



WINE

BUBBLES

Fidora- Prosecco, Italy	15 65
Laurent Perrier-La Cuvee, France	120
Perrier Jouet Belle Epoque 2013., France	285
Perrier Jouet Belle Epoque Brut Rose 2013 , France	495

WHITE

Au Bon Climat 2019 - Pinot Gris-Blanc, Santa Barbara	19 73
Au Bon Climat 2019 - Chardonnay, Santa Barbara.	16 51
Ceretto 2022 - Arneis Blange, Italy.	21 63
Ameztoi 2023 - Blanco Txacoli , Spain	16 60
Kanzlerberg <i>Grand Cru</i> 2012 - Riesling, <i>Alsace</i>	160

ROSÉ

Club 44 2021 Grenache & Syrah, Provence France	18 77
Lucien Albrecht-Brut Rosé, Cremant D'alsace France	17 70

RED

Au Bon Climat 2021 - Pinot Noir, Santa Barbara.	23 70
Caymus Suisun 2019- Cabernet Blend, Napa.	18 63
Rottensteiner 2022 - Schiava, Italy	16 60
Tedeschi 2019 - Valpolicella Superiore, Italy	18 63
San Polo 2020- Rubio, Italy	16 60
Cavaliere D'Oro 2020 - Chianti, Italy	18 63
Zuccardi Q 2022 - Malbec, Italy	15 60
San Polo 2020, Amphora Vignamasso	125
Produttori 2018 - Barbaresco, Italy	105
Giacomo Fenocchio 2017 - Barolo, Italy	150

*Ask about our seasonal selections



BEER

VICTORIA LAGER - MX

7

MILLER LITE - US

7

WEIHENSTEPHANER HEFE-WEISSBIER- DE

7

STONE IPA - CA

8

BITBURGER PILSNER - DE

7

ask about our rotating selections

COCKTAILS

APERIO

VENETIAN SPRITZ

Aperitif Select, prosecco, agua mineral, olive

15

SUZE ALL DAY

Suze Gentianes, Carpano Secco, cucumber, agua mineral

15

AMERICANO BIANCO

L'Aperitivo Nonio, Mancino Bianco,
Siembra Valles Blanco, agua mineral

15

STAFF CREATIONS

APHRODITE

Flor De Cana Rum, Pierre Ferrand Dry Curacao, pineapple syrup,
lemon, & hibiscus tea, served up

16

COYOTE

Blanco Tequila, Uruapan Mexican Rum, Diplomatico , Aperitivo
Nonino, Agave syrup, Fresh Pressed Grapefruit & Lime Juice

16

TOURNESOL

Cranberry Infused Gin, Dry Curacao, Elderflower Liqueur, Fresh
Pressed Lemon, Absinthe

16

HIGHLAND CRUSH

Highland Park 12 & 18, St George Spiced Pear, Fresh Pressed
Lemon & Black Walnut Bitters

22

MARIGOLD

Mezcal, Manzanilla sherry, Honey, Fresh Pressed Lemon & spicy
tincture

16

F.S MANHATTAN

Brugal 1888 Rum, Lacuesta Rojo, Cherry Herring, Angostura
Bitters

17



LONGS & SOURS

OLD TOM COLLINS

Ransom Old Tom style gin, lemon, agua mineral
16

MARGARITA MANZANILLA

Lustau Manzanilla, tequila blanco, Luxardo Triplum, lime, agave
15

MEXICAN FIRING SQUAD

Tequila Blanco, House made Grenadine, Fresh pressed lime, &
angostura bitters
16

NORDIC FEZ

Reyka Vodka, Cold Press Green Tea, Fresh Pressed Lemon & simple
16

UNION BREAK

Tequila Blanco, Mezcal, lime, agave, spice tincture, & Tajin rim
16

AROMATIC

OAXACAN LEGUAS

Siete Leguas Reposado Tequila, Siete Misterios Mezcal, Agave,
Mole & Angostura Bitters
22

ICY LOVE

Empress Rose Gin, Raspberry Rosemary Sorbet, Fresh Pressed
Lemon & Sparkling Wine
18

THE COUNT AND THE KING

Mezcal San Luis Potosi, Salers Gentianes, Vermut Lustau Blanco
14

COLD-BLOODED OLD TIMES

Calvados, Bonded bourbon, Pedro Ximenez sherry, Adam's Apple
Bitters
14

IT'S MARTINI TIME

THE SPANIARD

Xoriguer Mahon gin, Tio Pepe Fino sherry, Vermut Lustau Blanco,
Gentian Bitters
17

THE BELDEN ALLEY

Junipero gin, La Quintinye Royal Dry, Cap Corse Quinquina
17

THE HAWTHORN

Plymouth Gin, Tio Pepe Fino sherry, Cap Corse Quinquina,
Mancino Bianco, Amaro Nonino, Orange Bitters
17

AFTER DINNER

MEZCALETTI

Mezcal Vago Elote, Meletti Amaro, flamed orange
16

CARAJILLO SHAKEADO

pulled espresso, Fernet Vallet,
Licor Cuarenta y Tres, served cold
12



LIGHTER SIDE

can be prepared boozy

BLACK TEA GINGER LEMONADE

House Ginger Simple, Fresh Lemonade & Tea

7

HIBISCUS COOLER

Mint Hibiscus Tea w/ a Splash of Lime & simple

7

CUCUMBER LIMEADE

Freshly Muddled Cucumber, Fresh Pressed
Lime, Simple & Sparkling Water

7

PERSHING PUNCH

Seasonal Fruit Juices Shaken &
Topped w/ Sparkling Water

7

COFFEE & TEA

ESPRESSO

3

CORTADO

4

LATTE

6

CAPPUCCINO

6

SMOKED CINNAMON MOCHA

Housemade Smoked Mocha Sauce

7

EARL GREY

7

SUN POP

Dried Fruits & Flowers

7

SNACKS

CHICHARONES

Black Lime Togarashi, English Pea Hummus

8

MARINATED OLIVES

Castelvetroano Olives, Lemon, Thyme, Chili Flake

7

LOBSTER ROLL*

Black Truffle Lobster Salad, Brioche, Gem Lettuce,
Cornichon

9

PANISSE

Parmesan, Black Pepper, Lemon

7

*CONSUMING RAW OR UNDERCOOKED MEAT POULTRY FISH
OR SHELFISH MAY CAUSE FOODBORNE ILLNESS



SMALL BITES

TEXAS BABY GEM SALAD

Parmesan Dressing, Chive, Focaccia Breadcrumb, Cured Egg Yolk

14

FRISSE SALAD

Bacon Lardon, Shaved Radish, Mustard Vinaigrette, Fines Herbs

14

HOUSE MADE FOCACCIA

Whipped Ricotta, Sea Salt

8

+ Marinated Boquerones, Shallot, Lemon Zest

12

CHARCUTERIE BOARD

Chef's Selection of Three Meats & Cheeses, Marinated Olives,
Marcona Almonds, Grilled Sourdough

22

TUSCAN HUMMUS

Italian Chimichurri, Cannellini Bean, Marcona Almond,
Grilled Sourdough

15

HOUSE PULLED STRACCIATELLA

Braised Gigante Beans, Preserved Lemon,
Oregano, Toasted Pinenuts

14

CRISPY CHICKEN LETTUCE CUPS

Karrage, Bibb, Kosho Aioli, House Pickles

16

CONFIT CHICKEN WINGS

Flavor of the Month
Carolina Gold BBQ

9

HALF DOZEN PEI OYSTERS*

Cocktail Sauce, Pickled Ramp Mignonette, Lemon
MP

P A S T A S

CACIO E PEPE

Spaghetti, Toasted Black Pepper, Parmesan

19

TAGLIATELLE

White Pork Ragu, Pancetta, Parmesan

19

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SANDWICHES

PERSHING BURGER*

6oz Dry Aged Patty, Grilled Red Onion, Pershing Sauce, Smoked Cheddar, Fries

15

BRICK CHICKEN SANDWICH*

Fresno Chili Hot Sauce, Cabbage Slaw, Honey Mostarda, Fries

19

AVOCADO TURKEY CLUB

Oven Roasted Turkey, Applewood Bacon, Gem Lettuce, Heirloom Tomato, Garlic Aioli, Fries

19

ENTREES

ROASTED BRICK CHICKEN*

Braised Escarole & Gigante Beans

23

LACQUERED SMOKED CHICKEN LEG*

Mushroom Tare, Confit Garlic, Shaved Fennel, Chicken Jus

23

GRILLED ORA KING SALMON*

Tomato Pesto, Wilted Farm Greens, Coconut Shellfish Bisque

28

ROASTED PRIME FILET*

Shishito Pepper, Pickled Mustard Seed, Radish Top Chimichurri

27

GRILLED 24OZ PRIME PORTERHOUSE*

Rosemary Oil, Confit Garlic, Grilled Lemon

42

VEGETABLES

ROASTED SWEET POTATO

Peanut Salsa Macha, Chive

9

GRILLED GREEN BEANS

Lemon, Olive Oil

11

ROASTED MUSHROOMS

Shallot & Garlic Confit, Broccoli Pesto

11

GRILLED BROCCOLINI

Pecan Hummus, Ramp Relish, Toasted Pecans

10

PATATAS BRAVAS

Tomato Jam, Garlic Aioli, Paprika, Green Onion

10

FRIES

8

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