

THIRD COAST PROVISIONS

TUESDAY 30TH APRIL

*cheddar bay **butter** 7*

*extra dirty **olive oil** 8*

*smoked salmon, **labneh** schmear, cucumber, sesame 9*

*green **hummus**, avocado salsa verde, pickled ramp 8*

*raw **oysters**, nuoc cham mignonette 6/pair*

*grilled **oysters**, pretzel-nduja butter 8/pair*

***asparagus salad**, cucumber, peas, crispy rice, house ranch, pleasant ridge 14*

*baja **kampachi crudo**, coconut, green chile, avocado, cashew, citrus 19*

*tuna **crispy rice**, nori, cucumber, yuzu kosho, chatchini 22*

***steak tartare**, english muffin, potato chip, cheddar, cured egg yolk 15*

*'deviled' **eggs and caviar** 14*

*charred **asparagus**, poached egg, hollandaise, jamon Iberico 19*

*roasted **sea scallops**, winter spinach, sweet peas, red pepper agrodolce 24*

*crispy **calamari**, parmesan tempura, ranch crema, lime 16*

***duck carnitas** tacos, chili crema, chicharron, salsa macha 17*

***potholes**, lobster, crab, garlic herb butter, sourdough 24*

*spinach **cavatelli**, crab, shrimp, morels, peas, lemon, prosciutto 26*

***filet mignon**, sauce au poivre, house frites, ramp aioli 49*

*atlantic **halibut**, sweet pea, trout roe, morels, cream, dill 47*

*poached **black cod**, coconut curry, crispy rice, seasonal veg, palm sugar 49*

*ora **king salmon**, lemon orzo, cucumber, feta, phyllo, chili, paprika 42*

***carrot cake**, vanilla bean ice cream, pecans, bourbon caramel 9*

*warm **chocolate chip cookies**, white russian 16*

chefs andrew miller mike meinzer jorge ruiz

**enjoying raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

As a way to offset rising costs (food, beverage, labor, benefits, supplies), we have added a 3% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.

LIBATIONS

BY THE GLASS

SPARKLING

scarpetta · prosecco

veneto, italy 13/60

schramsberg “mirabelle” brut rose · pinot noir, chardonnay

north coast, california 18/85

taittinger “la française” brut n.v. · chardonnay, pinot noir, pinot meunier

champagne, france 25/120

WHITE

union sacré · pinot gris

santa lucia highlands, california 16/75

craggy range “te muna road” · sauvignon blanc

martinborough, new zealand 17/80

robert weil · riesling

rheingau, germany 15/70

devil’s corner · chardonnay

tasmania, australia 16/75

luberrizuri · rioja blanco

elciego, spain 15/70

roseblood d’estoublon · rosé

provence, france 16/75

HOUSE COCKTAILS

just north of tuscan house balsamic vermouth, pink peppercorn, montenegro, blood orange, olive brine, lambrusco 16

money in the banana stand funky rums, lime, pineapple, banané de brasil, bittercube bolivar, brûléed banana 16

the salzbrun shake heirloom pineapple, averna, cold brew, dirty chai 16

sunset boulevard chipotle spanish brandy, heirloom alchermes, chocolate, vanilla, bittercube corazon ... 15

our old fashioned 23yr rum, coffee, bittercube blackstrap & orange 20

mod-negroni death’s door gin, aperol, olive brine, carpano antica 16

that song by the verve buffalo trace, apologue aronia, saline, cynar, demerara, lemon, rhubarb, berry dust 17

edibles in tokyo shiso infused toki, yuzu curaçao, nikka taketsuru pure malt, nashi pear, lemon, pellegrino 18

BEER

1840 brewing co. blueberry peach haus weisse · berliner weisse - 4.2%, wisconsin 9

indeed pistachio · cream ale - 5.5%, wisconsin 8

new holland tangerine space machine · hazy ipa - 6.8%, michigan 7

moody tongue · cold kiwi ipa - 5.5%, illinois 9

miller high life · champagne - 4.6%, wisconsin 5

new glarus two women · country lager - 5.0%, wisconsin 7

athletic brewing co. · lemon radler - 0.0%, california 7

RED

land of saints · pinot noir

santa maria valley, central coast, california 17/80

tooth & nail “the possessor” · cabernet sauvignon, malbec

paso robles, california 16/75

cune riserva · tempranillo, garnacha

rioja alta, spain 16/75

luigi ferrando “la torrazza” · nebbiolo, barbera

carema, piedmont, italy 17/80

FEATURED CORAVIN POURS

priced by the glass or 10 oz. carafe

failla “hirsch vineyard” 2021 · pinot noir

sonoma coast, california 40/75

failla stands as a benchmark for cool climate wine making in california, ehren jordan is it’s heartbeat. this bottling is a testament to that. dark and potent. floral and fresh. herbs and spice.

taken from granite “swan song” 2001 · cabernet sauvignon

north yuba, sierra foothills, california 35/65

“swan song” is, in beinstock’s words, “a handpicked treasure from the golden age of the renaissance vineyard”. made from vines planted in the late 1970’s on top of extremely rocky, mineral-rich, granite soils. dusty berries. savory dried herbs. smoke and cedar.

beverage director kelly liederbach



Flourchild

