

BITES

CRISPY FRIED GREEN PLANTAIN (V)
guacamole, onion relish, cilantro 9.

ROASTED SEASONAL MUSHROOMS (GF) (V)
thyme & lemon 9.

BLISTERED SHISHITO PEPPER ALMONDINE (GF) (V) 7.

SMOKEY & SPICED BAR NUTS (GF) 7.

HAND-CUT FRENCH FRIES (V)
roasted garlic, herb salt, truffle ketchup 7.

CORN & CHEDDAR FRITTERS
tarragon cream & curried Vermont maple 10.

ROASTED BEET & POACHED SPICED PEAR (GF) (V) 9.

WARM MEDITERRANEAN OLIVES (GF) (V) 9.

SHARES

MAC & CHEESE ARANCINI
four cheese béchamel, porcini mushroom, spicy grilled tomato sauce, truffle honey 10.

LT MEAT & CHEESE BOARD*
chef's selection of three cheeses & two meats with accoutrements 19.

CRISPY BRAISED PORK BELLY
spiced pear, habanero pepper waffle, chicken skins, pea shoots 14.

SMOKED DRY-RUBBED BBQ WINGS
gorgonzola, pineapple chutney 12.

CRISPY CRAB STUFFED FALAFEL
fresh hummus, spicy pickle cucumber yogurt sauce 13.

STREET EMPANADAS
braised short rib, potato purée, Spanish soffritto, ají avocado sauce 12.

FRIED CHICKEN THIGH SLIDERS
crispy chicken skin, house ancho bbq, pickles, grilled pineapple coleslaw 10.

GRILLED SPANISH OCTOPUS
confit potato, sun-dried tomatoes, kale, olive vinaigrette 14.

RUSTIC KALE SALAD (GF) (V)
braised green beans, sweet & sour roasted peppers, radish, poached spiced pear, parmesan, dijon mustard vinaigrette 14.

AVOCADO SALAD
hearts of palm, grilled romaine, sesame, basil buttermilk dressing 14.

SALAD ADDITIONS

short rib +9. | arctic char +10.
roasted chicken +8. | roasted vegetable +4.*

MAIN PLATES



LION'S TAIL BURGER*

8oz chuck & short rib chopped blend,
melting American cheese, shredded lettuce,
caramelized onion, house horseradish mustard,
buttered potato bread, hand-cut fries 15.

BRAISED BEEF SHORT RIB

potato gnocchi, drunk black cherry, wilted spinach 28.

NEW ENGLAND SWORDFISH

clams, potato gratin, guanciale, soft onion cream 26.

ARCTIC CHAR*

roasted seasonal mushrooms,
sweet potato purée, lemon caper sauce 28.

CITRUS BRINED HALF CHICKEN

roasted cauliflower, rosemary jus 24.

RAGÙ BOLOGNESE

house-made tagliatelle pasta,
slow-cooked veal, beef & pork bolognese,
parmesan reggiano 26.

SWEETS

CINNAMON SUGAR CHURROS

dark chocolate espresso dipping sauce 12.

BOURBON VANILLA PANNA COTTA

passion fruit, espresso 12.

ASK YOUR SERVER ABOUT TONIGHT'S SPECIAL

3 DOLLAR
TACOS

OFFERED WEEKDAYS

5PM - 6:30PM

EXCLUSIVELY AT OUR BAR



EXECUTIVE CHEF DIEGO OSORNO

(GF) Gluten-free | (V) Vegan

+ Contains nuts.

*These items may be cooked to order or served raw/undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Prior to placing your order, please inform your server if anyone in your party has a food allergy.

