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## STARTERS

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### Bar Bites (V / GF) 8

*Trio of house nuts, garlic davana green olives, seasoned pecorino wedges*

### Cheese & Charcuterie 26

*Trio of fine cheeses and cured meats, dried fruits, crackers, nuts, preserves and honey*

### Popcorn Cauliflower (V) 14

*Served with sweet thai sauce*

### Fried Brussel Sprouts (VG / GF) 16

*Sweet and spicy thai sauce, lemon zest*

### Chicken Wings 19

*Choice of: House dry rub, spicy buffalo, sweet & tangy*

### Crab Cakes 18

*Crème fraîche, fresh dill, lemon oil*

### Truffle Fries (V / GF) 14

*Pecorino, truffle oil, herbs*

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## SOUP & SALAD

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### Soup of the Day 12

*Ask your server for details*

### Caesar Salad 14

*Romaine, croutons, shaved parmesan, house-made caesar dressing*

### Wedge (GF) 14

*Iceberg lettuce, bacon, cherry tomato, blue cheese crumble, blue cheese dressing, avocado crème, chives*

*Salad Enhancements: Grilled Shrimp 6 | Grilled Chicken 7 | Pan Seared Salmon 8*

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## MAINS

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### Grilled Cauliflower Steak (VG / GF) 17

*Baba ganoush, salted summer squash, confit cauliflower steak, micro parsley*

### Spelt & Wild Mushroom Risotto (VG / GF) 22

*Shallots, seasonal mushrooms, vegetable stock, garlic, vegan parmesan & butter*

*Add: Grilled Shrimp 6 | Grilled Chicken 7 | Pan Seared Salmon 8*

### Steak Frites (GF) 25

*Frites, prime hanger steak, arugula, red wine demi sauce, blue cheese crumble*

### YMCA Burger 19

*8 oz prime beef, secret sauce, american cheese, white onion, lettuce, tomato*

*Served with fries*

### SMASHBurger 17

*Double smash wagyu patties, secret sauce, bacon jam, american cheese*

*Served with fries*

### Macadamia Crusted Salmon (GF) 34

*Tri color quinoa, pomegranate seed, beurre blanc sauce*

### Filet Mignon (GF) 42

*8oz prime, celery root puree, caramelized onions, seasonal mushrooms, red wine demi sauce*

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VEGETARIAN (V) VEGAN (VG) GLUTEN-FREE (GF)

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

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## HOUSE LIBATIONS 18

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### Full Monty Hi-Ball

Montenegro Amaro, Tincup Rye Whiskey, house "Sprite"



### Paloma Clara

Don Fulano Blanco, Lo-Fi Gentian Amaro, house "Squirt"



### Whiteout Spritz

Blanco Tequila, Suze, Lo-Fi Dry Vermouth, house "Sprite"



### No Time To Die

London dry gin, Chopin potato vodka, Cap Course Quinquina, Salers Gentiane "try it as a highball!"



### Velvet Revolver

Biscoff cookie infused Four Walls Whiskey, Rieger's Caffe Amaro, maple



### Pico Perico

Patron Reposado, cantaloupe, yellow bell pepper, Guajillo and Arbol chiles, honey, lime



### Bay-Bee Mama

Junipero smoked rosemary gin, Genmaicha tea, Noilly Prat dry vermouth, Lo-Fi dry vermouth, yuzu curacao



### @sean\_in\_the\_barrel

Horse Soldier barrel strength bourbon, Sydney's Dr.Pepper amaro, Mommenpop blood orange

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## GUILD CLASSICS 16

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### Negroni Classico

London dry gin, Campari, Punt e Mes



### Amaro Daiquiri

House amaro blend, Worthy Park Jamaican rum, lime, sugar



### Jasmine Cocktail

London dry gin, dry curacao, Luxardo bitter rosso, lemon



### Pornstar Martini

Vodka, vanilla, passionfruit, lime, prosecco sidecar



### Espresso Martini

Fierce and Kind vodka, Mr. Black, espresso



### Black Manhattan

Four Walls Irish American Whiskey, house amaro blend

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## PREMIUM COCKTAILS 35

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### Red Carpet Martini

Bombay Premier Cru gin, house brine, vermouth perfume, blue cheese olives



### Riserva Paper Plane

Amaro Nonino Riserva, Sazerac Rye, Aperol, lemon



### Baller Rob Roy

Arran Amarone cask Scotch, Mancino Rosso Vermouth, angostura bitters

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## SPARKLING & ROSÉ

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Frico <i>Lambrusco (250ml)</i>	15
La Marca <i>Prosecco (187ml)</i>	15
La Marca <i>Rosé Prosecco (187ML)</i>	15
Fleur de Mer <i>Dry Rosé</i>	15 / 56
Jacquart Brut Mosaïque <i>Champagne (750ml)</i>	150

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## WHITE WINE

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Hahn Founder's SLH <i>Chardonnay</i>	18 / 68
Threadcount <i>Sauvignon Blanc</i>	16 / 60
Maso Canali <i>Pinot Grigio</i>	16 / 60
Regaleali Sicilian <i>Italian White Blend</i>	15 / 56

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## RED WINE

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J Vineyards <i>Pinot Noir</i>	17 / 56
DAOU <i>Cabernet Sauvignon</i>	18 / 68
Marietta Old Vine <i>Zinfandel Blend</i>	15 / 56
Alamos <i>Malbec Seleccion</i>	17 / 56

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## DRAFT BEER

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## BOTTLE

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Pizza Port Brewing <i>Swami's IPA - 9</i>	Miller High Life <i>American Lager - 6</i>
Societe Brewing <i>Light Lager - 8</i>	Peroni <i>Italian Lager - 7</i>
Weihenstephaner <i>Heffeweiss-Bier - 9</i>	Pacifico <i>Mexican Lager - 7</i>
Julian Cider <i>Hard Cider - 10</i>	Heineken Zero <i>NA Lager - 7</i>