

## SIGNATURE COCKTAILS

**MARTINI FOR YOUR HEALTH** 15

Celery infused vodka, Brennevin aquavit, yuzu, olives

**HOT FUZZ** 15

Hibiscus infused Granja mezcal, pineapple, lime, aquafaba

**BAHAMA OLD FASHIONED** 15

Elijah Craig, Giffard banana liqueur, angostura bitters

**BRIGHT EYES** 15

Cucumber juice, lime, serrano infused tequila, passionfruit liquor

**GOOD THANKS NEGRONI** 15

Sloe gin, London dry gin, Carpano Antica, Campari

**GT ESPRESSO MARTINI** 15

House espresso, vodka, Mr Black Liquor

## BEER

**NARRAGANSETT** (12oz) Rhode Island 6

**KIRIN JAPANESE LAGER** (12oz) Japan 7

**EREDITA**, 'Hoot!' IPA (16oz) NY 10

**HUDSON NORTH CIDER CO**, (12oz) New York 8

## NO ALC. BEVS

**St AGRESTIS PHONY NEGRONI** 13

Brooklyn Amaro producers 7oz bottled negroni

**HIBISCUS FIZZ** 10

yuzu, pineapple, hibiscus syrup, angostura bitters

**ATHLETIC BREWING** 7.5

'Upside Dawn' Golden Ale, CA USA

GOOD THANKS

Dinner  
Mon & Wed - Sun 5pm - 10pm  
Tues - closed

**\$10 DAILY HAPPY HOUR**

4:30pm-6:30pm

burger • wines • cocktails

**WINE WEDNESDAY**

1/2 price BTLS of wine

<b>BUBBLES</b>	<b>HENRY VARNAY</b> , Blanc de Blancs Brut, Loire, FR	(14   55)
	<b>AZIENDA AGRICOLA LA POIESA</b> 'Castlass' Rosé Barbera. Bonarda, Emilia-Romagna, ITA	(15   55)
	<b>CAMILLO DONATI</b> , 'Il Mio Lambrusco Emilia' Lambrusco, IT	(16   60)
<b>ORANGE</b>	<b>LES VINS PIROUETTES</b> 'Eros de Vincent' Pinot Gris/Reisling, Alsace, FR	(15   58)
	<b>ROBERTO HENRIQUEZ</b> , 'Super Estrella' Semillon, Itata Valley, CHILE	(17   63)
	<b>AGRICOLA I FORESTIERI</b> 'Rigo Male' Toscana, Tuscany, IT	(65)
<b>WHITE</b>	<b>SURIOL</b> 'Bancals' Xerelo, Catalonia, SPN	(14   48)
	<b>FRÜG</b> 'Gruner Veltliner' Gruner Veltliner, Burgenland, AUT	(14   50)
	<b>DOMAINE MOSS</b> 'Magic of Juju Blanc' Chenin Blanc, Loire Valley, FR	(55)
	<b>02Y</b> 'Trompe L'œil' Sylvaner, Pinot Gris and Reisling, Jura, FR	(60)
	<b>JUDITH BECK</b> 'Traminer Osterreich' Traminer, Neusiedlersee, AUT	(63)
	<b>MAUNOURY</b> 'Alphee' Chardonnay, 2019, Loire, FR	(66)
	<b>LA BASCULE</b> 'Babushka' Syrah, Loire Valley, FR	(15   52)
<b>ROSE</b>		
<b>RED</b>	<b>JOE CHANDELLIER</b> 'La Ribieral' Grenache, Loire Valley, FR	(15   55)
	<b>DOMAINE MONT DE MARIE</b> 'Anathème' <i>Chilled</i> Vin de France, Loire, FR	(15   60)
	<b>LES LUNES</b> , 'Cabernet Sauvignon' Cabernet Sauvignon, California, US	(17   63)
	<b>VINOS MARA</b> , 'Barbba' <i>Chilled</i> Red Blend, CR	(65)
	<b>MAUNOURY</b> 'Mon Nom est Rouge' Cabernet Franc, Loire, FR	(75)

## DINNER MENU

<b>SQUASH FRITTI</b> thin sliced acorn squash, with herb aioli	<b>10</b>
<b>WHIPPED RICOTTA</b> toasted focaccia, fried sage, honey and roast grapes	<b>12</b>
<b>BRUSSEL SPROUTS</b> honey glazed and roasted, with walnut cream	<b>12</b>
<b>CHARRED BROCCOLINI</b> labne, almond salsa macha, fried onions, cress, fresh herbs	<b>14</b>
<b>CAESAR SALAD</b> mixed romaine, crispy breadcrumbs, shaved parmesan add schnitzel \$8	<b>17</b>
<b>CHARRED CARAFLEX CABBAGE</b> curry butter, Thai chili, crispy shallots	<b>18</b>
<b>SHRIMP BUN</b> house made breaded shrimp patty, potato bun, sambal slaw, charred scallion aioli.	<b>16</b>
<b>GOOD THX BURGER</b> 6oz Happy Valley patty, cheddar cheese, grilled red onion, house burger sauce, shredded lettuce, potato bun	<b>16</b>
<b>COCONUT CURRY MUSSELS</b> green curry, lemongrass, shallots, cilantro, served with sourdough	<b>21</b>
<b>MUSHROOM PASTA</b> shiitake cream sauce, goat's cheese, fettuccine, parm	<b>25</b>
<b>PAN ROASTED SALMON</b> charred leeks and white beans, chives and roe	<b>27</b>
<b>CHICKEN BREAST</b> herbed farro, aji verde, water cress	<b>28</b>
<b>SHORT RIB RAGU</b> traditional ragu with braised short rib, fettuccine, parm	<b>32</b>
<b>STEAK FRITES</b> ribeye steak, au poivre sauce, french fries.	<b>37</b>
<b>STICKY TOFFEE PUDDING</b> date & toffee pudding with creme fraiche	<b>12</b>
<b>PAVLOVA</b> served with blueberry compote	<b>12</b>