

Commons Club

STARTERS

- CHILLED GREEN GARLIC & ARTICHOKE SOUP** 8 / 15
Little Moon oysters & their crackers, sunchoke oil
- SPRING PEA SALAD** ^V 15
Endive, radishes, cucumbers, rye berry dukkah
herbed buttermilk dressing
- DEVEILED DUCK EGGS** 14
Duck confit, duck armagnac sausage, long pepper
mushroom, rhubarb
- NETTLE TOAST** 16
Burrata, pinenuts, morel mushroom, fennel pollen
- FRIED BRUSSELS SPROUT SALAD** ^V 17
Lima beans, golden raisins, sourdough croutons
cardamom yogurt, apple cider vinaigrette
- BBQ SHRIMP** 20
Brown butter, fermented garlic, espelette, lemon
bottarga breadcrumbs
- TEMPURA FRIED ASPARAGUS** ^V 17
Whipped green goddess ricotta, everything spice
- SPAGHETTI & MEATBALLS** 20
Pappardelle pasta, veal meatballs, fava beans, porcini
madeira, parmesan
- RABBIT & GREEN ONION SAUSAGE CABBAGE ROLLS** 19
Carrot puree, spiced mustard, fermented baby turnips

MAINS

- STRIPED BASS** 34
Artichoke, fingerling potato, gordal olives, nettles
spring onion soubise
- GRILLED HANGER STEAK** ^{GF} 38
Gigante beans, asparagus, pimenton, salsa verde
- ROASTED HALF CHICKEN** ^{GF} 33
Pomegranate glaze, green chickpea puree, cress
eggplant, sumac, pistachio
- LA WAGYU SMASH BURGER** 25
Two patties served with cave aged cheddar
horseradish beer mustard, caramelized onions
pickled zucchini, arugula
- PORK OSSO BUCCO** 35
Farro verde, vignole, mint chimichurri
- BLACKENED RACK OF LAMB** ^{GF} 39
Rice grits, spring peas, kale, cauliflower masala
- WILD MUSHROOMS** ^{VG} 27
Gumbo z'herbes, spring greens, brassica
puffed rice 'krispies'

20% gratuity will be automatically applied for parties of six or more.
No split checks; we kindly accept up to four separate payments.

This is a cash-free restaurant. Card and Room Charge payment only.

You are most welcome to bring a special selection not currently featured
in our cellar, our corkage policy is \$35 per 750ml bottle. Thank you for
observing our three bottle limit.

SPRING 2024 | EXECUTIVE CHEF CHRIS BORGES

SIDES

- SHOESTRING FRIES** 7
Garlic aioli
- CAULIFLOWER & PEA MASALA** 8
- ARTICHOKE POTATO HASH** 9
Gordal olives, spring onion soubise
- GIGANTE BEANS** 9
Asparagus, salsa verde
- SPRING VIGNOLE** 8
Mint chimichurri

DESSERTS

- PAVLOVA** 11
Lavender, yogurt cream, spring berries
caramelized honey
- VALRHONA CHOCOLATE TART** 12
Anjou pear, herbsaint, cinnamon, chantilly
- CHEESECAKE MOUSSE** 12
Blackberry curd, citrus, lace cookie
- APRICOT BREAD PUDDING** 12
Hibiscus syrup, saffron, ginger
cardamom cream cheese
- DAILY SELECTION OF ICE CREAM** 8
- DAILY SELECTION OF SORBET** 8

Common Club

CRAFT COCKTAILS

NEUTRAL GROUND 15
Hendricks, St Germain, Aperol, lemon

POLYNESIAN PUSH POP 16
Plantation Pineapple Rum, falernum liqueur, orgeat lime grapefruit, polynesian bitters

BETTER THAN YOUR EX 16
False River Spiced Rum, lime, star anise infused agave meringue

PRETTY WOMAN 17
Tanqueray, yuzu, strawberry, coconut milk, lemon orange bitters, clarified

BANANA BREAD OLD FASHIONED 18
High West Bourbon, Tempus Fugit Banana Averna Amaro, Nocello, orange bitters
*contains nuts

SONG BIRD 15
Seven Tails Brandy, all spice dram, pineapple lime, demerara

MR. ESPRESSO 16
Ketel One or Don Julio
Borghetti espresso liqueur, Averna Amaro, praline and pecan liqueur, La Colombe Cold Brew, vanilla
*contains nuts

ZERO PROOF COCKTAILS

THE BUTTERFLY EFFECT 14
Seedlip Garden 108, lavender peaflower tea lychee, lemon

ORANGE MULE 14
Seedlip Grove 42, orange, brown sugar ginger beer

HIBISCUS GINGER TEA 14
ginger ale, lemon

CADILLACS & CLASSICS

CADILLAC MARGARITA 22
Avion Tequila Reposado, Cointreau, lime Grand Marnier floated

REMY 75 22
Remy 1738 Cognac, Cointreau, lemon, sparkling wine

VESPER MARTINI 20
Hendricks Gin, Chopin Vodka, Lillet Blanc pearl onion

CLASSIC OLD FASHIONED 22
Weller Select Bourbon, demerara Regans' Orange Bitters

NOLA SAZERAC 25
Woodford Rye, demerara, Peychaud's Bitters, Herbsaint

JAPANESE MANHATTAN 25
Tokai Suntory, Carpano Antica, Bitter Truth Drops & Dashes Wood

VIEUX CARRE 25
High West Rendezvous Rye, Remy 1738 Cognac Punt E Mes, D.O.M Benedictine

BOULEVARDIER 21
Monkey Shoulder, Carpano Antica, Campari

SPARKLING *by the glass | bottle*

NV, Cavicchioli Prosecco 11 | 55

NV, Poggio Costa, Prosecco Rose Brut 12 | 60

2017, Argyle, Willamette Valley, Brut 22 | 110

Veuve Clicquot, Champagne, NV 150

ROSÉ *by the glass | bottle*

2021, OZV, Rosé of Primitivo, CA 11 | 55

2022, Atlantique, Bordeaux Rosé, FR 11 | 55

2022, Chateau de Corcelles, Rosé d'une Nuit 13 | 65

Beaujolais Rosé, FR

WHITE *by the glass | bottle*

2021, Cantina di Casteggio, Pinot Grigio 12 | 60

2021, C.V.N.E 'Monopole,' Rioja, Blanco Seco 12 | 60

2021, Stadt Krems, Kremstal, Austria 13 | 65

Grüner Veltliner

2021, J.-Francois Merieau, 'L'arpent des Vaudons' 14 | 70

Touraine, FR, Sauvignon Blanc

2021, Au Bon Climat, Chardonnay 16 | 80

2021, My Favorite Neighbor 18 | 90

San Luis Obispo, CA, Chardonnay

RED *by the glass | bottle*

2021, Cooper Mountain, Willamette Valley, Pinor Noir 15 | 75

2021, Quest, Paso Robles, California Red Blend 14 | 70

2020, Bastioni die Collazzi, Chianti Classico 14 | 70

2022, Aguijona de Abeja, Argentina, Malbec 14 | 70

2021, Architect, Sonoma, Cabernet Sauvignon 16 | 80

2021, My Favorite Neighbor 20 | 100

Paso Robles, CA, Cabernet Sauvignon

BEER

Urban South, Paradise Park 7

Urban South, Poboy Amber 7

Kona Brewing Co. Big Wave Golden Ale 7

Golden Road, Mango Cart 7

Gnarly Barley Jucifer IPA 7

Draught IPA, Lagunitas, Draft 7

Dos Equis, Draft 7

Abita Amber, Draft 7

Voodoo Ranger IPA, Draft 7

Bud Light, Draft 7

Miller Lite, Draft 7