



MIXED DRINKS

\$14



SEE YOU SPACE COWBOY

Bourbon, House Spiced Rum,
Yuzu, Ginger, Lime,
Prickly Ash



HARVEST MOON

Rye, Pumpkin,
Lemon, Caffè Amaro,
Punt e mes



PINEAPPLE DAIQUIRI

Brown Butter Washed Rum,
Lime, Chartreuse,
Macadamia



GOOD TIME GIRL

Vodka, Pisco,
Passionfruit, Tonka,
Lime, Bubbles



DANGER FACTOR

Mezcal, Genepy,
Pineapple, Ancho,
Lime, Sal de Gusano



VIOLENT DELIGHTS

Bone Marrow Vodka,
House Campari,
Tart Cherry,
Cherry Almond Vermouth,
Gunpowder



FAR FROM THE TREE

Rye, Apple Brandy,
Grapefruit, Vanilla,
Grapefruit, Allspice



BIZARRE LOVE TRIANGLE

Bourbon, Cognac,
Walnut Amaro,
Vermouth, Ango Cordial



THE WOLF AT THE DOOR

Hay Soaked Gin,
White Claret, Lemon,
Chartreuse,
Rosemary Flambé,
Egg white



MIDNIGHT SHOW

House Amaro,
Chinato, Lapsang Rye,
Curacao Foam



UN-FUCK YOUR DAY

Rye, Brandy, Bonal,
Pineapple, Lime, Mint,
Absinthe (Frozen)



NORTHERN EXPOSURE

Gin, Pine Brandy,
Tarragon Oil,
French Vermouth

HIGHBALLS

\$12



RYE & DRY

Rye, Apple, Lemon,
Cynar, Ginger Ale



PALOMA

Tequila, Grapefruit,
Clarified Lime,
Salt, Bubbles



CUBA LIBRE

"Cuban" Rum,
Cola Syrup, Averna,
Blanc De Blancs



MY TICKET HOME

Japanese Whiskey,
Roasted Barley,
China-china Amer, Soda

CLASSICS

\$14



SAZERAC

Rye, Champagne Gomme,
Peychauds, Absinthe



BEE'S KNEES

Old Tom Gin, Americano,
Lemon, Burnt Honey,
Beeswax, Absinthe



PEARL DIVER

Dark Rum Blend,
Spiced Honey Butter,
Curacao, Lime, Falernum



RUM MARTINEZ

Rum, Vermouth,
Maraschino, Phosphate,
Bitters, Clove Smoke



EGGNOG

Brandy, Rye, Spiced Rum,
PX Sherry, Egg, Milk,
Nutmeg, (Frozen)



OLD FASHIONED²

Good Bourbon,
Fancy Syrup, Bitters



BILTONG'S MARTINI

London Gin, Caperitif,
French Vermouth,
Bokers Bitters



BARREL AGED MANHATTAN

Rye, Vermouth,
Curacao,
Decanter Bitters



BARLEY LEGAL

Roasted Barley,
Chamomile,
Lemon, Soda



THE SOBER SOUTH

Mint, Lime, Juniper,
ango and Soda



MORNING AFTER

Lemon, Burnt Honey,
Ginger Beer,
Black Pepper, Lavender



PEARL-LESS DIVER

Orange Juice, Pineapple,
Honey Butter, Lime,
Jamaican Bitters

DRAFT BEER

BITBURGER 'PREMIUM PILS'	<i>lager</i> 4.8% (20oz)	7
SIERRA NEVADA 'KELLERWEIS'	<i>hefeweizen</i> 4.8% (16oz)	6
GOOD WORD 'BON MOT'	<i>sour</i> 4.5% (16oz)	7
BURNT HICKORY 'EZEKIEL'S WHEEL'	<i>pale</i> 6.5% (16oz)	7
THREE TAVERNS 'NIGHT ON PONCE'	<i>ipa</i> 7.5% (16oz)	7
MONDAY NIGHT 'CARDIGANS OF THE GALAXY'	<i>double ipa</i> 9.5% (12oz)	8
CREATURE COMFORTS 'RECLAIMED RYE'	<i>red ale</i> 5.5% (16oz)	7
WILD HEAVEN 'NITRODE TO MERCY'	<i>brown ale</i> 7.2% (16oz)	7
STRAIGHT TO ALE 'LILY FLAG'	<i>milk stout</i> 5% (16oz)	7
MURPHY'S	<i>irish stout</i> 4% (16oz)	7
BROOKLYN 'POST ROAD'	<i>pumpkin ale</i> 5% (16oz)	7
URBAN TREE 'BARREL-AGED'	<i>cider</i> 6.5% (12oz)	8

MAKE YOUR BEER BOURBON \$3
A BOILER MAKER! IRISH \$4
 AMARO \$4

BOTTLED BEER

ALLAGASH 'CURIEUX'	<i>belgian tripel</i> 11% (750ml)	40
<i>Aged in bourbon barrels for 7 months. Coconut, vanilla, and bourbon.</i>		
ISASTEGI SAGARDO NATURALA	<i>basque cider</i> 6% (750ml)	30
<i>Ripe apple, cut grass, malted grain.</i>		
TRIMTAB 'LANGUAGE OF THUNDER'	<i>imperial stout</i> 9.7% (22oz)	24
<i>Barrel aged. Dark chocolate, coffee, vanilla, oak.</i>		
BIRDS FLY SOUTH 'WEATHERMAN'	<i>biere de garde</i> 6.4% (750ml)	45
<i>Aged for 7 months in cognac foedre with Brettanomyces & lactic. Yep.</i>		

BUBBLES

GLASS

MOILLARD 'BRUT BLANC' <i>chardonnay, pinot noir,</i>	14/54
crémant de bourgogne, france, 2018	
LAURENT KRAFT <i>vouvray brut</i> méthode traditionnelle, nv	12/52
GRAHAM BECK <i>brut rosé</i> vintage, 2013	16/60

BOTTLE

DOMAINE DU VIKING 'BRUT' <i>chenin blanc</i> , vouvray, france, nv	45
AUBRY FILS '1ER CRU CLASSIQUE' brut, champagne, france, nv	100
BABYLONSTOREN 'SPRANKEL' cap classique, western cape, s.africa, 2012	140
GONET-MÉDEVILLE champagne brut 1er cru tradition, nv	100
CHAMPAGNE PIERRE GERBAIS, champagne extra brut prestige	90
LAURENT PERRIER, champagne cuvée rosé, nv	150
CHAMPAGNE TARLANT, brut rose, champagne, france, nv	130

WHITE

GLASS

DOMAINE LANDRON CHARTIER <i>muscadet</i> , coteaux de la loire, france 2017	12/45
BOUNDARY BREAKS 'NO. 239' <i>riesling</i> , finger lakes, new york 2017	14/52
DE WETSHOF ESTATE 'LIMESTONE HILL' <i>chardonnay</i> , robertson, s.africa 2017	12/52
ROYAL TOKAJI 'THE ODDITY' <i>furmint</i> , tokaj, hungary	12/45
TREANA <i>viognier</i> , <i>marsanne</i> , <i>roussanne</i> , central coast, ca 2015	14/60
BABYLONSTOREN <i>chenin blanc</i> , simonsberg-paarl, s.africa 2017	11/42

BOTTLE

F.X. PICHLER 'LOIBNER STEINERTAL' <i>gruner veltliner</i> , wachau, austria 2015	70
ALBERT BOXLER <i>chasselas</i> , alsace, france 2015	55
LE MORETTE 'MANDOLARA' <i>verdicchio</i> , lugana, italy 2017	45
DOMAINE DE LA CROIX SENAILET <i>chardonnay</i> , macon-davaye, france 2015	50
DOMAINE EDEN <i>chardonnay</i> , santa cruz mountains, ca 2014	65
HENRY MARIONNET 'VINIFERA' <i>chenin blanc</i> , touraine, france 2014	70
DOMAINE HUET 'LE MONT MOELLEUX' <i>chenin blanc</i> , vouvray, france 2016	90
THORNE & DAUGHTERS 'ROCKING HORSE' <i>roussanne</i> , <i>semillon</i> , <i>chardonnay</i> , <i>chenin blanc</i> , western cape, s.africa 2015	70
KEN FORRESTER 'THE FMC' <i>chenin blanc</i> , stellenbosch, s.africa 2013	135
MUILLINEUX 'GRANITE' <i>chenin blanc</i> , swartland, s.africa 2015	150

ROSÉ

BECKER ESTATE 'PETIT ROSE' <i>pinot noir</i> , pfalz, germany 2017	14/52
MAISON L'ENVOYE 'LE SAINT PALE' <i>gamay noir</i> , beaujolais, france 2017	12/45

RED

GLASS

THE BLACKSMITH 'BAREBONES' <i>cinsault</i> , swartland, south africa 2017	16/60
CHATEAU DE CORCELLES 'BROUILLY' <i>gamay noir</i> , beaujolais, france 2016	15/56
SUERTES DEL MARQUES '7 FUENTES' <i>listan negro</i> , <i>tintilla</i> , valle de la orotava, canary islands 2016	12/46
INTRINSIC <i>cab franc</i> , <i>malbec</i> , <i>cab sauv</i> , <i>merlot</i> , columbia valley, wa 2016	14/52
DAOU 'THE PESSIMIST' <i>syrah</i> , <i>petite sirah</i> , <i>zinfandel</i> , paso robles, ca 2017	14/52
BONNY DOON 'A PROPER CLARET' <i>cab sauv</i> , <i>merlot</i> , , , california 2014	12/45

BOTTLE

REVA 'SUPERIORE' <i>barbera</i> , barbera d'alba, italy 2015	60
LA SOURCE DU RUALT <i>cab franc</i> , saumur-champigny, france	50
ARCADIAN 'CLOS PEPE' <i>pinot noir</i> , sta. rita hills, ca 2011	110
BOSCHENDAL, <i>pinot noir</i> , elgin, south africa 2016	50
ANGELA ESTATE, <i>pinot noir</i> , yamhill-carlton, or 2014	60
LEVIATHAN, <i>cab sauv</i> , <i>cab franc</i> , <i>syrah</i> , <i>merlot</i> , ca 2016	60
IN SHEEP'S CLOTHING, <i>cabernet sauvignon</i> , columbia valley, wa 2016	50
RUST ENV REDE, <i>cab sauv</i> , stellenbosch, south africa 2015	70
ANTHONIJ RUPERT, <i>cab sauv</i> , <i>cab franc</i> , <i>merlot</i> , s.africa 2007	220
BABYLONSTOREN 'NEBUKADNESAR', <i>blend</i> , western cape, s.africa 2015	90
ALVARO PALACIOS 'CAMINS DEL PRIORAT' <i>blend</i> , priorat, spain 2017	50
DIRTY & ROWDY 'UNFAMILIAR' <i>mourvedre</i> , ca 2017	50
PAUL JABOULET AÎNÉ 'LES JALET' <i>syrah</i> , crozes-hermitage, france 2015	70
BOEKENHOUTSKLOOF 'PORSELEINBERG', <i>syrah</i> , swartland, s.africa 2016	90
SOUTHERN RIGHT <i>pinotage</i> , walker bay, s.africa 2017	60
BEYERSKLOOF 'DIESEL' <i>pinotage</i> , stellenbosch, s.africa 2014	160
MARQUÉS DE MURRIETA 'CASTILLO YGAY GRAN RESERVA ESPECIAL', <i>tempranillo</i> , rioja, spain 2009	230



ESSENTIALS

SLICED BILTONG* (4oz.)

Dried Beef Eye of Round, Sliced Thin and Your Choice of Spice. \$9

SPICE OPTIONS: Traditional, Peri Peri, Garlic

BILTONG SAMPLE PLATTER

Traditional, Peri Peri, Garlic, Droewors, Apricot Chutney \$16

CHEESE PLATE

Out of the Ashes, Griffin, Alisios, House Pickles, Apricot Chutney, Grilled Sourdough \$18

BILTONG & CHEESE

Traditional, Droewors, Out of the Ashes, Griffin, Alisios, House Pickles, Apricot Chutney, Grilled Sourdough \$28

PORK SKIN

Biltong Spice \$8

CHICKEN LIVER MOUSSE

Curry Spiced, Grilled Sourdough, Fennel & Apple Chutney \$13

SMOKED TROUT

Peri Peri Mustard, Trout Roe, Grilled Sourdough \$14

**Undercooked foods, alcohol, and most enjoyable things can kill you. #yolo.*

EASY EATING

KIBBEH LAMB TARTARE

Peppadews, Spicy Pickles, Cilantro, Spiced Yogurt, Pita \$15

TANDOORI CHICKEN WINGS

Crudite, Curried Ranch \$13

BELGIAN ALE BRAISED CLAMS

Pork Belly, Roasted Garlic, Fine Herbs,
Charred Lemon, Grilled Sourdough \$19

CAULIFLOWER SHAWARMA

Hummus, Raita, Sesame Seeds, Pita \$11

BRAAIED PORTOBELLO

S.A. BBQ, Pickled Red Onions, Boondi, Radish, Feta \$12

BABY BEETS

Apple Butter, Goat Cheese, Spiced Pumpkin Seeds,
Pink Peppercorn & Balsamic Vinaigrette \$12

LEKKER SALAD

Pears, Medjool Dates, Peanuts, Orange &
Ginger Vinaigrette \$10

BEEF FAT FRIES

Pepperoncini Aioli \$9

CHOW

BB BURGER

Caramelized Onions, Cremini Mushrooms,
Applewood Smoked Bacon, Monterey Jack,
Monkey Gland Sauce, Brioche \$16

HOT CHICKEN SAMMIE

Shredded Lettuce, Peri Peri Aioli, B+B Pickles, Brioche \$14

FALAFEL BOWL

Tikka, Brussels Sprouts Slaw, Pickled Cauliflower, Feta, Laffa \$13

TAGLIATELLE

Butternut Squash Curry, Mussels, Calabrian Chilis, Basil \$21

PORK SHANK

Foie Gras Dirty Rice, Brussels Sprouts, Jus \$34

ARCTIC CHAR

Roasted Parsnip, Beluga Lentils, Broccoli, Chanterelles \$28

SHEPARD'S PIE

Ostrich Chili, Cheese Curds, Duchess Potatoes \$22

HANGER STEAK

Carrots, Romanesco, Shiitakes, Smoked Gouda Butter, Jus \$28

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SWEETS

BANANA BREAD PUDDING

Peanut Brittle, Butterscotch Ice Cream \$8

ASIAN PEAR SORBET

Grape Jam, Cocoa Nibs \$8

CHOCOLATE CRÈME BRULÉE

Luxardo Cheerries, Caramelized White Chocolate \$9

DESSERT WINES

HENRIQUES AND HENRIQUES 10yr verdelho madeira , 10

RARE WINE CO. “thomas jefferson” special reserve madeira , 16

KLEIN CONSTANTIA vin de constance 2006 , 22

KEN FORRESTER “t noble” late harvest chenin blanc 2011 , 20

LUSTAU “san emilio” pedro ximenez sherry , 10

TO GO AIR-DRIED BILTONG FOR YOUR PLEASURE!

SLICED* (4oz.) 9

Dried Beef Eye of Round, Sliced Thin Either With or Without Fat Cap, and Your Choice of Spice.

SPICE OPTIONS: Traditional, Peri Peri, Garlic

DROËWORS* (4oz.) 12

Dried Beef Farmer’s Sausage.

Lean And Loaded With Herbs & Spices.

SLAB* 2.25/oz.

Whole Slab of Dried Beef Eye of Round.

Take It Home and Slice It However You Want!
