

## STARTERS

<b>Bread &amp; "Butter"</b> housemade bread, bone marrow, rosemary, salt	10
<b>Salmon Crispy Potato</b> spicy salmon tartare, potato pave, sweet soy	16
<b>Colossal Shrimp</b> old bay, atomic cocktail sauce, lemon (chilled) GF	34
<b>Tuna Tartare</b> raw ahi tuna, crispy shallots, spicy sauce, shrimp chips* GF	28
<b>Mediterranean Salad</b> hummus, tomato, cucumber, roasted pepper, feta, grilled pita	16
<b>Chicken Kale Salad</b> shredded chicken, cranberry, avocado, almonds, parm, rye vinaigrette GF	21
<b>Classic Caesar</b> chopped romaine, aged parmesan, white spanish anchovy	16
<b>Beef Tartare</b> raw kosher beef, smoked olive oil, local florals, pink peppercorn cracker *	18

## SHARABLES

<b>Grilled Broccolini</b> house-made stracciatella, rosemary honey, snap peas, pickled mustard seed	18
<b>Heirloom Carrots</b> carrot-coconut puree, argentinian-spiced almonds, V/GF	14
<b>Sesame Brussels Sprouts</b> kimchi yogurt, ssamjang	16
<b>TLP Potatoes</b> salt & pepper or bbq spice, curried-shallot aioli GF	12
<b>Cracklin' Ghost Wings</b> sweet & spicy dry rub, umami ranch GF	16
<b>Garlic Shrimp</b> roasted garlic, guajillo chili, olive oil, grilled sourdough	23
<b>Broken Egg Fried Rice</b> kimchi, spinach, egg yolk* GF +	18
<b>Spicy alla Vodka</b> creamy marinara, calabrian chili, basil, parmesan +	24
<b>Truffle Orecchiette</b> parmesan, garlic, black truffle cream +	26
<b>The Last Chicken Sliders</b> pickled banana peppers, yum yum, iceberg, hawaiian bun	18

## MAINS (enjoy solo or shared)

<b>Faroe Island Salmon</b> black garlic soubise, whiskey glazed onions	32
<b>Half Roast Chicken</b> hay-roasted chicken, duck fat potatoes, mustard greens, demi-glace GF	34
<b>Carne Asada</b> marinated flat iron steak, peppers & onions, queso fresco	38
<b>Ohio Heritage Pork Chop</b> maple demi, caramelized apples and hazelnut gremolata	36
<b>Whole Branzino</b> lemongrass, sweet thai chili sauce, fresh herbs, lime,	44
<b>Australian Lamb Chops</b> eggplant puree, labneh, harissa, parsley, grilled pita	48
<b>Ribeye</b> 20 oz bone-in kosher ribeye, chimichurri GF	72

\*add Black Truffle to any dish MP (seasonally available)  
+ add Lobster MP (seasonally available)

## Cocktails

<b>Botanica 14</b> watershed, pope's lavender lemon, domaine de canton, lemon, fee brother's orange bitters
<b>FML Margarita 15</b> habanero infused corazon reposado, crushed mango, lime, agave, sweet chili salt
<b>Golden Globe 15</b> suntory toki, lemon, egg white*, ginger-honey syrup, gold flakes
<b>Sour Patch 15</b> novo fogo cachaca, raspberries, lemon, cane syrup, sour patch rim
<b>Thai Butterfly 16</b> bacardi ocho, orgeat, lime juice, pineapple, butterfly pea flower tea
<b>Clover Club 12</b> middle west vim & petal gin, raspberries, lemon, cane syrup, egg white*
<b>G &amp; T Retro 13</b> suntory roku gin, q tonic, lime, flamed orange, juniper berries, edible flower, thyme, mint
<b>Hibiscus-Berry Mule 16</b> wheatley vodka, hibiscus-raspberry syrup, lime, fever tree ginger beer
<b>Mai Tai 14</b> appleton estate rum, rhum clemente, orgeat, lime, sugar cane, fire
<b>The Last Manhattan 17</b> barrel-aged bulleit rye, carpano antica, fee bros orange bitters, applewood smoke
<b>The Mystic 16</b> serrano-infused astral blanco, grilled pineapple, lime cointreau, tajin, smoke, hellfire bitters

## Seasonal

<b>Vanilla &amp; Pear Old Fashioned I 13</b> woodinville bourbon, marmalade and vanilla bean syrup, orange bitters, caramelized pear
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**Crunch Bar 17**  
chocolate brownie, hazelnut mousse, almond pretzel crunch magic shell

**Confetti Cake 15**  
crème anglaise, buttercream frosting, mitchell's vanilla ice cream

**Tres Leches 16**  
japanese cassata, purple skies farm strawberries, watershed bourbon, crème diplomat

**Japanese Bread Pudding 14**  
banana & winter spices, miso caramel, cold brew whip

GF ~ gluten-free offerings  
Please alert your server about any allergies or dietary restrictions

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Our Dishes are Designed to be Shared  
20% Gratuity Added & No Split Checks for Parties of 6 or More