

COCKTAILS

Seasonal cocktails, curated by *Vince Andreoni*.
\$16 ea.

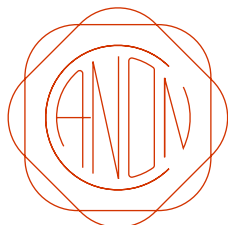
-  **SPEEDO VIC** TROPICAL, TINGLY, TART
Mezcal, Hibiscus, Lime, Banana, Chartreuse Vegetal
-  **JUICY VELOUR** FLORAL, CRISP, BITTERSWEET
Vodka, Lemon, Quinquina, Falernum, Raspberry, Ginger-Orange
-  **VALLEY GIRL** TART, HERBAL, REFRESHING
Rum, Molasses, Avocado Leaf, Lime, Sarsaparilla, Foam
-  **SOUTH CENTRAL** FRUITY, HERBAL, COMPLEX
Tequila, Aji Amarillo, Corn, YoliXpa, Lemon
-  **PEACH PIT** BOOZY, SAVORY, STIRRED
Bourbon, Sherry, Peach Miso Gomme, Luxardo Bianco, Lime Bitters
-  **SASSENACH** BRIGHT, TROPICAL, REFRESHING
Japanese Whisky, Passion Fruit, Vermouth, Lemon
-  **OVERBOARD?** CLEAN, CRISP, HERBAL
Gin, Basil Eau de Vie, Tomato Water, Lime, Aloe Vera
-  **PRESTIGE WORLDWIDE** BITTER, BOOZY, STIRRED
Mezcal, Vago Elote Mezcal, Pineau des Charentes, Suze, Hay, Blackberry

BEER ON TAP

WC IPA, Be More Kind, Urban Roots, 7.1%, 13oz	8
PALE ALE, Bob's Your Uncle, Original Pattern, 5.8%, 13oz	8
HELLES LAGER, Short Sands, Fort George, 4.8%, 13oz	8
PILSNER, Geisterfaust, Ghost Town Brewing, 5.6%, 10oz	7

NON-ALCOHOLIC

Citrus, Mango, Green Almond, & Vanilla Soda	8
Fever Tree Ginger Ale	5
Mexican Coke/Sprite/Squirt	6
Casamara Club 'Alta' Soda	6
Untitled Art NA Pilsner, Waunakee, WI, 12oz	7



BTG WINE LIST

A list of some of our favorite wines from around the world.

SPARKLING

BRUT ROSÉ, Henri Champliau, Crémant de Bourgogne, Burgundy, FR, NV	18
CAVA RESERVA, Pere Mata, 'Cupada No. 28', Penedès, Spain, 2021	18
CHAMPAGNE, Veuve Fourny et Fils, 'Grands Terroirs', Champagne, FR, NV	28

WHITE

FURMINT, Samuel Tinon, 'Birtok', Tokaj, Hungary, 2021	16
WHITE BLEND, Quinta de Santiago, Vinho Verde, Portugal, 2024	16
SAUVIGNON BLANC, Stolpman Vineyards, Ballard Canyon, CA, 2024	17
CHARDONNAY, Ryan Cochrane, Santa Maria Valley, CA, 2017	19

ROSÉ

ROSÉ OF GAMAY, Château Thivin, Beaujolais, France, 2024	16
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RED

BRACHETTO, Sothimano, 'Maté', Piedmont, Italy, 2023	16
PINOT NOIR, Bold Wine Co., Monterey County, CA, 2022	20
BLAUFRÄNKISCH, Glatzer, Carnuntum, Austria, 2021	16
RED BLEND, Frog's Leap, 'Flycatcher', Rutherford, CA, 2022	18
CABERNET SAUVIGNON, Jax Vineyards, 'Y3 Taureau', Napa Valley, CA, 2022	19

SELECT BOTTLES

Seasonal selections made by our team. Full wine list available.

SPARKLING

EXTRA BRUT CHAMPAGNE, Nicolas Maillart, 1er Cru, Champagne, FR, NV (375ML)	70
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WHITE

RIESLING, Peter Lauer, 'Barrel X', Mosel, Germany, 2023	62
PINOT BLANC, Ziereisen, Baden, Germany, 2018	60
WHITE BLEND, Brookdale, 'Bradbourne', Paarl, South Africa, 2023	70
CARRICANTE, Terre Nere, Etna Bianco, Sicily, Italy, 2023	68

ROSÉ

ROSÉ OF MOURVEDRE, Domaine Tempier, Bandol, Provence, France, 2023	104
ROSÉ OF GRENACHE, A Tribute to Grace, Santa Barbara, CA, 2023	56

RED

TROUSSEAU, Stolpman Vineyards, 'Combe', Ballard Canyon, CA, 2023	58
GAMAY, F. Chidaine, Touraine, Loire, France, 2023	56
PINOT NOIR, Domaine Goisot, 'Les Mazelots', Burgundy, France, 2020	88
NEBBIOLO, Guido Porro, 'Vigna Santa Caterina', Barolo, Italy, 2020	86
RED BLEND, Antonio Madeira, Dão, Portugal, 2021	66
TEMPRANILLO, Lopez de Heredia, Rioja, Spain, 2012	118
CABERNET SAUVIGNON, White Rock Vineyards, Napa Valley, CA, 2022	124

DINNER

All dishes are sharable and served family-style.

SMALL PLATES

DUTCH CRUNCH ROLLS V
seasonal butter • 12

OYSTERS GF
estate vinegars • 4 ea

TOTS GF
mole, pepitas, cotija, pickled onion • 10

CRISPY SKIN PORK BELLY GF
charred plum, brandy mustard, pickled onion • 14

HAMACHI TIRADITO GF
aged parmesan leche de tigre, basil, black pepper • 22

CHARRED SWEET CORN SALAD V+GF
manchego mousse, watercress, hot sauce, lime aioli • 19

SUMMER PEACHES V+GF
cucumber, chamoy, mezcal verde, grapefruit • 18

CHICKEN DRUMSTICKS GF
urfa chile sauce, orange, garlic, yogurt • 13

VEGETABLES

SUMMER SQUASH GRATIN V
gruyere, green tomato chutney, breadcrumb • 16

BLISTERED SUMMER PEPPERS VG+GF
smoked baba ganoush, caramelized sunflower, date & fig vinegar • 21

MIMOLETTE POTATOES V+GF
red pepper, tomato honey, crispy shallot • 19

CHARRED POLE BEANS VG+GF
sticky rice, black garlic, fennel, cashew sauce • 19

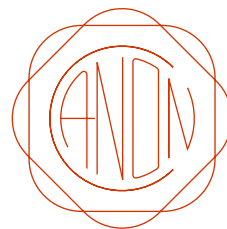
PLATTERS

SMOKED WHOLE CHICKEN GF
baked beans, chow chow, alabama white sauce • 49

PAN SEARED HALIBUT GF
shishito emulsion, blue crab, ikura, tomato • 54

BISTRO FILET STEAK GF
steak sauce, bleu cheese, lemon • 66

DOUBLE CUT PORK CHOP GF
coconut collard greens, peanut-habañero sauce • 61



SEASONAL MENU

Crafted by
Brad Cecchi &
Sean Rumery

FEATURED COCKTAIL

THE FJORD SNAP
Brennivin Aquavit, Cognac,
Dolin Blanc, Italicus,
Reisetbauer Ginger Eau de Vie
Served on a large cube
\$20

FEATURED SPIRIT

BARRELL BOURBON
NEW YEAR 2025
Blend of Bourbons ranging
from 5-15 years of age.
Waves of cinnamon, baking
spices, and dried apricot,
with a finish of raisin and
caramel
\$21



EDITION N°

*Served raw or undercooked or contains raw or undercooked ingredients.
* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions.
**Absent or unsigned credit card receipts subject to 20% gratuity.
***A 20% gratuity will be added to dine-bills for parties of 6 or more.