

COCKTAILS

barrel thief

bbq fat washed whiskey,
orange liqueur, angostura bitters 16
**rich - savory - herbal*

legend has it

ardito amaro, lemon, blueberry 14
**berry-sweet - luscious - layered*

howling for you

windrow vodka, raspberry-basil, lemon,
sweet vermouth, foam 15
**delicate - herbal - silky*

opposite shore

aveller gin, tonic-lime reduction 15
**botanical bouquet - zesty - bright*

instant crush

agave, pineapple, fresno, lime,
orange liqueur 15
**piquant - tropical - floral*

ohm

agave, orange liqueur, lime, pilsner 15
**crisp - semi-dry - citrus*

artsy friends

white rum, blackberries, mint, lime, soda 15
**fresh - light - berry*

espresso martini

windrow vodka, orange liqueur, vanilla 14
**hold - awakening - luscious*

WINE

red blend

**floral - spiced - lush*
6oz | 12

chardonnay

**bright - honeysuckle - citrus*
6oz | 12

sparkling

**green apple - apricot - semi sweet*
6oz | 12

HARD SELTZER

**contains trace amounts of gluten*

soak seltzer: mixed berry (C)

**mixed berry - tart - crisp*
4% | 16oz | 7

NO BUZZ

coconut sunrise

coconut water, blueberry,
pineapple, lime, orange 6

cherry crush

cherry, hibiscus, lime, seltzer 6

mint smash

lemon, mint, choice of bubbles or flat 6

shirley

house grenadine, lemon, lime 5

MUNCH

gougeres gruyere 8

deviled eggs chicken cracklings, charred onion ash, aleppo 8 GF

oysters wild ale mignonette 3.5ea.

island creek oyster tinned fish pickled vegetables, country loaf, lemon
mariscadora scallops (Spain) 22
mariscadora mussels (Spain) 26
pinhais sardines (Portugal) 18
pinhais mackerel (Portugal) 22

SHARE A LITTLE

baby gem preserved lemon relish, citrus, tahini vinaigrette 14 V GF

chicken rilette pickled vegetables, sweet pepper relish, whole grain mustard 11

latkes cauliflower, tarragon, creme fraiche 12 VEG GF

burratini cherry tomato escabeche, caper gremolata, aleppo tart 18 VEG

SHARE A LITTLE MORE

oyster mushrooms risotto, butternut squash, spinach, aged alpine 22

scallops row 7 corn succotash, black eyed peas, aveller gin 25

lamb carrots, feta sumac yogurt, mint chimichurri 28 GF

pork belly broccolini, apple, sambal vinaigrette 26 GF

SWEETS

cherry sorbet bowl ardito amaro, anise hyssop, candied pistachios, oat crumble 8 V GF

caramelized white chocolate cheesecake balsamic roasted strawberries, black pepper 10 VEG

chocolate cake pm dawn coffee stout, valrhona, chantilly 9 VEG

** indicates tasting notes*

BEER

CLASSIC

valley triticale saison

saison | 6.9% | 16oz | 8

**dry - banana bread - floral*

summer ale

ale | 5.8% | 16oz | 8

**sweet orange - elderflower - refreshing*

saison du row

farmhouse ale | 7% | 330ml | 9 (B)

**white pepper - hay - crisp*

little trillium

saison | 5.4% | 330ml | 9 (B)

**white pepper - honeyed biscuit - summer sipper*

HOPPY

fort point pale ale

pale ale with citra | 6.6% | 16oz | 10 (C)

**spruce - zested lemon - balanced*

from the top to the bottom

pale ale with citra, motueka & nelson sauvin

| 7% | 16oz | 10

**grape - lime - grapefruit*

collaboration with messorem brewing

olmsted ipa

ipa with chinook, nelson sauvin, galaxy

| 7% | 16oz | 10

**juicy mango - dried citrus - robust*

storrowed

DIPA with citra & kohatu | 8.4% | 10oz | 10

**pear - grapefruit pith - velvety*

FRUITED

daily serving: strawberry & blueberry

fruited berliner weisse | 4% | 10oz | 8

**berry - juicy sweet - tart*

WILD & SOUR

fated farmer: blueberry 2024

spontaneous fermented ale | 8% | 330mL | 9 (B)

**mixed berry pie - baking spices - boastful*

bees

american wild ale | 7.2% | 330mL | 9 (B)

**floral honey - lemongrass - medium body*

SPONTANEOUS

habitat: 2023 pinot noir

spontaneous fermented ale | 7.7% | 500ml | 28 (B)

**cherry - oak - tart*

habitat: 2024 blend 01

spontaneous fermented ale | 6.3% | 500ml | 17 (B)

**apricot - light hop - tangy*

ROASTY

endless cacao

imperial stout with cacao | 15.6% | 5oz | 13

**brownie batter - sweet chocolate - roasty*

objective lens

imperial stout with vanilla | 15.1% | 500ml | 34 (B)

**baked sugar cookie - milk chocolate - heavenly*

collaboration with bottle logic brewing

ASK YOUR SERVER FOR THE FULL DRAFT LIST!

** indicates tasting notes - (l) lactose or dairy products, (n) contains nuts, (b) bottle*

5 oz pours are available for most draft beers. please ask your server about current offerings.