
OSTRICH ROOM

SNACKS

HOMEMADE PICKLED VEG \$5
Assorted vegetables marinated
in housemade brine

VEGETABLE CHIPS \$7
Sunchoke, beet, parsnip,
homemade tzatziki

BASKET OF FRIES \$8

FOCACCIA \$9
Homemade with olive mix, basil
pesto, burnt tomato salsa

**CHEESE &
CHARCUTERIE BOARD** \$28
Smoked turkey pastrami, herbed sirloin roast
beef, smoked gouda, Bavarian blue, goat milk
brie, semicured manchego sheep cheese, onion
jam, grain mustard, crostini

SOUP DU' JOUR

COUSCOUS SOUP \$18
Squash, cauliflower, cabbage, spices simmered
with chicken broth, offering a perfect balance
of savory and warm flavors



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness.*

DINNER

GREEN SALAD \$14
Bibb lettuce, endive, nectarine, spiced
walnuts, frisée, parmesan crisp

**SMASHED BAKED
POTATO** \$14
Provolone cheese, bacon, crispy
oregano, and tzatziki
• or vegetarian: olives and kale
instead of bacon

**CRISPY MINI
CHICKEN SCHNITZELS** \$17
Horseradish mayo
• add: fries or side salad +5

SALMON CARPACCIO \$18
Chili, cilantro, radish, spring
onion, and blood orange

POLENTA \$20
Asparagus, greens, parmesan

BURGER & FRIES \$23
Homemade chuck patty served with
lettuce, tomato, onion, and cheese
• or vegetarian: with homemade red rice
and mushroom patty

ARAYES \$24
Lamb pita, roasted vegetables,
and green tahini

DESSERT

TAHINI SEMIFREDDO \$10
Caramelized coriander and pistachio

CREME BRULEE \$11
With strawberries

CHOCOLATE TART \$12
Dark chocolate with buttered crust

APPLE CRUMBLE \$12
Handpicked apples, buttered crumble, seasonal spices

OSTRICH ROOM

COCKTAILS

JUMANJI \$16
Gin, ginger, banana, passionfruit, lime

THE G \$16
Vodka, aperol, lemon, pamplemousse

PLUM SOUR \$16
Rye or Bourbon, Plum I Suppose, frangelica, lemon, simple

EARTH & FIRE \$16
*(Spicy Margarita) reposado, mezcal, carrot, ginger, serrano, lime

BALADI OLD FASHIONED \$17
Scotch, ancho reyes, bergamot, herbal tea syrup

FIRESIDE \$17
Mezcal, creme de cacao, amaro montenegro

**"STOUT & SOUL"
ESPRESSO MARTINI** \$15
Irish Whiskey, banana, chocolate, espresso, stout

LIMITED "SPECIAL" COCKTAILS

TORTILLA NEGRONI \$16
Empirical X, campari, sweet vermouth, tortilla, bitters
*Negroni Lovers

WINTER'S EMBRACE \$16
*(Milk Punch) Blended Rum, calvados, gingerbread, lime, spices, clarified in local whole milk

RED ROOTED MANHATTAN \$16
Kyro Rye Whiskey, Sweet Vermouth, Empirical Cilantro, Caramelized red onion tincture, Bitters
*Manhattan Lovers

SOUTHBOUND DIRTY MARTINI \$15
Empirical X, Manzilla Sherry, Housemade brine, Jalapeno

N/A LIBATIONS

BLOSSOM & BLOOM \$14
Garden 108, white peach & jasmine soda

BEER N/A

N/A HOP WATER \$5

**N/A COLLECTIVE ARTS
IPA** \$6

**N/A COLLECTIVE ARTS
STOUT** \$6

BEER

BUDWEISER \$4

GRAFT CIDER "SPACE & TIME" PEAR \$7

SCHILLING "ALEXANDER" PILSNER \$8

TRIPPING ANIMALS "RASTA STRIPE" \$9

BISSELL BROS. "RECIPROCAL" NEIPA \$12

BATTERY STEELE "FLUME" DIPA \$12

**SINGLECUT "ERIC MORE COWBELL"
STOUT** \$10

WINE

SPARKLING:

VENETO BIANCO FRIZZANTE \$14/55
MARY TAYLOR "SOFIA BRESCIA"; ITALY

PET-NAT "GAILLACOISE" \$16/65
MARY TAYLOR "NATHALIE LARROQUE"; FRA

WHITE:

SAUMUR BLANC \$15/55
MARY TAYLOR "FRANCOIS-XAVIER"; FRA

WHITE BURGUNDY \$17/70
MARY TAYLOR "MICHEL PAQUET"; FRA

POUILLY-FUISSE \$95
CHATEAU-DES-RONTETS POUILLY FUISSÉ
"CLOS VARAMBON" 2021

RED:

NERO D' AVOLA \$15/65
"2023 MARY TAYLOR WINES 'ANNAMARIA
SALA' ROSSO SICILIA

COTE DU RHONE \$16/75
LA CABOTTE "COLLINE"; FRA

RED BURGUNDY \$17/85
2022 MARY TAYLOR'S ALICE BERTHIER
ROUGE, COTEAUX DU GIENNOIS AOC,
LOIRE, FRA

BRAUCOL \$75
"2023 STEPHANE LUCAS 'PAPILLON D'ORPHEE',
IGP COTES DU TARN, FRANCE

ROSE:

TOSCANA ROSATO \$15/55
COSIMO MARIA MASINI "MATILDE"; ITALY