

Menu

WHIPPED RICOTTA | \$14

HOUSE OIL, ROASTED GARLIC, LEMON ZEST, FOCACCIA

FRIED OLIVES | \$12

CASTELVETRANO, BLUE CHEESE,
LEMON GARLIC AIOLI

CHARCUTERIE | \$15

CURED MEATS, CHEESE, ACCOUTREMENTS

SPRING ROLLS | \$12

CUCUMBER, CARROT, THAI BASIL,
BEAN SPROUT, SWEET CHILI SAUCE

BRUSCHETTA DUO | \$12

CLASSIC CAPRESE AND MUSHROOM

TACOS | \$15

CARNE ASADA, WHITE CORN TORTILLA, ONION,
COTIJA CHEESE, CREMA, CILANTRO

BONELESS BITES | \$12

MARINATED CHICKEN, PICKLED VEGETABLE,
HOUSE HOT HONEY OR SWEET CHILI SAUCE

BEEF SLIDERS | \$15

HOUSE ROLL, STEAKHOUSE CHEDDAR,
ONION JAM

CAULIFLOWER BITES | \$9

TEMPURA BATTERED, PICKLED VEGETABLE,
HOUSE HOT HONEY OR SWEET CHILI SAUCE

TRUFFLE FRIES | \$12

PARMESAN, PARSLEY, TRUFFLE OIL

Allergen information is available upon request.

Sweet Treats

MILK AND COOKIES | \$8

BROWN BUTTER CHOCOLATE CHIP COOKIES,
FLAKY SEA SALT, MILK

CRÈME BRÛLÉE | \$12

MADAGASCAR VANILLA BEAN, SEASONAL FRESH FRUIT

BROWNIE SUNDAE | \$12

TRIPLE CHOCOLATE BROWNIE, VANILLA BEAN ICE CREAM,
CHOCOLATE AND CARAMEL SAUCE, CANDIED NUTS

CINNAROLL | \$8

HOUSEMADE CINNAMON ROLL, CREAM CHEESE GLAZE
ADD A SCOOP OF VANILLA BEAN ICE CREAM | \$3

PETITE CAKE TRIO | \$12

VANILLA, CHOCOLATE, AND CARROT CAKE

Drinks

FIRST EDITION

AN EXCEPTIONALLY SMOOTH
OLD FASHIONED WITH A HINT
OF CHOCOLATE

Chocolate-washed bourbon,
demerara, chocolate bitters,
chocolate truffle • 16

PLOT TWIST

A TWIST ON AN OLD FASHIONED
WITH OAK-AGED TEQUILA

Casa Noble Añejo tequila,
demerara, toasted almond
bitters, orange twist • 16

PAPER CRANE

IF THE PAPER PLANE WAS
INVENTED IN TOKYO

Toki Suntory whiskey,
Amaro Nonino, Aperol • 16

FINISH THE CHAPTER

A TRENDIER TAKE ON THE
ESPRESSO MARTINI

Licor 43 liqueur, Evil Bean
cold brew liqueur, espresso,
lemon twist • 14

HEMINGWAY DAIQUIRI

CLASSICALLY TART

Passionfruit rum, Luxardo
Maraschino liqueur, grapefruit
juice, lime • 15

CLEAR DECEPTION

STRONG, TROPICAL,
CLARIFIED RUM PUNCH

Bacardi dark rum, JD Velvet
Falernum, coconut water,
pineapple, lime, lactose • 15

MIDNIGHT LIBRARY

A COFFEE-FORWARD
MANHATTAN

Bulleit bourbon, sweet
vermouth, Evil Bean cold
brew liqueur, orange bitters,
Luxardo cherry, orange • 16

AUTHOR'S NOTE

PASSIONFRUIT-
INSPIRED PALOMA

Casamigos Blanco tequila,
passionfruit, lime, grapefruit,
mango, soda, tajin • 14

PROLOGUE

A LIGHT AND
REFRESHING MARTINI

Ketel One vodka,
cucumber, mint, lime • 15

PETALS & PROOF

MARGARITA WITH A
FLORAL FUSION

1800 Coconut Tequila,
lavender, coconut cream,
lime juice, salt • 15

THE UNIVERSITY CLUB

A CLASSIC, REIMAGINED

Tanqueray gin, St-Germain,
raspberry, lemon,
rhubarb bitters • 15

NON-FICTION NEGRONI

LIGHTER, MORE FLORAL
TAKE ON THE CLASSIC

Aviation gin, Luxardo Bitter
Bianco, Lillet Blanc,
elderflower • 16