CATTLE CALL

~An open audition~

SNACKS

BEEF TARTARE* dijonnaise, yolk gel, arugula, grana padano, brioche 14

PORK BELLY grits, miso-tare, scallion-ginger marmalade, red onion 15

CAPPELLETTI corn, shishito, grana foam, sherry glaze 16

BREAD SERVICE focaccia, brioche, seasonal butter, spread 6

MOMO (4PC) tomato achar, salsa macha, scallion 8

PORK, CHICKEN, or MUSHROOM

ACT ONE (SHARE PLATES)

SMOKED CARROTS hummus, cucumber achar, lemon, focaccia 17

BURRATA honeydew, honeycomb, prosciutto, hazelnut 18

CHARCUTERIE cured meats, cheeses, accoutrements, brioche 20

TUNA CARPACCIO* charred vinaigrette, tomato, jalapeno, caper, lime 20

ACT TWO (ENTREE PLATES)

SCALLOPS* grits, zucchini, corn, basil, chicken jus, pickled green tomato 52

CHICKEN BREAST* smoked gouda mornay, rosti, swiss chard, tomatillo salsa, radish 32

MUSSELS cherry tomato, salsa macha, shallot, chardonnay, focaccia, cilantro 25

BURGER* morgan ranch beef, 'merican cheese, shredettuce, red onion, pickles, rosti 25

PRIME BEEF dashi rice, bokchoy, horseradish yuzu cream, whiskey soy jus

*7 oz teres major** 30

*12oz Morgan ranch ribeye** 60

*32oz North 40 cowboy cut ribeye * 195 (serves 2-4, call 24 hours ahead to order, yeehaw)*

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS ***

WE PROUDLY SOURCE MEATS, PRODUCE, AND INGREDIENTS FROM LOCAL FARMS

Chef de Cuisine: Abraham Vidaurre (THE BAD BOY OF 16th STREET)
Senior Chefs de Partie: Angie Shipley (AIOLI), Alayna Landis (THE GIRL WITH THE CHICKEN TATTOO)
Chefs de Partie: Naresh Lohar (SMOKEY THE BEAR), Rocky Shrestha (CHEF DE PARTY), Dareli Guerrero Betancourt (THE DOCTOR), Junior Teran (THE BIG CHEESE), Lily Goossen (LILY BEAN), and K'Juan Wheeler (WONTON)

-A gratuity of 20% is automatically added to table of 5 or more-

CREDIT CARD FEE NOTICE: *If you use a credit card, we will charge an additional 3% fee and any applicable taxes to help offset processing costs. This is not more than we pay in fees*

AFTER DINNER

FINAL BOW (SWEETS)

PONCHIKI

dark chocolate cremeux, ricotta, cinnamon, smoked salt, evoo 10

HONEYDEW SORBET

compressed melon, strega gel, kiwi, sparkling wine 9

LOVE KNOT

cardamom, coffee ice cream, white chocolate crumb, whipped cream 10

WHIPPED RICE PUDDING

pineapple compote, meringue, coconut, cherry 8

BUY THE KITCHEN A BEER

cowbell, cheers, dancing, good times, cowbell 10

DESSERT COCKTAILS

THIN MINT-INI

chocolate vodka, creme de menthe, creme de cocoa, heavy cream 13

KEY LIME MARTINI

vanilla vodka, coconut cream, lime juice, cream 13

DIGESTIF 1.5 OZ | 2 OZ

STREGA LIQUOR 10 | 13

FERNET BRANCA 9 | 12

LEMONCELLO 8 | 11

CYNAR ARTICHOKE 8 | 11

GRAN MARNIER 10 | 13

AMARETTO 8| 10

COFFEE

FRENCH PRESS Rally Coffee

“Mexico” blend

20 oz 6 | 32 oz 10

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