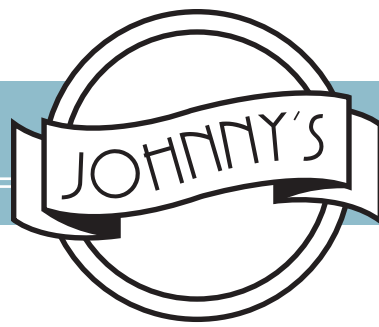


LUNCH & DINNER



COFFEE, TEA, SODA

*Add housemade vanilla bean or Valrhona chocolate syrup
substitute oat milk in any drink*

Johnny's House Coffee <i>notes of nutmeg, pastry & cranberry.</i>	3
French Press For Two <i>Brewed to-order in a french press</i>	12
Iced Cold-brewed Coffee	6
Milk & Honey <i>creamy house cappuccino with clover honey.</i>	6
Chai Tea Latte <i>spiced milk tea, housemade with organic black tea</i> . . .	6
Iced Matcha Latte <i>house made matcha</i>	8
Rosemary Oat Latte <i>house made rosemary syrup with oat milk</i>	8
Lavender Lemongrass Latte	8
Espresso one double-shot, pulled ristretto-style.	4
Macchiato espresso topped with steamed milk	5
Cortado 4oz, espresso & steamed half & half	5
Cappuccino 8oz, espresso & steamed milk	6
Latte 10oz, espresso & steamed milk, hot or iced	7
Pot for One of Hot Tea <i>English Breakfast (black), Chamomile (herbal), Peppermint (herbal), Jasmine Green.</i>	5
Bottled Soda <i>Mexican Coke, IBC Root Beer, Jarritos fruit sodas</i>	5
Bottled Soda <i>Diet Coke, Coke, Ginger Ale, Sprite, Club Soda.</i>	4.50

MONTHLY HIGHLIGHT

Cookie of the Month: Blueberry White Chocolate Chip Cookie

Ask About Our Cocktail of the Moment!



It's women's month in March (should be all year, thanks).
Come celebrate Thursdays with our Girl Dinner, but especially
on 3/8 International Women's Day when we will be celebrating by
supporting a female-owned business with Xila Cosmos!

WINES by the GLASS

SPARKLING	6oz / BTL
Gruet Brut (Albuquerque, NM) NV	13 / 46
Prosecco, Zardetto Brut (Italy) NV	10 / 38
NA Prosecco, Mionetto (Italy) NV	12 / 45
Rosé Sec, JP Chenet (France) NV	11 / 44
WHITE	6oz / BTL
Chardonnay, Lone Birch (Yakima Valley, WA) 2023	9 / 35
Chardonnay, Neyers "304" (Sonoma Valley, CA) 2023	18 / 64
Grüner Veltliner, Paul D. (Austria) 2023	8 / 29
Grüner Veltliner, Pfaffl "Vom Haus" (Austria) 2022	12 / 44
Pinot Grigio, Colutta (Friuli, Italy) 2023	10 / 38
Pinot Gris, Lone Birch (Yakima Valley, WA) 2023	9 / 35
Riesling, Carl Ehrhard "Old School" (Germany) 2022	14 / 49
Riesling, Lone Birch (Yakima Valley, WA) 2022	9 / 35
Sauvignon Blanc, Torrent Bay (NZ) 2023	9 / 35
RED	6oz / BTL
Cabernet Sauvignon, Alexander Valley Vineyards (CA) 2021	17 / 59
Carménère, Las Casas de Vaqueria "Lago Sur" (Maule, Chile) 2022	10 / 36
Malbec, Zuccardi (Uco Valley, Argentina) 2023	11 / 37
Mas de Boislauzon "La Chaussynette" (France) 2022	8 / 28
Merlot, Airfield (Yakima Valley, WA) 2021	14 / 43
Mourvèdre, Cline Family Cellars (CA) 2021.	12 / 42
Pinot Noir, Cono Sur "Bicicleta Reserva" (Chile) 2022	8 / 26
Pinot Noir, Fossil Point (Edna Valley, CA) 2021	12 / 44
Rioja, Cune "Crianza" (Spain) 2020	10 / 35
Tempranillo, El Cortijillo (Spain) 2023.	7 / 26
Zinfandel, Plungerhead (Dry Creek Valley, CA) 2020	11 / 38

Some dishes may contain soy.

Please notify your server of any food allergies.

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

Gratuity of 20% will be added to all parties of 6 or more.

Tony Foreman + Co – Restaurateur

SNACKS & SHARING

Housemade Old Bay Chips, Malt Vinegar Mayo ...	6
Handmade Guacamole, Tortilla Chips ...	15
Hummus, Kalamata Olive Tapenade, Tortilla Chips, Fresh Vegetables ...	15
Shrimp Ceviche, Jicama, Cilantro, Avocado, Tortilla Chips ...	17
Cornmeal Fried Chesapeake Bay Oysters, Old Bayoli ...	12
Tempura Yellow Onion Rings, Ginger Sriracha Aioli ...	12
Sesame Pork Gyoza, Soy Honey Sauce...	13
Macaroni & Cheese...	8

SOUPS & SALADS

Chicken Corn Tortilla Soup, Crispy Tortillas ...	12
Tomato Bisque, Housemade Croutons ...	9
Coconut Curry Butternut Squash Soup, Chili Curry Oil ...	12
Market Greens, Reggiano, Lemon Vinaigrette ...	11
Caesar Salad, Romaine, Croutons, Reggiano, Caesar Dressing ...	15
Pollo and Queso Fresco Salad, Grilled Chicken Breast, Cucumbers, Arugula, Avocado, Sundried Tomatoes, Salsa Verde, Sherry Vinaigrette, Green Apple, Queso Fresco ...	19
Roasted Beet Salad, Market Greens, Apples, Walnuts, Goat Cheese, Spicy Orange Vinaigrette ...	16
Cobb Salad, Grilled Chicken, Market Greens, Bacon, Tomato, Avocado, Egg, Blue Cheese, Red Wine Vinaigrette ...	19
<i>add Chicken ... 7 add Salmon/Steak/Shrimp ... 9 add Fried Oysters... 12</i>	

MAINS

Pan Roasted Dorado, Roasted Cauliflower, Curry Cream Sauce, Crispy Capers ...	36
Grilled Mahi-Mahi Tostada, Black Beans, Poblano Slaw, Cilantro Crema, Tomatillo Salsa, Crispy Corn Tortilla ...	29
Pan Seared Atlantic Salmon, Broccolini, Crispy Carrots, Whole Grain Mustard Sauce ...	31
Roasted Chicken Tacos, Red Tomatillo Salsa, Queso Fresco ...	25
Chef's Omelette Smoked Salmon, Green Onions, Goat Cheese Served with Greens, Reggiano, Lemon Vinaigrette ...	17
Grilled Skirt Steak, Fingerling Potatoes, Caramelized Onions, Whiskey Butter Sauce ...	34
Kiko's Loco Fried Rice, Bacon, Garlic, Scallion, Scrambled Egg, Soy ...	15

SANDWICHES & LIGHTER

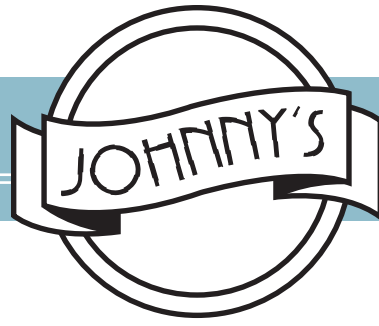
All sandwiches are served with your choice of a side

*additions: Bacon ... 2 Fried Egg ... 2 Chicken ... 7 Tomato & Bacon ... 3 Avocado ... 4
** Gluten Free Bun Available ... 2*

Crispy Chicken Sandwich, Pickled Red Onion, Lettuce, Tangy Sriracha Aioli ...	17
Sourdough BLT, Bacon, Lettuce, Tomato, Mayo** ...	13
Classic Grilled Cheese, Aged Cheddar ...	12
Black Bean Burger, Roasted Red Peppers, Caramelized Onions Pimenton Mayo, Potato Roll** ...	14
Half Pound Turkey Burger, Pepper Jack Pickled Red Onion and Jalapenos, Chipotle Aioli ...	19 **
BBQ Beef Brisket, Smokey BBQ, Poblano Pepper Slaw Pickled Red Onion, Potato Roll ...	17 **
Half Pound Angus Burger, Tomato, Caramelized Onions, Old Bayoli ...	19

SIDES \$6

French Fries | Green Beans | Coleslaw | Caesar | Market Greens | Fruit



SALTY & CRISPY, VEGGIE DISHES		BTL
203s	Sauvignon Blanc, Prisma (Casablanca Valley, Chile) 2023 <i>bright citrus notes leading to a crisp & well-balanced finish</i>	30
305x	Malbec, Catena Zapata (Lunlunta, Argentina) 2021 <i>notes of oak & vanilla do not overpower the dark fruit jamminess</i>	42
310g	Pinot Noir, Winderlea "Bounteous" (Willamette Valley, OR) 2022 <i>plush texture, cherry, spice, and plum notes</i>	72
205g	Sauvignon Blanc, "L'Après-Midi" (Black Knights Valley, CA) 2022 <i>notes of stone fruits, toasted nuts, and green herbs</i>	149
SEAFOOD		BTL
202s	Muscadet Sévre-et-Maine, Domaine de l'Auriere (France) 2022 <i>Melon de Bourgogne for anything from the sea</i>	30
206s	White Blend, Luigi Bosca "De Sangre" (Uco Valley, Argentina) 2020 <i>floral and white fruit notes, delicate palate</i>	57
210g	Sauvignon Blanc, Mauritson (Dry Creek Valley, CA) 2022 <i>lime zest, mango and candied peach - a round and refreshing finish</i>	64
209g	Chardonnay, Ramey (Russian River Valley) 2022 <i>balanced feel and long finish, notes of lemon, apple and allspice</i>	140
WHITE MEAT		BTL
311x	Merlot, J. Lohr "Los Osos" (Paso Robles, CA) 2021 <i>touch of sweet oak & gentle tannins, pairs with anything off the grill</i>	39
318s	Trocken, Max Müller "REDMAX" (Germany) 2022 <i>red berries, soft fruity structure</i>	43
312x	Cabernet Franc, Catena (Mendoza, Argentina) 2021 <i>full rich mouthfeel, with raspberry flavors, notes of black pepper</i>	48
304x	Malbec, Luca "Old Vine" (Uco Valley, Argentina) 2021 <i>deep dark berry notes, lively acidity leading to a long finish</i>	70
CURIOUS & DELICIOUS		BTL
201g	Chardonnay, Cambria "Katherine's Vineyard" (Santa Maria Valley) 2022 <i>precisely balanced - notes of citrus and stone fruit</i>	42
208g	Chardonnay, Greg Brewer "Diatom" (Santa Barbara) 2021 <i>precisely balanced - notes of white peach & citrus blossom</i>	45
300g	Rioja Reserva, La Rioja Alta-Viña Alberdi (Spain) 2019 <i>hints of leather & oak with a soft texture, ripe finish</i>	56
106c	Rosé, The Eyrie Vineyards "Spark" Brut (Willamette Valley) NV <i>dry, a bit savory with raspberry & white cherry</i>	62
207s	Riesling Kabinett, Dr. H. Thanisch "Berncasteler Doctor" (Mosel) 2023	66
319x	Zinfandel, Mauritson (Dry Creek Valley, CA) 2021 <i>aromas of ripe blackberry, cherry & spice - full bodied with nuanced sweet florals</i>	86
105c	Champagne, Lanson Brut (France) NV <i>fresh & lively, note of brioche</i>	98
200s	Sauvignon Blanc, Spottswoode (Napa Valley, CA) 2022 <i>citrus, white peach, and juicy pear - layered and complex</i>	105
313x	Grenache, K Vintners "The Boy" (Walla Walla Valley, WA) 2021 <i>full body, ripe strawberries, red plums and cedar</i>	105
314x	Syrah, K Vintners "Powerline" (Walla Walla Valley, WA) 2019 <i>ripe fruits, white pepper, sandalwood, tobacco</i>	120
BURGERS & RED MEAT		BTL
302x	Costières-de-Nîmes, Le Clairon des Anges (France) 2021 <i>GSM blend full of body with notes of dark berries & plum</i>	28
307x	Zinfandel, OZV (Lodi, CA) 2022 <i>bright notes of raspberry are framed by generous oak with a plush mouthfeel</i>	30
315x	Tannat, Bodega Garzon Reserva (Uruguay, South America) 2022 <i>berry, plum, and red cherry aromas, spice on the nose</i>	39
301x	Tinto, Carta da Fitapreta (Alentejo, Portugal) 2020 <i>lush berry notes followed by a touch of smoke, perfect burger pairing</i>	40
303x	Sangiovese, Chianti Classico, Castello di Volpaia (Tuscany, ITL) 2021 <i>classic style, dry red cherry, iron minerals</i>	56
309x	Merlot, Andrew Will (Yakima Valley, WA) 2020 <i>ripe black fruit, herbs and sweet tobacco, firm texture</i>	84
308x	Cabernet Sauvignon, Honig (Napa Valley, CA) 2021 <i>youthful but expressive, toasty oak seasons a core of black cherry</i>	100
316x	Pinot Noir, Block 8 (Bien Nacido Vineyard, CA) 2019 <i>muddled cherry, dark plum, pepper tree, oak</i>	150
306x	Cabernet Sauvignon, Silver Oak (Alexander Valley, CA) 2019 <i>great reason to splurge on half-priced wine night</i>	220

HAPPY HOUR 4:30-6PM M-F

\$5 WINES | \$5 COCKTAIL OF THE MOMENT | HALF OFF SELECT BEERS

BEER

Athletic Brewing N.A. Free Wave Hazy IPA USA 0.5%	6
Pacifico Pale Lager Mexico 4.5%	7
1623 Brewing Co. Hefeweizen Eldersburg 5.6%	7
Tecate Golden Lager Mexico 3.9%	6
National Bohemian "Natty Boh" Milwaukee, WI 4.3%	4
Lagunitas IPA California 6.2%	8
RaR Stunts! Sour Cambridge 4.5%	8
Downeast Pomengranate Cider Boston 5%	8

CLASSIC COCKTAILS

SMOKED +\$1
ROCKS POUR +\$2
MARTINI & UP POURS +\$3

HOUSE COCKTAILS

Don't You Want Me Baby?	17
Pineapple Rum, Campari, Kumquat, BSC Szechaun Amaro	
Stay Ripe, Stay Avoca-Dope	19
Avocado Washed Gin, Avocado Puree, Lime	
*Sweet and Spicy	17
Serrano Infused Tequila, Hibiscus, Pomegranate, Soda, Lime	
*Beet of my Heart	17
Mezcal, Cointreau, Beet, Ginger, Lime	
*If You So-Choose	15
Lemongrass Infused Sochu, Prosecco, Lemon	
Open Sesame	19
Sesame Washed Whiskey, Don Ciccio Carciofo, Demerara, Orange Bitter	
Pretty in Pink	15
Vodka, Lychee Liqueur, Don Ciccio Rabarbaro, St. Germain, Lemon	
I Drank So Many I Plum Forgot	17
Plum Wine, Akashi Plum Liqueur, Creme de Cassis, Lemon	

*Can Be Made Zero-Proof for \$13!