

# DRINK

## FOOD

### Snacks

- POPCORN, Chicago mix.....\$5.00  
 FAMOUS BAR NUTS, chile, lime leaf.....\$6.00  
 BEEF JERKY, Scotch, garlic, black pepper....\$9.00

### Fresh Seafood

- RAW OYSTERS.....3.00/each; 17.00/half dozen  
 with mignonette.  
 OYSTERS KIRKPATRICK.....19.00/half dozen  
 Broiled, with bacon & parmesan.  
 SHRIMP COCKTAIL.....14.00  
 Served classic.  
 CRUDO.....MP  
 CAVIAR......95.00/oz  
 Served with traditional accompaniments.

### Sides

- FRENCH FRIES with Neptune Sauce.....6.00  
 PARKER HOUSE ROLLS & garlic butter....5.00  
 SUMMER VEGETABLES.....8.00

NB: consumption of raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food-borne illness.

### OYSTER SHOOTER Aquavit & tomato 5.00/each

### Appetizers

- LA TUR CHEESE.....14.00  
 Stone fruit, watercress & pine nut cracker.  
 LITTLE GEM GREEN GODDESS.....12.00  
 Fennel, radish, & avocado.  
 BEEF TARTARE.....14.00  
 Anchovy, chili, & sourdough.

### Entrées

- BURGER du NORD.....16.50  
 Sharp cheddar, lettuce, pickles, & secret sauce.  
 Served with french fries.  
 CIOPPINO.....28.00  
 Daily catch. Served with garlic bread.  
 CHICKEN al MATTONE.....25.00  
 Arugula, squash, & charred lemon.  
 RIB EYE STEAK.....34.00  
 Mushrooms & salsa verde.

### Save Room for Dessert ICE CREAM SUNDAE with pretzel brittle & chocolate sauce. 10.00

### Our House Specialties Twelve dollars

- SÖDERMALM  
 Rittenhouse rye, Punt e Mes vermouth,  
 Cherry Heering, "Fika" bitters.  
 Served up.  
 MARTINI du NORD  
 Ford's gin, oyster shell-infused  
 Noilly Prat vermouth. Served up.

### Wine by the Glass

#### SPARKLING

- Francois Pinon, *Vouvray Petillant*.....12.00  
 Henriot, Brut, *Champagne*.....19.00

#### WHITE

- Pierre-Henri Gadais, *Muscadet Sèvre-et-Maine*.....10.00  
 Domaine Roland Schmitt, *Pinot Blanc*.....11.00  
 Hervé Azo, *Petit Chablis*.....12.00

#### ROSÉ

- Cibonne, *Côtes de Provence*.....12.00

#### RED

- Chapelle des Bois, *Beaujolais*.....11.00  
 Boblin, *Pinot Noir*.....12.00  
 J. L. Chave, *Côtes du Rhone*.....12.00

### Beer

#### TAP

- Anchor Lager.....4.00  
 Anchor Brotherhood...5.00  
 Henhouse Pale.....6.00  
 Craftsman 1903 Lager...6.00  
 Belhaven Stout.....6.00  
 Old Speckled Hen.....6.00

#### BOTTLES & CANS

- Schlitz.....3.00  
 Dos Equis.....3.00  
 Früh Kölsch.....8.00  
 Mother Earth IPA.....6.00  
 Carnegie Porter.....12.00  
 Almanac Saison.....18.00  
 Detour Double IPA.....7.00  
 Rince Cochon.....12.00  
 Hofbräu Hefe Weizen...5.00  
 Aspall Dry Cider.....7.00

### Cocktails

All twelve dollars

CADILLAC HOTEL  
 Sparkling wine, Camus VS Cognac,  
 Mandarine Napoléon, lemon, cherry bitters.  
 Served on crushed ice.

THE GOLDEN ERA  
 George Dickel rye, maple sugar, fig leaf bitters.  
 Served on a big ass ice cube.

ARMORY & ARSENAL  
 Perry's Tot gin, pine nut, lemon. Served up.

GRABHORN PRESS  
 Cutty Sark Prohibition Scotch, Campari,  
 fino sherry, fennel bitters. Served up.

ARGONAUT CLUB  
 Plymouth gin, Jelinek Fernet, Lillet Rosé,  
 blackberry bitters. Served up.

ROSCOE FATTY  
 Evan Williams Bonded Bourbon,  
 falernum honey, lemon. Served up.

LAFFING SAL  
 Campo de Encanto pisco, Cocchi Americano,  
 fermented apricot, lime. Served up.

THE DIGGERS  
 Tequila Ocho Plata, Chablis, peach, za'atar, lime.  
 Served on ice.

STERN GROVE  
 Appleton rum, Tarequet VS Armagnac, Kummel,  
 smoked pineapple, lime, coffee tincture. Served up.

WHITE NIGHT  
 Callé 23 Reposado Tequila, Ancho Reyes chile liqueur,  
 Angostura bitters, grapefruit, cinnamon, lime.  
 Served on crushed ice.

SOUTHERN EXPOSURE  
 Absolut vodka, Amaro Montenegro, vanilla,  
 pink pepper, hibiscus, lime, soda. Served long.