

Seasonal Fare

WARM GARLIC BREAD

STARTERS.....

SOUP OF THE DAY

CAESAR
romaine, pecorino, anchovy, grilled crouton

SIMPLE GREENS
caraway vinaigrette, macheo, cracker

“BLT” CAPRESE
burrata, heirloom tomatoes, bacon, basil, raisin bagna cauda

WARM SPINACH SALAD
Benton’s bacon, goat cheese, shitake mushroom

CALAMARI
pickled vegetables, mustard sauce

HUMMUS AND CRACKERS
lamb ragu, crispy chickpeas, yogurt, crackers

SHRIMP AND OCTOPUS CEVICHE
avocado, lime, radish, jalapeno, house saltine

DIY SALMON LETTUCE WRAPS *
avocado mousse, miso, pickled ginger and chilis

CRAB CAKES
melon, pepper jelly, Old Bay aioli

BEEF TARTAR *
miso mustard, shallots, cured egg, caper, house chips

5 FRESH CHILLED SEAFOOD

OYSTERS ON THE HALF* *Chef selection changes daily* 3/9 6/18 12/36
mignonette, cocktail, horseradish

8 ENTREES.....

SCALLOPS gf 38
9 creamed corn, pickled oyster, chorizo, basil oil

ALASKAN HALIBUT 33
8 heirloom tomatoes, red pepper romesco, almonds, caper vinaigrette

NORWEGIAN SALMON * gf 29
15 tarragon potatoes, poached asparagus, bacon

SHRIMP AND GRITS 25
12 grilled shrimp, saffron broth, poached egg

LOBSTER CIOPPINO 34
15 halibut, clams, mussels, calamari, saffron broth

BEER CAN CHICKEN gf 38
15 whole young hen, dirty rice, hot sauce

LOBSTER ROLL 23
15 griddled milk bun, old bay aioli, pickles, fries

BEEF CANNELLONI BOLOGNESE 23
13 braised beef, ricotta, pecorino, oregano

RATATOUILLE gf, v 19
18 white beans, marinated artichoke, almonds

15

HAVE MERCY WINE LIST!
Ask about one of the best priced wine lists you can find anywhere!

MEAT AND POTATOES.....

Reviere Farm Beef gf
served with mashed potato, seasonal vegetables & bercy butter

8 OZ HANGER 29

6 OZ FILET 42

10 OZ NEW YORK STRIP 39

12 OZ RIBEYE 46

DOUBLE CUT DUROC PORK CHOP gf 44
cherry mustard

38 SIDES

ROASTED BEETS gf 9
23 roasted beets, plums, honey, beet molasses

CREAMED CORN gf 9
23 chorizo, basil oil

FRENCH FRIES 9

MASHED POTATOES gf 9
bercy butter

BRUSSEL SPROUT COLESLAW 9
candied walnuts, pecorino, bacon

* items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



MERCY.



COCKTAILS

MARGARITA	11
Sauza Reposado, Tattersall bitter orange, lime, house made Agave, Dashfire lime bitters	
OLD FASHIONED	12
Jim Beam Rye, Knob Creek, Demerara, Dashfire cinnamon bitters, Dashfire clove bitters	
DAIQUIRI	12
Bacardi 4year Anejo, Nutmeg infused raw sugar cane, Bittercube Jamaican #1 bitters, lime	
BEE'S KNEE'S	11
Sundog Gin, lemon, roasted garlic & honey syrup, Dashfire spiced apple bitters	
NEGRONI	10
Sipsmith Gin, Cocchi di Torino, Campari	
MANHATTAN	12
Makers Mark, Carpano Antica	
LEMON DROP MARTINI	11
Absolut, simple syrup, lemon, Dashfire bourbon orange	

BEER

TAP

CROOKED STAVE, ROSE SOUR <i>Denver, Colorado</i>	7
NEBUCHADNEZZAR DOUBLE IPA <i>Stockholm, Sweden</i>	8
SUMMIT, 'SAGA' IPA <i>Saint Paul, Minnesota</i>	7
TIN WHISKERS WHEAT ALE <i>Saint Paul, Minnesota</i>	7
PIPE WORKS, 'LIZARD KING' PALE ALE <i>Chicago, Illinois</i>	7
TWO TOWNS, "PACIFIC PINEAPPLE" CIDER <i>Corvallis, Oregon</i>	6
FINNEGANS 'TIPPED COW' ALE <i>Minneapolis, Minnesota</i>	6
SIX POINT, "THE CRISP" PILSNER <i>Brooklyn, New York</i>	7

BOTTLES

STELLA ARTOIS, EURO PALE ALE	7
SUMMIT, EPA	7
CORONA, PALE LAGER	7
BUDWEISER, LAGER	6
BUD LIGHT, LAGER	6
COORS LIGHT, LAGER	6
HEINEKEN, LAGER	6
SAM ADAMS LAGER	6
GUINNESS, DRY STOUT	7
STIEGL, GRAPEFRUIT RADLER	8
SURLY IPA "FURIOUS"	8
ST. PAULI GIRL N.A.	5
SIX POINT SWEET ACTION	6

FOR THE TABLE

"PARTY PUNCH"	39
House made Punch with Seasonal flavors. Multiple Serving for 6-8	
PORRON Serves 2-4	15
Bartender's choice, try not to spill	

WINE

RED

HAMILTON ZINFANDEL, THE FEDERALIST <i>Mendocino CA 2015</i>	10
OYSTER BAY, Pinot Noir, New Zealand, 2015	8
VIVETTE Pinot Noir, <i>California 2016</i>	10
SPELL, NICHOLE'S BLEND, Pinot Noir, <i>Sonoma Coast 2013</i>	12
IRREVERENT, Red Blend, <i>Spain 2016</i>	8
CHARLES & CHARLES, Merlot, Columbia Valley, <i>WA 2015</i>	9
BAROSSA VALLEY, Cabernet Sauvignon, <i>Australia 2015</i>	9
JUAN GIL SILVER, Monestrell, <i>Spain 2016</i>	10
FERRARI CARANO, Cabernet, <i>Alexander Valley 2014</i>	12
JUSTIN, Cabernet, <i>Paso Robles, CA 2015</i>	13

WHITE

LADY LIBERTY CHARDONNAY, THE FEDERALIST <i>Mendocino CA 2016</i>	10
MEZZA, Glacial Prosecco <i>Italy NV</i>	8
DA LUCA, Prosecco, <i>Sicily, Italy NV</i>	9
MUMM NAPA, Blanc de Blancs, <i>Napa Valley, CA NV</i>	10
CAROUSEL CLASSIQUE, Brut Rose, <i>Loire Valley, France NV</i>	7
COTES DE ROSE, Rose, <i>France 2016</i>	10
MONTEVINA, Pinot Grigio, <i>California 2014</i>	9
ERATH, Pinot Gris, <i>Oregon 2015</i>	9
GEYSER PEAK, Sauvignon Blanc, <i>California 2015</i>	8
INFAMOUS GOOSE, Sauvignon Blanc, <i>New Zealand 2016</i>	9
SAINT M, Riesling, <i>Washington 2016</i>	9
LOUIS JADOT, MACON VILLAGES, Chardonnay, <i>France 2016</i>	9

DO YOU HAVE A SPECIAL EVENT COMING UP?

Mercy Bar & Dining Room has 7 different private spaces
for groups of 3 to 300 people.

Ask about our fully enclosed roof top!