

LUNCH

WEEKDAYS 12 PM - 3:30 PM

COCKTAILS

WILLOW BLOODY 20 *savory, fresh, indulgent*

Ketel One vodka, house-made bloody mary, snow crab claw, bleu cheese olives

MAPLE OLD FASHIONED 20 *rich and balanced*

WhistlePig Piggyback bourbon, WhistlePig maple syrup, orange bitters

BUCKET OF BUBBLES 75 *crisp, lively, luxurious*

3 Chandon Sparkling Rosé splits & 2 Moët & Chandon Imperial Brut splits
make it all Moët 25

LIMONCELLO SPRITZ 17 *bright, bubbly, refreshing*

limoncello, prosecco, club

ENTREES

CRISPY SHRIMP WRAP 24

crispy togarashi shrimp, cabbage slaw, grilled pineapple, spicy mayo, flour tortilla, French fries

POKE BOWL 26

sushi rice, Bluefin tuna, sliced cucumber, edamame, seaweed salad, scallions, avocado, radish, jalapeno, sriracha mayo, micro cilantro, soy ginger dressing

FRIED CHICKEN SANDWICH 18

fried organic chicken breast, hot honey, toasted brioche, sweet hot pickles, ranch dressed arugula & fennel salad, French fries

FULTON FISH TACOS 18 / GF

rotating fish selection, corn tortilla, salsa macha, pineapple pico de gallo, pickled red onion, radish

STEAK SANDWICH 26 / GFA

grilled flat iron, toasted ciabatta, slow roasted peppers, shaved Parmesan, wild baby arugula, garlic aioli, chimichurri, French fries

TUNA GYRO 24

Bluefin Tuna, lavash, hummus, cucumber, shredded lettuce, tomato, red onion, cilantro, white sauce, French fries

BARISTA

decaf available for all coffee options

HOT OR ICED COFFEE 5

CAPPUCCINO 8

HOT OR ICED LATTE 8

ESPRESSO 5

DOUBLE ESPRESSO 8

HOT TEA 6

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

20% gratuity may be added to parties of 6 or more.
\$3 split charge for salads. \$6 split charge for all entrees.

GF: Gluten Free
GS: Gluten Sensitive
GFA: Gluten Free Available
V: Vegan
DFA: Dairy Free Available