



happy hour

3pm-6pm

tuesday-friday + sunday

\$3 off all shareables & drinks

complimentary chickpeas+

shareables \$3 off during happy hour

pork belly 15
soft polenta, charred tomato glaze,
fresno, pickled onion

crab & hominy dip 18
aguachile, pickled fresno,
cilantro, tortilla chips

crispy brussels sprouts 13
creamy ricotta, hot-honey,
chimichurri (v)

halloumi & watermelon 15
chopped almond, micro basil, mint
vinaigrette, lemon agrumato

steak tartare* 21
king's hawaiian rolls, french
mustard dressing

meatballs 15
beef, pork & veal blend, tomato,
basil, parmesan

zucchini carpaccio 12
parmesan, pine nuts, micro basil,
lemon agrumato, maldon

cheese board 21
selection of artisan cheeses &
accompaniments (v)

whipped ricotta 13
Leavened bakery sourdough,
garlic oil (v)

westsiders wings 12
truffle buffalo, buttermilk
& herb dressing

tuna poke 15
compressed watermelon,
avocado, pickled fresno, wakame,
crispy wonton

fried chickpeas 8
very cool ranch (vg)

pasta

made fresh in-house, daily
add shrimp +13, chicken +9, meatball +12

campanelle primavera 23
pesto, zucchini, squash, red onion,
blistered tomato, whipped ricotta

tagliatelle bolognese 25
beef, chilis, oregano, parmesan

casarecce alla vodka 22
calabrian chili, tomato cream sauce,
stracciatella, basil (v)

bucatini & meatballs 28
pomodoro, basil, parmesan

lobster mac & cheese 33
calabrian chili, gruyere, garlic crumble

salads

add chicken +9, shrimp +13, 7oz. salmon +15

house 13
greens, pepita, apple, pickled onion,
shallots, kohlrabi, parmesan, lemon &
pepita vinaigrette (v)

caesar 13
gem lettuce, parmesan, garlic crumble

strawberry & goat cheese 15
greens, cucumber, radish, asparagus,
almond, burnt honey & orange
vinaigrette (gf)

dinner entrées

duck and waffles 34
chicken-fried duck confit, white cheddar & scallion waffle,
truffle & corn puree, petit apple & radish salad, mustard
maple syrup

rack of lamb* 48
tzatziki, cous cous salad, sumac onion

roasted half chicken 30
roasted 24-hour brined chicken, roasted fingerlings,
candied pearl onion, asparagus, pickled fresno,
shallot & tarragon aioli

westsiders burger* 21
half-pound patty, american cheese, caramelized onion,
lettuce, tomato, pickles, yum yum sauce, fries
upgrade to truffle fries +3

italian beef sandwich 23
Leavened bakery sourdough roll, house-made giardiniera,
provolone, au jus, fries upgrade to truffle fries +3

stuffed eggplant 25
red pepper hummus, cous cous, feta, tahini, sumac onion
(v)

salmon curry 36
vadouvan curry, stewed lentils, pickled corn,
watercress pesto

prime filet mignon* 55
angus center cut filet, grilled asparagus, french onion
baked potato, bordelaise (gf)

hokkaido scallops 38
polenta crouton, blistered tomato, mushroom, corn puree

sides

side salad (vg) 6

fries (vg) 5
upgrade to truffle fries +3

grilled asparagus (gf) (v) 6
roasted fingerling potatoes (vg) 8

beverages

hot tea 4
soda 3
coffee 3
espresso 3

desserts

affogato (gf) (v) 8
panna cotta 12
lemon tiramisu 12
brownie sundae 12
peach crisp 12

(vg) vegan, (gf) gluten free, (v) vegetarian

*these items may be cooked to order. consuming raw or undercooked meat, fish and eggs may increase your risk of food borne illness

+with drink purchase

house cocktails

westsiders mule 15

everyone’s favorite highball – made modern for the westside community. no mugs, no frills, just tasty vibes. a master class in refreshment. / **tito’s handmade vodka, clarified ginger, lime acid, CO2**

caprese 15

the classic hot girl salad, reimagined as a warm-weather sipper. lactic, lightly savory, incredibly refreshing. late-summer flavor available all year-round. / **buffalo trace, tomato, basil, lime, grapefruit, whey**

green swizzle 15

the love child of a spicy margarita and your favorite green juice. thirst-quenching, lingering spice, sinfully verdant. how can being bad feel so good? / **milagro silver, green chile, agave, pineapple, mint, cilantro, jalapeño**

pandan old fashioned 15

a timeless classic with modern flair. coconut, vanilla, toasted rice, funk. yum. / **rittenhouse rye, coconut, pandan, toasted almond**

westsiders paloma 15

simplicity is a beautiful thing. a simple highball of tequila and grapefruit soda, reimagined with modern technique for the modern palate. the tequila soda of your dreams. / **milagro silver, grapefruit cordial, aggressive bubbles**

sangria spritz 15

not your mother’s sangria. mercurial, aggressively carbonated, always delicious. have more than one – they never last long / **rotating ingredients, ask your server**



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classics 15

- Old Fashioned
- Manhattan
- Negroni
- Boulevardier
- Oaxacan Old Fashioned
- Hemingway Daiquiri
- Paper Plane
- Espresso Martini
- Gimlet
- Cosmopolitan
- Jungle Bird
- Spicy Margarita

seasonal cocktails 15

hippie chic

a fall-inspired grilled cheese begs the question: “what if ?” tangy goat cheese acts as the zipper between spiced caramelized onion, sweet red apple, and the signature richness of grilled cheese. sweet-savory, complex, crushable. yummy. / **meukow vs, macchu pisco, goat cheese, caramelized onion, lemon, clarified fuji apple, saline, aggressive bubbles**

girls just wanna have pho

relax. umami. ginger. a drink from a bygone era, crafted in a now-shuttered mystic temple of cocktailing. soup has range. this pho-inspired gimlet incorporates house-made broth to deliver a cocktail that is equally refreshing and savory. ooh, mommy. / **citadelle, st-germain, lemongrass, black peppercorn, pho broth, lime, smoked saline, thai basil**

PSL OF

the drink craze of the season has come for the old fashioned in an unapologetic manner. pumpkin spice perfectly punctuates the spirit-forward nature of this drink, with brown butter providing a comforting underscore. an instant, timeless classic. / **old forester signature, pumpkin, fall spice, coffee, brown butter, angostura bitters**

the plums in the icebox

a classic dessert stars in the role of a lifetime as our fall spicy margarita. vegetal tequila and pungent mezcal play nice with jalapeño and roasted plum, creating a drinking experience with surprising depth. spiced plum air takes it to the next level. / **milagro reposado, peloton de la muerte, suze, amaro nonino, jalapeño, roasted plum, lemon, angostura bitters, spiced plum air**

the milk tea alliance

a less coffee-forward riff on the modern classic cocktail, with the distinct flavor of milk tea. the marriage of two of the world’s favorite caffeinated beverages, this thai tea-espresso martini is destined to be your drinking companion for cuffing season. / **ketel one, borghetti, giffard vanille du madagascar, thai tea, vanilla, espresso, saline**

the real PSL

an actual pumpkin spice latte transformed into a cocktail that maintains the true essence of its namesake, while making some structural improvements (the addition of alcohol). you can now get drunk on the spirit of the season. cream float optional. / **old forester signature, planteray 5 year, coffee, pumpkin, pumpkin spice, lemon, orange, whey, pumpkin pie cream**

chicken soup for the soul

soup season is upon us. an iconic comfort food ascends to a new canon to become a boundary pushing martini that will delight your inner child. spirituous, savory, balanced, and playful. for dirty martini lovers, hedonists, and adventurous drinkers. / **citadelle, ketel one, dolin blanc, verjus, mirepoix, schmaltz, black peppercorn, parsley oil**

folk medicine for the win

fall calls for getting silly with vegetables. the flavors of butternut squash roasted with gochujang brown butter are superimposed over a penicillin, creating something entirely new and inspired. sweet, spicy, unctuous, and most importantly – delicious. / **dewar’s 12 year, gochujang brown butter, maple, ginger, butternut squash, saline, islay scotch**

Ask about
rotating beer,
seltzer, and
non-alcoholic
selections

half off wine

all day
every thursday

bottle list only

this deal applies to all
brands on our bottle list –
glass pours do not apply

