

DINNER



LIGHT STARTS & SNACKS

CHARCUTERIE BOARD \$22

3 meats, 3 cheeses, Grilled Bread, Pickled Mustard Seed, Honeycomb

WEST COAST OYSTERS 6/\$24 12/\$40

cucumber mint mignonette

CRISPY OCTOPUS \$23

Chili Romesco, Olive Pepper Salsa, Goat Sheep Feta

HAMACHI TARTARE \$16

Shiitake soy ginger dressing, Avocado, Crispy Quinoa

CHARRED ASPARAGUS \$16

Crispy Poached Egg, Truffle Yuzu, Marcona Almonds, Pickled Spring Onion

CITRUS ROASTED CARROTS \$13

Carrot top pesto, Hazelnut Crumble, Spiced Yogurt

PAPAS BRAVAS \$8

Shishito romesco, Herbs, Citrus

KALE SALAD \$14

Lemon Dressing, Sherry Trumpet Mushrooms, Spiced Pecans

SEARED PRAWNS \$24

Black Garlic, Salsa Verde

SERIOUS FOOD

CACIO E PEPE \$24

Housemade Fettuccine, Summer Black truffle, Spicy Crumb, Lemon Zest

THE BURGER \$16

Grafton White Cheddar, LT, Caramelized Onion

8OZ PAN SEARED FILET \$42

truffle jus, sweet potato puree, crispy onion nest

CRACKLING SALMON \$28

Caper espuma, sunchoke hash, crispy pork belly, dill emulsion

CRISPY SKIN AIRLINE CHICKEN \$27

Red Quinoa, Carrot purée, pepitas, Chicken Jus

CHARRED ROMANESCO \$17

celery leaf pesto, harissa, micro herbs, citrus crumbs

ZAHTAR SPICED BROCCOLI \$14

lemon pepper yogurt, broccoli spread, crunchy panko

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

JIM AND NEESIE COCKTAILS

TABLESIDE COCKTAILS \$13

PERFECT DIRTY MARTINI

Belvedere Single Estate Smogory Forest Vodka, Filthy Olive Brine, Truffle Pecorino Spray

NEGRONI SUPREME

Raspberry and Pistachio infused Tanqueray 10 Gin, Bell Pepper Campari, Cocchi di Torino and Lavender Mist

MY KIND OF MANHATTAN

Aberfeldy 12yr Scotch, Santa Teresa Añejo Rum, Cardamaro and Toasted Pecan Tincture

OMFG MARGARITA

Olmecca Altos Plata Tequila, Clarified Lime, Agave and Bittercube Orange Bitters

THE OLD FASHIONED

Old Forester 100 Proof Bourbon, Amaro OF, Demerara and Various Bitters

WELLS ESPRESSO MARTINI

Grey Goose Vodka, Galliano Ristretto and Wells Pedestrian Blend Espresso

COCKTAILS FROM THE BAR \$12

MEZCAL PALOMA

Illegal Mezcal, House Grapefruit Tonic and Topo Chico

THE BANKS MAI TAI

Banks 5 and 7 Island Rums, Jasmine Green Tea Orgeat, Fresh Lime and House Clementine Curaçao

NEESIE'S GIN AND TONIC

Beefeater 24 Gin, Macerated Citrus Peels and Ice Cold East Imperial Tonic Water

LL SPRITZ

Lemongrass and Dried Longan infused Aperol, Lovo Prosecco Millesimato and Topo Chico



The Jim and Neesie

BEER & CIDER

HEINEKEN LAGER - HOLLAND - \$6

TECATE - MEXICO - \$5

MILLER HIGH LIFE PONY (7OZ) - \$2

TANK LA PLAYITA - MIAMI - \$6

MIA BREWING MIAMI WEISS - MIAMI - \$6

CONCRETE BEACH SOLA IPA - MIAMI - \$6

HOUSE LAGER - CALIFORNIA - \$6

OLD SPECKLED HEN BROWN ALE - ENGLAND - \$6

CRISPIN ROSÉ CIDER - CALIFORNIA - \$7



Drink to feel pretty. Not to get ugly.