

CALI IN THE QC

FLIGHTS 1 OZ POURS EACH*

WILD FLOWER \$13

Rose petal & cherry blossom vermouth. vanilla.
plum bitters. bubbles.

THE L.A. MULE \$12

Belvedere. white peach. lime. ginger beer.

WHAT SHE'S HAVING \$13

Tito's. mango & guava reduction. lime. bubbles.

CALIFORNIA LOVE \$14

Don Julio reposado. watermelon. lime. tajin.

RODEO DRIVE \$14

Tanqueray Sevilla. orange blossom water.
Elderflower. lemon.

FRISCO BAY \$14

Lunazul blanco. cucumber. mint. lime. soda.

CHILLS IN THE HILLS \$14

Cachaça. coconut rum. kiwi. lime.

THE ISLAND BOY \$13

Rum Haven. coconut. pinnapple/orange/lime juice.
banana liquor. peach bitters. secret splash.

SUNSET STRIP \$14

Lunazul reposado. cappelletti.
sweet pepper & blood orange cordial. lime.

NOR-CAL LEMONADE \$12

Blueberry bourbon basil smash. lemon spritz.

THE PRODUCER (MEET YOUR MAKER) \$16

maker's mark. house sour cherry/orange syrup.

THE NAPA PRISONER "MANHATTAN" \$18

barrel aged. RRH burning chair barrel pick. sweet vermouth.
house bitters.

THE GOVERNOR \$16

elijah craig. seasonal smoked OF.

CINCORO - \$45

ANEJO
BLANCO
REPOSADO

PHINNEY - KEISER - PIPPEN - \$25

WHO DID IT BETTER?

BURNING CHAIR
88 PROOF

BURNING CHAIR
122 PROOF

DIGITS
92 PROOF

HORSE SOLDIER - \$90

THE NEW YORK CITY PORT AUTHORITY HAS DONATED
TO OUR TEAM STEEL RECOVERED FROM THE WORLD TRADE CENTER
AFTER 9/11.
EACH BOTTLE OF HORSE SOLDIER IS FORMED IN MOLDS OF
THIS STEEL TO HONOR THE SPIRIT OF RESILIENCE AND SERVICE
THAT AROSE AFTER THE ATTACK ON OUR NATION.

COMMANDER SELECT 15YR
100 PROOF

SMALL BATCH
95 PROOF

BARREL STRENGTH
123 PROOF

STRAIGHT BOURBON WHISKEY
87 PROOF

STARTERS

PIMENTO CHEESE BEIGNETS.....	10
bacon aioli.	
SHRIMP COCKTAIL.....	16
cocktail sauce. horseradish gremolata.	
CRAB CAKES (2).....	22
red ale remoulade. spicy carrot slaw.	
TUNA POKE*.....	13
wontons. onion. soy. sesame seeds.	

SALADS

THE PORTER'S HOUSE.....	10
local greens. shaved veggies. parmesan. balsamic. pecans.	
ICEBERG WEDGE.....	12
bacon. red onion. blue cheese crumbles. ranch dressing.	
CLASSIC CAESAR.....	11
multi-grain croutons. asiago. black pepper caesar dressing.	

SHAREABLE BOARDS

LAND.....	25
assorted selection of artisanal meats & cheeses. pickled vegetables & condiments. crostini.	
SEA.....	100
shrimp cocktail(8). crab cakes(2). lobster tails(2). smoked salmon(5oz). baguette.	

SAUTEED NC SHRIMP.....	16
cajun spice butter. baguette.	

CALAMARI.....	13
sweet heirloom tomatoes. garlic. capers.	

WAGYU BEEF CARPACCIO*.....	18
local diakon. arugula. horseradish gremolata. truffle aioli.	

SMOKED SALMON.....	18
capers. creme fraiche. country bread. pickled onions.	

SAUSAGE BOARD.....	15
andouille & wild boar sausage. pickled vegetables. mustard. country bread.	



* these items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A LA CARTE STEAKS

STEAK SAUCES:

CHIMICHURRI : TPH STEAK SAUCE : PEPPERCORN CREAM : HORSERADISH CREAM

8OZ FILET MIGNON* 48

16OZ PRIME RIBEYE* 50

16OZ PRIME KC STRIP* 44

ADD HERB OR BLUE BUTTER 3

ADD LOBSTER TAIL 2 6

STEAK TEMPERATURES:

RARE / COOL RED CENTER :: MED-RARE / WARM RED CENTER
MEDIUM / HOT PINK CENTER :: MEDIUM-WELL / TOUCH OF PINK
WELL-DONE / COOKED THROUGH + CHARRED

SIDES

LOBSTER MAC N CHEESE 2 2
lobster. four-cheese mornay. cavatappi.

MASHED POTATOES 8
white pepper. chive.

SEA ISLAND FIELD PEA MEDLEY 8
vidalia onions. herbs.

MUSHROOMS & ONIONS 9
herb butter.

POTATO AU GRATIN 12
mornay sauce. cheddar cheese.

CREAMED SPINACH 10
lardons. sunchoke chips.

SWEET LOCAL CARROTS 9
garlic. shallot.

BROCCOLINI 9
garlic. shallots. white wine.

HEIRLOOM COLLARDS 10
pot likker. bacon.

ROASTED ASPARAGUS 10
garlic. shallots.

ENTREES

8OZ PRIME BAVETTE STEAK* 3 8

churrasco marinade. pickled oyster mushroom
& heirloom tomato relish. green garlic.
mashed potato.

SAUTEED CHICKEN 28

bone-in. mashed potatoes. broccolini.
mushroom pan sauce.

PAN SEARED SCALLOPS 46

white bean ragout. rapini.
cherry tomato & mozzarella caponata.

PAN ROASTED SALMON* 34

field pea & spring onion risotto. broccolini.
maple dijon glaze.

SEARED HALIBUT* 46

lemon-parsley smashed fingerling potatoes.
white wine-caper beurre blanc.

BRAISED SHORT RIB & GRITS 38

sauteed bok choy. pistachio gremolata.
soy reduction.

SHAREABLE STEAK

36OZ PORTERHOUSE* 135
mashed potatoes. farm veg. steak sauce.

WINE BY THE GLASS

SPARKLING

NOTTAROSA ROSE BRUT (IT).	10
BELLE JARDIN BRUT BLANC DE BLANCS (FR). . .	12
VAZZOLA PROSECCO (IT).	12

WHITE

KARAMOLEGOS ASSYRTIKO (GR).	16
VATTAN OP SANCERRE (FR).	15
NAPA CELLARS CHARDONNAY (CA).	15
ROUND POND RUTHERFORD SAUV BLANC (CA). . .	14
MAR DE VINAS ALBARIÑO (SP).	13
MARCATO I PRANDI SOAVE (IT).	12
FRITZ WINDISCH KABINETT RIELSING (GER). . . .	12
MATUA SAUVIGNON BLANC (NZ)	11
METAIRIE VIOGNER (FR).	11
SCANTIANUM CHARDONNAY (IT).	10
CONTI PINOT GRIGIO (IT).	10

ROSE

LAS LILAS (POR).	10
LOVE DRUNK (OR).	12

RED

CATERWAUL CABERNET SAUVIGNON (CA).	35
BLACKBIRD ARISE BLEND (CA).	26
ELIZABETH SPENCER CABERNET (CA).	25
ALCHEMIST PINOT NOIR (OR).	22
JUSTIN CABERNET (CA).	18
SASS PINOT NOIR (OR).	18
ANTILLO ROSSO (IT).	16
THE STAG CABERNET SAUVIGNON (CA).	16
MARCHIORI & BARRAUD MALBEC (ARG).	16
MOUTON NOIR OPP PINOT NOIR (OR).	15
CITY LIMITS CABERNET SAUVIGNON (WA)	13
CRISS CROSS PETITE SYRAH (CA).	12
CASA CONFORTO CHIANTI (IT).	11

FLIGHTS

UNIQUE WHITES - \$25

ASSYRTIKO (GR)

ALBARIÑO (SP)

SOAVE (IT)

METAIRIE VIOGNER (FR)

GOING BACK TO CALI - \$45

CATERWAUL (CA)

100% CABERNET SAUVIGNON

BLACKBIRD ARISE (CA)

37% CABERNET SAUVIGNON 27% MERLOT
26% CABERNET FRANC 6% SYRAH 4% PETIT VERDOT

ELIZABETH SPENCER (CA)

100% CABERNET SAUVIGNON

BONANNO (CA)

100% CABERNET SAUVIGNON

PEA-NOT NOIR - \$30

ALCHEMIST (OR)

SASS (OR)

MAISON NOIR "OPP" (OR)

JOSEPH DROUHIN (FR)