

Tuesday Night Steak Frites

Every Tuesday Night, 5-9pm

Tiny Tini

caprock vodka or gin, fino sherry 12
choose a lemon twist or castelvetro olive

The Frenchie

caprock vodka, pineapple,
hibiscus 12

Sundown

amontillado sherry, carpano
bianco vermouth, angostura 12

Saint Cosme, Micro Cosme, **Sauv Blanc
& Viognier**, Rhône, France (2022) 10/40

Bodegas Olivares, Altos de la Hoya,
Monastrell, Jumilla, Spain (2020) 10/40

*Each entrée comes with a
house salad & choice of side*

8 oz. Prime Hanger 58

8 oz. Prime Coulotte 45

8 oz. Prime Center Cut Sirloin 55

8 oz. Local Grass-fed Flat Iron 55

**24 oz. Local Grass-fed
Porterhouse 100**

Miso Glazed Ora King Salmon 47

Barramundi Sea Bass 44

Local Striped Bass 42

sides

Hand Cut Kennebec Fries

Roasted Asparagus & Hollandaise

**Roasted Broccolini &
Sweet Onion Vinaigrette**

Beer Battered Onion Rings

Pommes Dauphinoise +5

*A 2% convenience fee will be added to all
non-cash payments 4.16.24*

dessert

Gabby's Dessert Special
ask about today's selection

Homemade Frozen Custard
ask about today's flavor 10

Root Beer Float
homemade frozen custard,
IBC root beer 12

Tiny Waffle Cones
traditional norwegian krumkake,
fresh whipped cream, wild swedish
lingonberries 10

liquid dessert

House made **Gingercello** 13

Lustau 15 yr. East India Solera Cream
Sherry, Palomino & Pedro Ximénez,
Jerez, Spain 12

coffee & tea

Wild Coffee Roasters, Silt, CO
tableside french press for two
regular or decaf 16

Rare Tea Cellars, Chicago, IL
earl grey crema, mint heritage,
emperor's chamomile 7

