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

Daytime

DINNER

Prix Fixe
$50 /person

1st

LITTLE GEMS
lemon vinaigrette, radish, pistachio (v, gf)

CAESAR 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

(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 DEVILED 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 RILLETTES $4
sourdough, dill cream fraiche

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

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**Beverages**

**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

**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.