

NEIGHBORHOOD SERVICES

Honest Food & Drink in the American Tradition



— NIGHTLY PLATES A/Q —

- Mon** Meatloaf & Mash*
Tue BEK's Fried Chicken
Wed Chicken & Dumplings
Thu Chicken Fricassee Pot Pie
Fri Dry-Aged Chicken Fried Steak
Sat TBD always changing
Sun Jet Lag Special

— APPS —

- Bar Snack 7**
bbq potato chips
charred green onion dip
- Deviled Eggs 8**
crème fraîche/ smoked paprika
- Crispy Asparagus 10**
lemon-dill dressing/ pecorino
- Spicy Tuna Tartare 16**
harissa dressing/ sea salted & vinegar potato chips
- Tortilla Soup Tribute 10**
chicken/ avocado/ cheddar
- Butcher's Meatballs* 12**
PtR bleu/ *original* voodoo sauce
- Grilled Avocado 12**
marinated tomato/ Sonoma dry jack
ciabatta crostini/ EVOO
- Jonah Crab & Sonoma Jack Gratin 15**
roasted tomato-cucumber salsa
tortilla chips

— SALADS —

- Bibb & Beet 10**
cucumber/ breakfast radish/ apple
marcona almonds/ our ricotta/ pecorino
white balsamic vinaigrette
- Sweet Gem Caesar 11**
sourdough crouton/ pickled red onion
Sonoma dry jack
Lieberman's style w/ shrimp 21
- Wedge My Way 12**
spiced pecan/ pear tomato/ 2 X bacon
creamy PtR bleu or 1000 Island
- Mixed Tomato & Burrata 16**
watercress/ shallot
white balsamic vinaigrette

DESSERTS 8

- Bourbon Butterscotch Pot De Crème
 Warm Chocolate Cake à la Mode
 Banana Pudding Toasted Meringue
 Croissant Bread Pudding

Mon - Thu 6:30am-10pm/ Fri - Sat 6:30am-11pm/ Sun 6:30am-9pm

General Manager: Michael Salerno

CITY MANDATED NOTICE

*There is a risk associated with raw shellfish, undercooked proteins, etc. Our Kitchen & Bar uses nuts, dairy, eggs, gluten and the like.

Please make your server aware of any and all food allergies

HOUSE COCKTAILS

— MIXED —

- St. Germain Cocktail 12**
St. Germain/ prosecco/ soda
- Banana Daiquiri 12**
El Dorado 3 yr casked aged Rum
Giffard Banana Liqueur/ lime
sugar cane/ nutmeg
- Barrel Aged Pisco Negroni 14**
4gs Mosto Verde Pisco/ Campari/ Carpano
- Barrel Aged Old Fashioned 16**
Knob Creek Single Barrel
sugar/ Angostura Bitters
- Central Standard Thyme 12**
4gs Acholado Pisco / thyme H2O
ginger beer / lime
- The Last Samurai 13**
Toki Whisky/lemon/chipotle-pineapple H2O
- Pop's Martini Salad 13**
Ketel One Vodka / bleu cheese olives
house pickled vegetables

— ON TAP —

- Red Sangria 12**
Red Wine/ Cana Brava Rum
lemon / agave nector
- Moscow Mule 11**
Aylesbury Duck Vodka
lime/ ginger beer
- Paloma 12**
Tequila Cabeza/ Grapefruit
Aperol/ lime/ agave nector

Bramble Fizz 12Fords Gin/lemon
simple/blackberry puree

KENTUCKY BOURBON

- Basil Hayden's 80 proof 14
 Blanton's 93 proof 18
 Angel's Envy, Port Wine Cask 86.6 proof 14
 Michter's Small Batch 91.4 proof 16
 Maker's Mark 90 proof 10
 Russell's Reserve 10yr 90 proof 14
 Woodford Reserve 90.4 proof 12
 Woodford Double Oak 90.4 proof 15
 Booker's 130.8 proof 16

WHISKEY

- Dickel No. 12 *Sour Mash* 90 proof, Tullahoma, TN 10
 Suntory Toki 86 proof, Osaka, JP 14
 Clyde May's *Alabama Style* 85 proof, Auburndale, FL 13
 Balcones Baby Blue 92 proof, Waco, TX 14
 Michter's *Sour Mash* 86 proof, Louisville, KY 16
 The Yamazaki 12yr 86 proof, Osaka, JP 28
 Garrison Brothers 94 proof 22
 Hudson Baby 92 proof 24

RYE

- Bulleit 100 proof, Lawrenceburg, KY 10
 Sazerac 90 proof, Frankfort, KY 12
 High West Double 100 proof, Park City, UT 12
 Russell's 6yr 90 proof, Lawrenceburg, KY 12
 Templeton *Prohibition Era* 80 proof, Templeton, LA 14
 Michter's 84.8 proof, Louisville, KY 16
 Angel's Envy Cask Strength 110 proof, Bardstowen, KY 38
 Whistle Pig 100 proof, Shoreham, VT 18
 'The Boss Hog' 12%yr, 134.2 proof, Shoreham, VT 54

— MAIN PLATES —

- Market Fish A/Q**
straight up/ simply prepared
- Willy's Fish & Chips A/Q**
malt coleslaw/very dill tartar
- Gulf Red Snapper 28**
bbq spice/ cheddar grits/ *original* voodoo sauce
- Rigatoni Bolognese 17**
burrata/ olive oil/ gremolata
- Short Rib Pot Roast Enchiladas 18**
crème fraîche/ jicama salad
- Chicken Milanese 19**
tomato/ dressed arugula/ pecorino
- BBQ Spiced Shrimp 23**
cheddar grits/ dressed chicory
original voodoo sauce
- Veal Shoulder Schnitzel 25**
cracked pepper spaetzle/ pecorino
arugula & apple

— WOOD GRILLED* —

- Butcher's Burger 15**
aged cheddars/ caramelized onion
full dressed/ sea-salted Russet frites
- BC Salmon 24**
arugula/ tomato/ lemon caper beurre blanc
- 'London Broil' Steak Frites 26**
Nebraska flat iron/ *original* voodoo sauce
- Double Cut Pork Chop 28**
butterflied/ balsamic/ EVOO
salad milanese
- Filet of Beef Tenderloin 35**
bacon-cheddar potato gratin/ bistro butter
- 14oz Delmonico Ribeye 52**
arugula salad
horseradish crème fraîche

— SIDE ORDERS 7 —

- Spinach Almondine
 Brussels/ Pancetta/ Maple
 Bacon-Cheddar Potato Gratin
 Three Jack and Mac Casserole
 Sea-Salted Russet Frites

— BOTTLES & CANS —

Amstel XLight 6	Stella Artois 6
Dos Equis Lager 6	Pabst Blue Ribbon 5
Hoegaarden 6	Shiner Bock 6

ON DRAFT

Miller Lite Ft. Worth, TX 6
Revolver Granbury, TX 7
4 Corners Dallas, TX 7
Firestone Walker Paso Robles, CA 7
Bells Brewery Comstock, MI 7
Ballast Point San Diego, CA 7



B T G

SPARKLING/WHITE/ROSE

Adami Garbèl Prosecco 12	<i>Treviso, IT</i>
Gruet Sparkling Rosé 12	<i>Epernay, FR</i>
Moet & Chandon Brut Champagne 20	<i>Epernay, FR</i>
Judge Palmer '13 Sauvignon Blanc 18	<i>Alexander Valley, CA</i>
Craggy Range '16 Sauvignon Blanc 15	<i>Martinborough, NZ</i>
J.J Vincent Bourgogne '15 Chardonnay 12	<i>Vieilles Vignes, FR</i>
Sonoma-Cutrer '15 Chardonnay 15	<i>Russian River, Sonoma County, CA</i>
Jordan '14 Chardonnay 18	<i>Russian River Valley, CA</i>
August Kessler '15 "R" Riesling 11	<i>Pfalz, Germany</i>
Jermann '15 Pinot Grigio 15	<i>Venezia Giulia, Italy</i>
Morgadio '16 Albarino 12	<i>Rias Baixas, SP</i>
Domane Wachau '16 Gruner Vetliner 12	<i>Wachau, AT</i>
Miraval Rosé 15	<i>Ctes de Provence, FR</i>

REDS

Carmel Road '14 Pinot Noir 12	<i>Monterey, CA</i>
Siduri '16 Pinot Noir 14	<i>Willamette Valley, OR</i>
Martinelli '14 Pinot Noir 20	<i>Russian River Valley, CA</i>
Ferrari-Carneros '14 Merlot 12	<i>Sonoma County, CA</i>
Waterbook '15 Cabernet 12	<i>Columbia Valley, WA</i>
Smith & Hook '15 Cabernet 15	<i>Central Coast, CA</i>
Chappellet Mountain '15 Cabernet 19	<i>Napa Valley, CA</i>
Quivira Dry Creek '14 Zinfandel 14	<i>Dry Creek Valley, Sonoma, CA</i>
Luigi Bosca '14 Malbec 14	<i>Mendoza, AR</i>
Famille Perrin, Réserve Grenache 11	<i>Côtes-du-Rhone, FR</i>
Borgo Scopeto, Borgonero '14 Super Tuscan 13	<i>Toscana, IT</i>

WINE PROGRAM

Sparkling

Adami Garbèl <i>Treviso, IT</i> Prosecco	36
Gruet <i>Albuquerque, NM</i> Brut Rosé	40
Moet & Chandon, Imperial, <i>Epernay, FR</i> Brut Champagne	85
Pol Roger <i>Epernay, FR</i> Brut Champagne	110
Delamotte <i>Le Mesnil, FR</i> Rosé Champagne	150
Dom Perignon, <i>Epernay, FR</i> Brut Vintage Champagne 2006	285

Sauvignon Blanc

Long Meadow Ranch <i>Napa & Sonoma County, CA</i> '15	40
Craggy Range <i>Te Muna Road Vineyard, Martinborough, NZ</i> '16	52
Patient Cottat <i>Anciennes Vignes, Rhône Valley, FR</i> '16	55
Chateau de Chantegrive <i>Graves, Bordeaux, FR</i> '13	60
Judge Palmer Ellis Alden Vineyard <i>Alexander Valley, CA</i> '13	65

Chardonnay

JJ Vincent Blanc <i>Bourgogne, FR</i> '15	40
Sonoma-Cutrer <i>Russian River Ranches, Sonoma County, CA</i> '15	52
Jordan <i>Russian River Valley, CA</i> '14	68
Domaine Jolly & Fils <i>Chablis 1er Fourchame Cru, Burgundy FR</i> '15	72
Rombauer <i>Carneros, CA</i> '15	80
Newton <i>Unfiltered, Napa Valley, CA</i> '14	99
Vincent Girardin <i>Chassagne-Montrachet, Burgundy, FR</i> '14	115

Other Whites

August Kessler "R", Pfalz <i>Germany</i> '15 Riesling	36
Jermann <i>Venezia Giulia, IT</i> '15 Pinot Grigio	48
King Estate <i>OR</i> '15 Pinot Gris	42
Cristom <i>Willamette Valley, OR</i> '14 Voignier	55
DomaneWachau <i>Wachau, Austria,</i> '16 Gruner Vetliner	44
Trimbach <i>Alace, FR</i> '14 Pinot Blanc	35
Miraval <i>Cotes de Provence, FR,</i> '14 Rosé	48
Long Meadow Ranch <i>Anderson Valley, Mendocino, CA</i> '16 Rosé	40
Morgadio <i>Rias Baixas, SP</i> '16 Albarino	44

Pinot Noir

Carmel Road <i>Monterey, CA</i> '14	42
Siduri <i>Willamette Valley, OR</i> '16	52
Soter North Valley <i>Willamette Valley, OR</i> '14	64
Domaine Bertagna <i>Bougogne, Hautes-Côtes de Nuits, FR</i>	66
Martinelli <i>Russian River Valley, CA</i> '14	76
Patz & Hall <i>Sonoma Coast, CA</i> '14	85
Etude <i>Carneros, CA</i> '15	65
Escarpement <i>Martinborough, NZ</i> '14	72
Bergstrom <i>Willamette Valley, OR</i> '14	90
Raen, <i>Royal Saint Robert, Willamette Valley, OR</i> '15	115
Chateau de Marsanny <i>Gevrey-Chambertin, Cotes de Nuits, FR</i> '14	150

Merlot

Ferrari- Carneros, <i>Sonoma County, CA</i> '14	40
Ehlers, <i>St Helena, Napa County CA</i> '13	85
Pepper Bridge <i>Walla Walla, WA</i> '13	95

Cabernet & Cab Blends

Waterbrook <i>Columbia Valley, WA</i> '15	36
Smith & Hook <i>Central Coast, CA</i> '15	48
Dunham Cellars <i>Trutina, Columbia Valley, WA</i> '13	65
Treana <i>Paso Robles, CA</i> '14	70
Chateaux de La Coste, <i>Margaux Bordeaux, FR</i> '12	75
Girard <i>Artistry Napa Valley, CA</i> '14	90
Andrew Will <i>Columbia Valley, WA</i> '14	80
Faust <i>Napa Valley, CA</i> '14	85
Vineyard 29 <i>Cru St. Helena, Napa Valley, CA</i> '14	95
Groth <i>Oakville, Napa Valley, CA</i> '13	110
Jordan <i>Alexander Valley, CA</i> '13	120
Orin Swift <i>Papillon, Napa Valley, CA</i> '13	135
Veraison <i>Stagecoach Vineyard, Napa Valley, CA</i> '10	145
Caymus <i>Napa Valley, CA</i> '14	215
The Mascot <i>Harlan Estate, Napa Valley, CA</i> '10	245
Opus One <i>Napa Valley, CA</i> '13	450

Other Reds

Quivira <i>Dry Creek Valley, Sonoma, CA</i> '14 Zinfandel	48
Ridge <i>East Bench, Dry Creek, Sonoman CA</i> '15 Zinfandel	75
Luigi Bosca <i>Mendoza, AR</i> '14 Malbec	45
Penfolds <i>Bin 128 Coonawara, Austrailia</i> '14 Shiraz	65
Stolpman Vineyards <i>Estate Syrah, Ballard Canyon, CA</i> '14 Syrah	60
Tinto Negro <i>La Piedra, Mendoza, AR</i> '11 Malbec	66
Stags Leap <i>Napa Vallet, CA</i> '14 Petite Sirah	75
Chateau Beaucastel <i>Chateaneuf-du-Pape, FR</i> '14 Grenache	155
Borgo Scopeto <i>Borgonero, Toscana, IT</i> '14 Super Tuscan	45
Carparzo <i>Toscana, IT</i> '12 Brunello di Montalcino	85