

RAW BAR

EAST COAST OYSTERS

half dozen 18 | dozen 28

SHRIMP COCKTAIL ^{GF}

cocktail sauce / lemon
17

CEVICHE ^{GF}

shellfish / cucumber / avocado / spiced pepitas / roasted garlic oil
18

SOUP

TOMATO CONCH CHOWDER ^{GF}

crispy prosciutto / paprika oil / chives
8

SALADS

MIXED GREENS ^{GF, V}

cucumber / radish / bleu cheese
white balsamic vinaigrette
12

BURRATA ^{GF, V}

marinated watermelon / tomato / pistachio
black garlic vinaigrette
18

A&B BOWL ^V

mixed grains / black bean / avocado / marinated tomato / radish
pickled onion / cilantro lime vinaigrette
15

5oz ahi tuna 13 / shrimp 8 / grilled chicken 6

SMALL PLATES

WILD MUSHROOM FLATBREAD ^V

goat cheese / garlic cream / spring onion / arugula
16

FRIED CALAMARI

chipotle aioli / pickled chili / lemon
15

SAUTÉED MUSSELS

garlic confit / paprika butter / verjus
smoked tomato / sourdough
21

PORTOBELLO ^V

roasted butternut mash / brussels
toasted pistachio pesto / pickled beets
15

PAN ROASTED OCTOPUS ^{GF}

pequin chiles / crispy garlic / crispy potatoes / cilantro aioli
16

LARGE PLATES

SEARED SCALLOPS

roasted cauliflower puree / garbanzo- chorizo cassoulet
poblano emulsion / pomegranate seeds
30

PAN SEARED CHICKEN BREAST ^{GF}

chorizo cassoulet / cipollini onion / sweet potato / morita jus
22

GRASS FED N.Y STRIP STEAK ^{GF}

braised oxtail / grilled broccoli / roasted potato / bourbon sauce
32

GROUPEL

fennel - lemon crust / sauteed haricot verts / sweet yam
kalamata mustard sauce
28

SANDWICHES

served with choice of french fries, chips or side salad

A&B BURGER

foie gras aioli / truffle pecorino / bibb lettuce / tomato
18

SMOKED TURKEY

avocado / pepper jack / red onion / tomato / green goddess aioli
sourdough
15

CUBAN

roasted pork / ham / swiss / pickle / mustard / mayo
15

GROUPEL SANDWICH

jalapeno aioli / tomato / arugula / brioche
18

SIDES

TRUFFLE FRIES WITH PARMESAN ^{GF, V}

7

SMASHED LOCAL POTATOES ^{GF, V, VG}

lemon cilantro oil
8

[V] VEGETARIAN [GF] GLUTEN FRIENDLY [VG] VEGAN

Please alert your server of any allergies or dietary restraints. Consumption of raw or partially cooked foods, although quite tasty, may increase your risk of foodborne illness.

An automatic gratuity of 18% will be added to all parties of 6 or more.

SPARKLING & CHAMPAGNE

CAPOSALDO PROSECCO

Brut - Veneto, Italy | 11 / 44

JOSEP MARIA RAVENTÓS I BLANC ROSADO

“de Nit” - Vino Espumoso de Calidad, Spain, 2017 | 17 / 68

DOMAINE CARNEROS BRUT

Carneros, California, 2015 | 21 / 84

WHITE

PINOT GRIGIO

Santa Margherita, Alto Adige, Veneto, Italy, 2018 | 17 / 68

GRÜNER VELTLINER

Loimer, “Lois”, Niederösterreich, Austria, 2018 | 13 / 52

ALBARIÑO

Columna, Rías Baixas, Spain, 2018 | 13 / 52

SAUVIGNON BLANC*

St. Supery, Napa Valley, California,
2018 | 12

VIIGNIER

Simeon, “Stefano Vineyard”, Pasco Robles, California, 2017
15 / 60

CHARDONNAY*

Sonoma Cutrer, “Russian River Ranches”, Sonoma Coast,
California,
2017 | 15

ROSÉ

Mirval, Mediterranee, “Studio”, Provence, France, 14 / 56

RED

PINOT NOIR

Diora, “La Petite Grace”, Monterey County, California, 2017
14 / 56

MERLOT

Robert Hall, Paso Robles, California, 2016 | 15 / 60

ZINFANDEL

Earthquake, Lodi, California, 2016 | 17 / 68

RED BLEND*

Rodney Strong, “Upshot”, Sonoma County, California,
2017 | 14

RED BLEND

Robert Mondavi, “Maestro”, Napa Valley, California, 2015 |
20 / 80

CABERNET SAUVIGNON*

Concannon, Paso Robles, California,
2016 | 12

CABERNET SAUVIGNON

Black Stallion, Napa Valley, California, 2020 | 20 / 80

*GREEN. SUSTAINABLE. ENVIRONMENTALLY FRIENDLY

BOTANICAL & TONIC

select your choice of spirit, botanical and tonic from the following categories

15

SPIRITS

choose one

GIN

Oxley Cold Distilled
Brockmans
Aviation
Scapegrace
Copper & King Rose
Roku
Monkey 47 (+\$10)

VODKA

Belluga Allore
Banyan Reserve
Elyx

TEQUILA

Tres Agaves
Espolòn

BOTANICAL

choose one

Rose Petal
Cucumber
Burnt Orange Peel
Lime Peel
Grapefruit Peel
Star Anise
Juniper Berry
Mint
Thyme

TONIC

choose one

Q Classic
East Imperial Yuzu
London Essence Bitter Orange Elderflower
Fever Tree Mediterranean

SPRITZ

APEROL

Aperol / Prosecco / Soda
13

VIOLET

Hendrick’s Midsummer Solstice Gin
Creme de Violet / Luxardo / Prosecco
/Fresh Lemon
16

MARTINI

THE BRINERY

Banyan Reserve Vodka / house-made Dirty Brine
15

VESPER

Sipsmith London Dry Gin / Grey Goose Vodka / Lillet
16

DAIQUIRI

THE HEMINGWAY

Havana Club Rum / Luxardo / Fresh Grapefruit / Fresh Lime
14

HONEY SAGE

Bank’s 5 Rum / Honey / Sage / Fresh Lime / Aquafaba
13