

# Daytime

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## MORNING SNACK ATTACK

included in Apartment Kit

### YOGURT PARFAIT

granola, fresh berries, bee pollen

## SACK LUNCH

\$15/person

All lunches include chips and apple and choice of:

### CARNITAS TORTA

guacamole, lettuce, salsa, queso fresco

### ALBACORE TUNA

olive schmear, arugula on sourdough

### GRILLED VEGETABLES

herb focaccia, smoked tomato jam

## AFTERNOON SNACK ATTACK

included in Apartment Kit

### CHURRO WAFFLE

whipped sour cream, dulce de leche

# Dinner

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## Prix Fixe

\$50 /person

### 1st

#### LITTLE GEMS

lemon vinaigrette, radish, pistachio (v, gf)

#### CAESER SALAD

manchego, garlic crouton

#### FIRE ROASTED BEETS

whipped fromage blanc, puffed rice, sherry vinaigrette (gf)

### 2nd

#### STEAK FRITES

pickled shallot, sauce bordelaise, fine herbs (gf)

#### HALF ROASTED CHICKEN

creamy polenta, brown butter kale, chicken jus (gf)

#### ROASTED STEELHEAD

leek fondant, cippolini, truffle vinaigrette (gf)

#### PARMESAN POLENTA

braised rainbow chard, wild mushrooms, pickled chard stems  
(gf, vg, vegan upon request)

### 3rd

#### SMOKED CHOCOLATE POT DE CRÈME

whipped sour cream, coffee (GF)

#### SEASONAL COBBLER

whipped cream, brown butter strudel

# Small Bites

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(PRICED PER PIECE)

### CRAB TOAST \$5

avocado, yuzu, kohlrabi, lemon balm

### SMOKED BLACK COD FRITTERS\* \$4

bitter lemon purée, milk aioli

### EVERYTHING BAGEL PARKER HOUSE ROLLS \$4

whipped trout mousse

### BEET CURED DEVEILED EGGS \$4

smoked trout roe (GF)

### OYSTER ON THE HALF SHELL\* \$3

beet horseradish cocktail sauce, mignonette (DF)

### BADGER FLAME BEET \$3

fromage blanc, puffed wild rice (GF)

### LENTIL PATE \$3

ciabatta, ras el hanout (V)

### FOCACCIA \$3

olive schmear, tomato conserva (V)

### HAM & CHEDDAR CROQUETTES \$3

honey mustard

### SALMON RILLETES \$4

sourdough, dill crème fraîche

(GF) = GLUTEN-FREE / (V) = VEGAN / (VG) = VEGETARIAN

# Beverages

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## WINE

### TIER 1: \$35 - \$55 / bottle

Red, White, Sparkling

A curated selection of approachable, lovely, and expertly-crafted local and old world wines

### TIER 2: \$60 - \$75 / bottle

Hoxton cellar favorites fit for foodies and wine enthusiasts, perfect for special occasions and dinner parties

## BEER

### \$6 bottle or can

Lager | IPA | Cider | Red Ale

## BAR

Includes classic mixers and garnishes

Bartender: \$100 for first three hours, \$25 ea additional hour

### TIER 1 \$10/drink

Rekya Vodka  
Bombay Dry Gin  
Plantation 3 Rum  
Altos Plata Tequila  
Jim Beam Black  
Dickel Rye  
Dewars Scotch

### TIER 2 \$12/drink

Ketel One Vodka  
Bombay Sapphire Gin  
Appleton Reserve Rum  
Espalon Blanco Tequila  
Maker's Mark Bourbon  
Wild Turkey 101  
McClelland's Scotch

### TIER 3 \$16/drink

Grey Goose Vodka  
Hendrick's Gin  
Rhum JM VO Rum  
Don Julio Blanco  
Blanton's Bourbon  
Pikesville Rye  
Laphroaig 10 Scotch

# Beverages

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## COCKTAILS

### SLING-ALONG \$13

Gin, Benedictine, Cherry Herring, Lime, Bitters

If you know the words.

### LUCY GOES SURFING \$14

Jägermeister, Kalani Coconut, Stiggins Pineapple,  
Carpano Antica

A risky move, considering she has kaleidoscopes for eyes.

### SWEET HOME SLAMMER \$14

Buffalo Trace, Sloe Gin, Amaretto, Lemon Juice,  
Apricot, Combier

Slammer? I hardly know her.

### PHILADELPHIA GIBSON \$12

Grey Goose, Carpano Bianco, Imbue Dry Vermouth

*THE GANG DRINKS A GIBSON*

### APEROL WE'VE BEEN THROUGH \$12

Aperol, White Wine, Soda

This year's been a total spritzshow.

### TOPE MARGARITA

Tequila, Agave, Orange Blossom, Lime

I blew out my flip flop.