

THE EUROPEAN

ON ICE

Fanny Bay oysters, British Columbia

3/ea

blue prawns

3/ea

butter clams

2/ea

served with sauces and salts

BITES

RAW

vegetable garden, turtle bean mousse,
chicory soil, radish top, mustard seed
cream 16

POPPED & BUTTERED

mushroom popcorn, sumac butter,
manchego 7

CHIPS 'N DIP

chicken skin, charred onion, smoked
eggplant cream, trout roe 15

liver-linzers, aprium-shallot jam,
caraway crisps 11

FRIED

beef fat potatoes, Velveeta mornay 11

vodka battered olives, smoked
pimento, blue cheese 12

mustard greens, deviled egg, malt
coffee vinegar 9

COCKTAILS

APERITIF 8

APEROL KICK

Aperol, gin, sparking wine, seltzer

GRAZZIE MILLE

Cynar, ginger beer, lime

P&T

white port, tonic, lemon

THE EUROPEAN

Campari, grapefruit, lemon, seltzer, gum

SPARKLING 10

ROYAL HIBALL

cognac, strawberries

SPARKLING JULEP

mint, bitters, sugar cube

RITZ 75

gin, lemon, tangerine

LONG 12

VIOLET FIZZ

gin, black currant, violette, cream, seltzer

LOVE LETTER

vodka, lemon, hibiscus, ginger, seltzer

CRUSHED 12

BRANDY COBBLER

brandy, lemon syrup, blossom water, sherry

COCKTAIL DE TRIOMPHE

rhum, lime, sloe gin, pink peppercorn, bitters

UP 12

THE DUKE

Campari, rye, vermouth, absinthe

CASINO ROYALE

gin, vodka, Lillet, onion

DOWN 12

CAN CAN

irish whiskey, maple, lavender, bitters

SAUTERNES PUNCH

Sauternes, lemon, orange, celery, white pepper

WHITE BINCHOTAN GRILL

Confit chicken wing

Pork jowel bacon

Wood ear mushroom

6/ea

PLATES

BAKED

parisienne gnocchi, camembert 14

CURED

shaved pork jowel, ricotta, sea salt,
smoked plancha bread 15

housemade "SPAM", black grape
jelly, Texas toast 13

SMOKED

cold smoked wagyu tartare,
avocado custard, carrot yogurt, garlic
chips, cracklin's 17

ON A BUN

brisket burger, vidalia onion,
bfontina Vegemite butter, fries, soft
"googie" 18