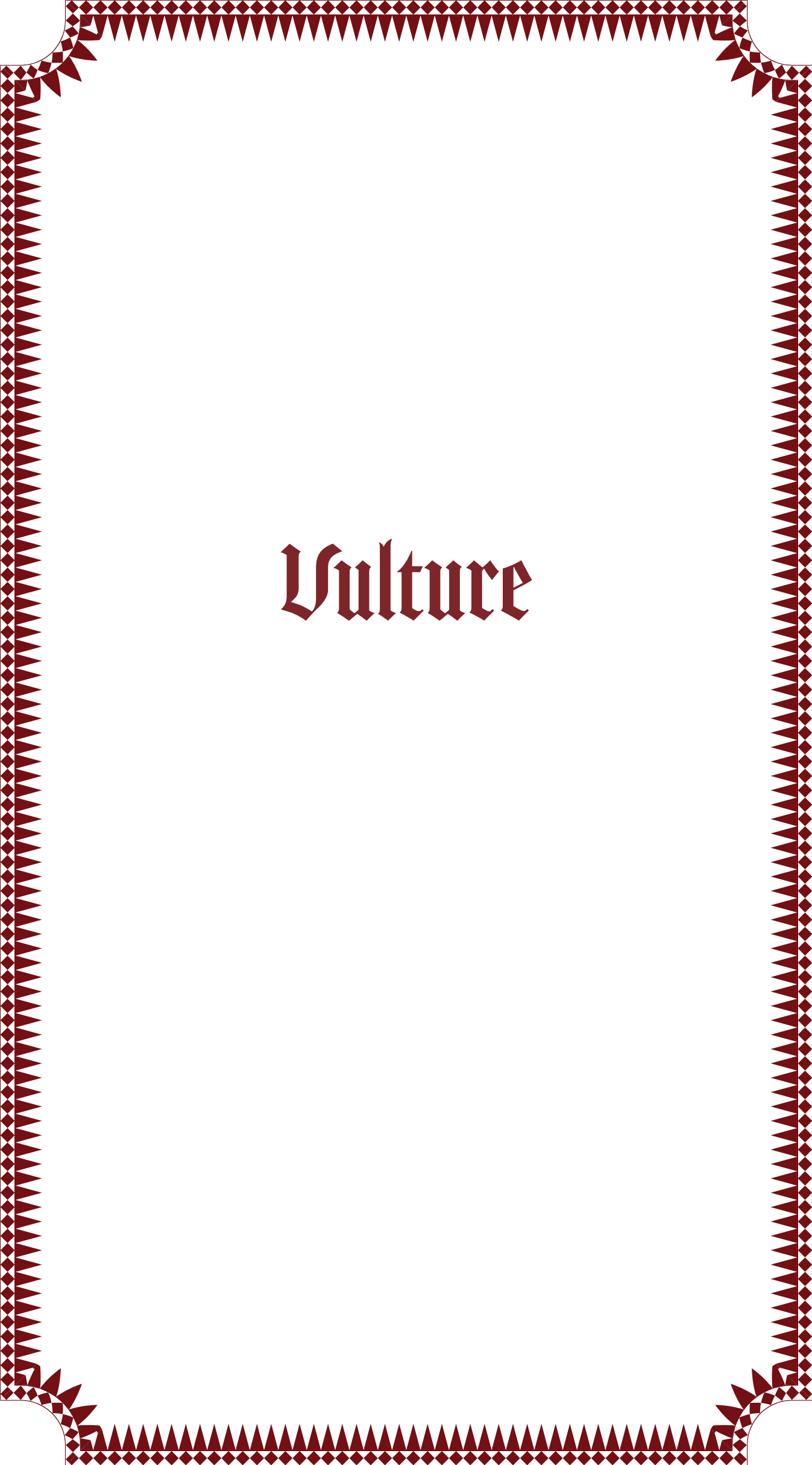




Vulture

Cocktails

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WHISKEY SMASH	BOURBON, APRICOT, MINT, PINEAPPLE TURMERIC GINGER SHRUB	16
RATTLESNAKE	RYE, ALPINE AMARO, WILD FENNEL, LEMON	16
HIGHBALL	JURA 10 SINGLE MALT, BIANCO VERMOUTH, CHAMOMILE, SODA	18
BLOOD & SAND	BLENDED SCOTCH, CHERRY MERLOT LIQUEUR, CLARIFIED LEMON	17
BROOKLYN	RYE, WHITE VERMOUTHS, PEACH AMARO, MARASCHINO.	17
MANHATTAN	RYE, ROSSO VERMOUTHS, WALNUT, MISSION FIG.	17
OLD PAL	RYE, RED BITTERS, DRY VERMOUTH, SMOKED PAPRIKA	17
OLD FASHIONED	OLD GRAND DAD BONDED BOURBON, TOFFEE, TOASTED PECAN.	16
ROB ROY	JURA 10 SINGLE MALT, BLOOD ORANGE AMARO, WHITE VERMOUTHS	18
GODFATHER	MACKINTOSH SCOTCH, ICHIRO’S MALT WHISKEY, AMARETTO, PX SHERRY	18

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FRENCH 75	COGNAC, PEAR BRANDY, BERGAMOT, LEMON, SPARKLING WINE	17
DIAMONDBACK	CALVADOS, RYE, WHITE VERMOUTHS, HERBAL LIQUEURS	17
VIEUX CARRE	ARGONAUT BRANDY, BONDED RYE, ROSSO VERMOUTHS, BANANA	18

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GIMLET	JAPANESE GIN, FINO SHERRY, WHOLE LIME, CELERY SALT	16
DAISY	GIN BLEND, ALMA FINCA ORANGE LIQUEUR, LEMON MARMALADE, SODA	16
BEE’S KNEES	LAS CALIFORNIAS GIN, NIXTA CORN LIQUEUR, LEMON, HONEY BUTTER.	16
CLOVER CLUB	WIDGES GIN, PISCO, FRAMBOISE LIQUEUR, SAFFLOWER, LEMON	16

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MARGARITA	LOS ARCOS TEQUILA, ALMA FINCA ORANGE LIQUEUR, LIME, CREAM SODA	16
PALOMA	MEZCAL, RED BITTERS, WHITE VERMOUTHS, PINK GRAPEFRUIT SODA, CHILI PEPPER	16

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DAIQUIRI	PROBITAS RUM, HAITIAN CLAIRIN, GREEN STRAWBERRY, LIME.	16
KNICKERBOCKER	DARK RUM, CURAÇAO, BLACKBERRY, CINNAMON, LIME	17
AIRMAIL	CHAIRMANS RESERVE RUM, BRUCATO AMARO, LIME, SPARKLING WINE	17

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SHIRLEY TEMPLE	HIBISCUS GRENADINE, THOMAS HENRY GINGER BEER, CHERRY.	10
ROY ROGERS	HOUSE COLA, STRAWBERRY GRENADINE, CHERRY.	10
TEMPERATE GIMLET	APLÓS YUZU SHISO SPIRIT, WHOLE LIME, CELERY SALT.	15

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VIRGIN DAISY	APLÓS AGAVE FLOWER SPIRIT ,CITRUS APERITIVO, LEMON MARMALADE, SODA.	15
FREE SPIRIT PALOMA	ALMAVE BLANCO, WILDERTON APERITIVO, GRAPEFRUIT SODA, LIME.	15
KNICKER-MOCKER	LYRE’S WHITE RUM, BLACKBERRY CACAO SHRUB, CINNAMON, LIME	15

TINY BUBBLES TO START

CAVA BRUT CASTELL D'AGE SOLSTICI, PENEDÈS, SPAIN 4

CHAMPAGNE J. LASALLE, REIMS, FRANCE 7

SPARKLING CIDER S. MARTINELLIS & CO SPARKLING APPLE, WATSONVILLE CA 2

MINI CHAMPAGNE COCKTAIL 5



VULTURE MARTINI

TANQUERAY NO. 10, SUNCLIFFE GIN,
WIDGES GIN, CONTINENTAL VERMOUTH BLEND

CLASSIC

GARNISHED WITH LEMON TWIST 16

THE WORKS

GENEROUS POUR WITH PICKLED ACCOUTREMENTS,
POTATO PAVÉ WITH HORSERADISH CRÈME FRAÎCHE, TRUFFLE CAVIAR 38

TINY TINI

PETITE PARTY VERSION FOR BIG TOAST ENERGY 8

MARTINI WITH BRINE

LAS CALIFORNIAS GIN, GORDAL OLIVE BRINE,
EVERYTHING BAGEL SPICED OLIVE OIL 17

MARTINEZ

BARREL RESERVE GIN, ROSSO VERMOUTH,
MARASCHINO, BREAKFAST TEA BITTERS 17

GIBSON

SCOTTISH GIN, DRY SPANISH VERMOUTH,
CHAMPAGNE VIN, PICKLED ONION, MARTINELLI'S FLOAT 17

POET'S DREAM

ITALIAN SEAWATER GIN, DRY VERMOUTH,
HOUSE BENEDICTINE 17

Wine

BUBBLES

LAMBRUSCO	ZANASI, EMILIA-ROMAGNA, ITALY	13/50
CAVA BRUT	CASTELL D'AGE SOLSTICI, PENEDEÈS, SPAIN	15/58
CHAMPAGNE	J. LASALLE, REIMS, FRANCE	21/95

WHITE

SAUV. BLANC/SEMILLON	CHÂTEAU DUCASSE, BORDEAUX, FRANCE	13/50
CHARDONNAY	FAILLA, SONOMA COAST, CALIFORNIA	17/68
ALBARIÑO	FORJAS DE SALNES, RÎAS BAIXAS, SPAIN	18/72
VINHO VERDE	QUINTA DO AMEAL 'LOUREIRO', MINHO, PORTUGAL	14/54
GRÜNER VELTLINER	MÜLLER-GROSSMANN 'FURTH', KREMSTAL, AUSTRIA	55
SANCERRE	DANIEL CHOTARD, LOIRE, FRANCE.	110
CHABLIS	BROCARD 'VAU DE VEY', BURGUNDY, FRANCE	130

PINK / ORANGE

ROSÉ	FONTSAINTE, CORBIÈRES, FRANCE	13/50
ORANGE	VILA ABELLUS, CATALUNYA, SPAIN	12/46
TXAKOLINA ROSÉ	TXOMIN ETXANIZ, GETARIAKO, SPAIN.	65

RED

CHILLED RED	POST FLIRTATION, MENDOCINO, CALIFORNIA	15/58
CÔTES DU RHÔNE	KERMIT LYNCH, RHÔNE VALLEY, FRANCE	12/46
CABERNET	SPARKMAN 'HOLLER', COLUMBIA VALLEY, WASHINGTON	20/80
RED BLEND	ESPORÃO RISERVA, ALENTEJO, PORTUGAL	16/62
PINOT NOIR	BRICK HOUSE 'RIBBON RIDGE', WILLAMETTE VALLEY, OREGON . .	100
TEMPRANILLO	LUBERRI 'SEIS', RIOJA, SPAIN	58
GAMAY	CHÂTEAU THIVIN, CÔTES DU BROUILLY, FRANCE	85
BARBERA	PAOLO CONTERNO, PIEDMONT, ITALY	54

N / A

RIESLING	DR. LOOSEN, MOSEL, GERMANY	15/58
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Draught

COORS BANQUET 6	FALL PLENTY FOR ALL PILSNER 7
ALESMITH .394 PALE ALE 8	ATHLETIC UPSIDE DAWN N/A 7

Hors D'oeuvres

PARKER HOUSE ROLLS

CULTURED BUTTER, FENNEL POLLEN 9

CAVIAR SERVICE

FRENCH ONION DIP, KETTLE CHIPS 18

PÂTÉ

DATE & BLACK GARLIC MOSTARDA, WALNUTS, FRENCH BREAD 19

COCKTAIL MEATBALLS

APRICOT BBQ SAUCE 18

CRAB CAKE

HEARTS OF PALM, TARTAR SAUCE, SHAVED VEGETABLES, LEMON OIL 18

HAND CUT TARTARE

COAL ROASTED BEETS, HORSERADISH, TAPIOCA CRISPS 18

ROCKEFELLER

ARTICHOKE SPINACH DIP, SUNCHOKE, BLUE CORN SHELL 19

Soup & Salads

WEDGE

BACON, AVOCADO,
PICKLED PEARL ONIONS,
BLEU CHEESE 19

TABLESIDE CAESAR (FOR 2)

GRANDPA JOE’S DRESSING 26

FRENCH ONION SOUP

SMOKED PROVOLONE,
CROUTONS 15

Entrees

CHEF’S SPECIAL PASTA SEASONAL SELECTION MP

BOLOGNESE MUSHROOM & WALNUT RAGÚ, PAPPERDELLE, FRESH HERBS 24

PICCATA PAN FRIED IMPOSSIBLE FILETS, LEMON CAPER SAUCE 22

CASSOULET HEIRLOOM BEANS, EMBER SEARED SQUASH, ESPELETTE PEPPER, LEMON OIL 23

OSCAR 4 OZ BEYOND STEAK FILET, HEARTS OF PALM, BÉARNAISE, ASPARAGUS 32

DIANE 8 OZ WOOD GRILLED LION’S MANE STEAK 31

Sides

POTATO PAVÉ

CALABRIAN CHILI AIOLI,
CHIVES 9

BROCCOLINI

HOLLANDAISE,
EVERYTHING BAGEL SPICE 9

RISOTTO

SUNDRIED TOMATO PESTO,
CRISPY SHALLOTS 9

BRUSSELS

MAPLE GLAZE, PEPITA CRUMBLE,
SMOKED YOGURT 9