



ECLECTIC COCKTAILS



LAVENDER LEMON DROP 16

*lavender vodka, lillet blanc, lavender,
lemon, lavender bitters*

SOUTHSIDE FIZZ 16

*gin, aloe liqueur, mint, lemon,
lime, prosecco*

SPA DAY 16

*cucumber vodka, elderflower liqueur,
coconut water, lime, agave, cucumber*

MAN ON THE WING OF THE PLANE 16

*bulleit bourbon, amaro montenegro,
pomegranate, lemon*

STRAWBERRY FIELDS FOREVER 16

*vodka, strawberry, basil, lemon,
black walnut bitters*

RYE WOULDN'T YOU? 17

*bulleit rye, liquore strega nonna, luxardo
maraschino liqueur, lemon, cherry*

SAGE OF AQUARIUS 16

*spiced rum, sage, grand marnier,
honey, cinnamon, lime*

HONEY, I'M DRUNK 16

*reposado tequila, honey, cinnamon,
cointreau, carpano antica, amaro
montenegro, lime*

GINZ WANT MORE? 16

gin, aperol, grapefruit, vanilla, lemon

RITUAL MARGARITA 16

*blanco tequila, carrot juice,
cointreau, lime, agave, hibiscus salt*

PATIO PUNCH 16

*coconut rum, ginger, lime,
pineapple, roscato sweet red wine,
jamaica's finest ginger beer*

BEANI-TINI 16

*vanilla vodka, borghetti amaro,
brown sugar, coldbrew*







WINES

BY THE GLASS

RED

penfold max, cabernet sauvignon, australia 16

proverb, cabernet sauvignon california 14

campet ste marie, pinot noir, pays d'oc, france 16

pessimist, red blend, paso robles 16

punta pays, malbec, argentina 16

WHITE

proverb rose, california 14

william hill, chardonnay, california 16

chalk hill, chardonnay, russian river valley 16

white haven, new zealand sauvignon blanc 16

the applicant, sauvignon blanc, chile 14

castello di gabbiano, delle venezie, pinot grigio 15

hogue, riesling, washington 15

fontana fredda, moscato di asti, piedmont, italy 14

perfect bubbly, mazza vineyards, lake erie prosecco pa 10

DRAFT

allagash white 8 *miller lite* 7

11th hour, new cult ipa 9 *yuengling, traditional lager* 7

BOTTLES & CANS

heineken 8 *topo chico hard seltzer* 9

dos equis 8 *arsenal cider, fighting elleck* 10

michelob ultra 7 *rotating house stout selection* 9

hitchhiker, bane of existence ipa 9 *heineken 0.0* 9

grist house, house sour selection 9





STARTERS

SHRIMP COCKTAIL 24

*traditional cocktail sauce,
stone sauce GF, DF*, S*

TUNA POKE* 23

*sashimi grade tuna, togarashi spice,
poke sauce, avocado, prawn chips DF, S*

CRAB FONDUE 22

*blue crab, humboldt fog goat cheese,
parmesan, asiago toast points S*

FRIED BURRATA 16

*creamy pomodoro sauce, basil oil,
balsamic glaze, grated parmesan V*

DEVILED EGGS 10

*candied bacon, smoked paprika GF, V**

BRULÉED ORANGES 13

goat cheese, local micro greens GF, V

FRIED GREEN TOMATOES 11

green goddess, pickled red onion V

WARM FIG & PROSCIUTTO

FLATBREAD 20

*fig jam, fresh mozzarella,
spiced honey, arugula V**

GARLIC CONFIT HUMMUS 14

*pine nuts, sundried tomato, cucumber,
carrots, naan GF*, DF, V, VG, N**

STEAMED EDAMAME 8

tajin seasoned GF, DF, V, VG

ARTISANAL BREAD BOARD

*chef's selection of compound butters V
small 7, large 13*





SOUPS

FRENCH CARAMELIZED ONION SOUP 14

provolone, gruyere



CAROLINA SHE-CRAB BISQUE 16

*cream sherry, local micro greens,
black garlic crème fraiche GF, S*

SALADS

ROASTED BEET ARUGULA SALAD 15

*goat cheese, blueberries, pistachio dust,
champagne vinaigrette GF, V, N**

ICEBERG WEDGE 13

*creamy blue cheese dressing, tomato,
blue cheese crumbles, pickled red onion, bacon,
grated hard boiled egg GF*

HOUSE MIXED GREENS 9

*red wine vinaigrette, pickled red onion,
candied pecans, gorgonzola GF, DF*, V, VG, N**

CHOPPED CAESAR 10

*creamy caesar dressing, shaved grana padano,
toasted parmesan brioche crumbs GF*, V*

DUMPLINGS

6 to an order

PORK STREET 15

chili honey sauce, shaved scallions, sweet peppers

SPINACH EDAMAME 12

kimchi, thai basil oil V

SHRIMP 17

rainbow carrot and cucumber, sweet soy S





SIGNATURE ENTRÉES

SOUS VIDE BEEF SHORT RIB 39

*burgundy wine demi, pearl onions,
carrots, parmesan grits GF*

CHILEAN SEA BASS GF 48

*butternut squash puree, prosciutto bacon,
sage meuniere sauce GF*



8 OZ FILET MIGNON 55

12 OZ NY STRIP 52

choose a side

*mashed potatoes, butternut squash puree
au poivre sauce, chimichurri, peppers
mushrooms & onions, or bearnaise*

add one, 6oz lobster tail 32

add one, crab cake 24



ASIAN INSPIRED FRIED CHICKEN 32

szechuan syrup, asian slaw, micro basil



SIDES

CITRUS SWEET & SOUR BRUSSEL SPROUTS 13 DF, V, VG

ROASTED CARROTS WITH WHIPPED FETA 14 DF*, V, VG*

COLLARD GREENS 13 GF

WHIPPED MASHED POTATOES 10 GF

TRUFFLE FRIES 12 V

ASPARAGUS 12 GF, DF, V, VG

GREEN BEANS WITH PRESERVE CITRUS 13 GF, V

BBQ BAKED SWEET POTATO WHIPPED MASCARPONE 12 GF, DF*, V, VG*



SEAFOOD

TERIYAKI SALMON 38

honey, apricot, whole grain mustard glazed, asian slaw, soba noodles in peanut dressing GF, DF, N**

SEARED TUNA SASHIMI* 42

sesame, togarashi, wasabi aioli, sweet soy, ginger scallion oil, pickled ginger, cucumber GF, DF*

FINE HERB PANKO CRUSTED HALIBUT 48

caviar cream, lump crab meat, pickled pepper relish, spun daikon, local micro greens S

CRAB CAKES 48

two crab cakes, house remoulade S

VEGETARIAN

CHAMPAGNE BRAISED CAULIFLOWER STEAK 32

*butternut squash puree, pickled pepper relish
GF, DF, V, VG*

PASTA

ASIAGO STUFFED GNOCCHI 34

*sweet corn chowder, roasted corn elote,
cotija, micro basil V*

LOBSTER MAC & CHEESE 45

*claw & knuckle lobster meat, blue claw crab meat,
5 cheese mac and cheese, sherry cream sauce,
parmesan panko S*

CAVATAPPI 26

*vodka tomato cream sauce, grilled chicken V**





DESSERTS

NOT YOUR GRAM'S STRAWBERRY PRETZEL SALAD 14
*fresh strawberries, strawberry mousse, pretzel crumble, strawberries and cream sauce GF**

ROCHER ME AWAY 16
hazelnut mousse, salted caramel, gold leaf, toasted hazelnuts, dark chocolate shell N

LEMON DREAM 14
layered lemon cake and white chocolate cheesecake, lemon curd, lemon gastrique, almond lace topping N

SEVEN LAYER CAKE 18
seven layers of chocolate cake layered with a silky chocolate buttercream and fruity passionfruit

SEASONAL CHEESECAKE 15
homemade crust, smooth creamy cheesecake with seasonal flavors

PITTSBURGH COOKIE TABLE 19
homemade assorted cookies N

HOLY SH*T BANANA SPLIT 13
bruleed banana, served with chocolate, vanilla, strawberry ice cream, finished with strawberry sauce, salted caramel, caramelized peanuts, and chocolate brownies



DESSERT COCKTAILS



CEREALSLY AWESOME
vodka, cereal milk ganache, vanilla, fruity pebble rim

THE HUSTLER
four roses bourbon, carpano antica, tiramisu liqueur, chocolate bitters, chef zoe's chocolate truffle



ALMOND TORTE
vodka, disaronno amaretto, bailey's, orgeat, chocolate liqueur, oat milk

DESSERT SHOOTERS

two 22, four 40

WAKE UP SHOT
disaronno amaretto, borghetti, bailey's, coldbrew

BANANA'S FOSTER HOME FOR IMAGINARY FRIENDS
vanilla vodka, banana liqueur, amaretto, chocolate liqueur

THE HERKY & J
skrewball peanut butter whiskey, pomegranate, strawberry preserves

TWO CHAMP-BONGS 14

