

WARM GARLIC BREAD	8
<b>STARTERS.....</b>	
SOUP OF THE DAY	9
CAESAR romaine, pecorino, anchovy, grilled crouton	10
SIMPLE GREENS caraway vinaigrette, manchego, cracker	9
ARUGULA SQUASH SALAD ricotta cheese, roasted squash, bagna cauda vinaigrette, crouton, fried pecan	13
WARM SPINACH SALAD Benton's bacon, goat cheese, shiitake mushroom	14
CALAMARI pickled vegetables, mustard sauce	16
HUMMUS AND CRACKERS lamb ragu, crispy chickpeas, yogurt, crackers	15
SHRIMP AND OCTOPUS CEVICHE avocado, lime, radish, jalapeno, lime chips	15
DIY SALMON LETTUCE WRAPS * avocado mousse, miso, pickled ginger and chilis	14
CRAB CAKE melon, pepper jelly, Old Bay aioli	17
BEEF TARTAR * miso mustard, shallots, cured egg, caper, house chips	16

To support a livable wage for all of our staff, we add a 3% service charge to each check. This service charge is not intended to replace gratuity.

<b>FRESH CHILLED SEAFOOD .....</b>		
OYSTERS ON THE HALF* <i>Chef selection changes daily</i> orders of 3, 6 or 12		3.5EA
<b>ENTREES.....</b>		
SCALLOPS parsnip & lavender risotto, tarragon oil, pickled daikon	39	
ALASKAN HALIBUT fregula pasta, confit tomato & fennel, hummus, chermoula, pine nut	34	
NORWEGIAN SALMON * gf tarragon potatoes, poached asparagus, bacon	29	
SHRIMP AND GRITS grilled shrimp, saffron broth, bacon, poached egg	26	
DUCK Pan seared breast, confit leg, lambic braised cabbage	39	
BEER CAN CHICKEN gf whole young hen, dirty rice, hot sauce	38	
LOBSTER PAELLA roasted lobster, roasted peppers, lobster chorizo, mussels, pea conserva, xo oil	42	
RATATOUILLE gf, v white beans, marinated artichoke, almonds	19	
BRAISED SHORT RIB creamy polenta, mushroom conserva, cipollini onions, baby carrots	36	
SEAFOOD CARBONARA linguine, king crab, uni butter, chives	32	
ADD CAVIAR	ADD 20	
<b>MEAT AND POTATOES.....</b>		
<i>Reviere Farm Beef gf</i> served with mashed potato, seasonal vegetables & beryc butter		
8 OZ HANGER		34
6 OZ FILET		44
10 OZ NEW YORK STRIP		42
16 OZ RIBEYE		56
<b>SIDES .....</b>		
ROASTED BEETS gf plums, honey, beet molasses		10
BRUSSEL SPROUT COLESLAW candied walnuts, pecorino, bacon		10
GREEN BEANS gf bacon jam		10
MASHED POTATOES gf bercy butter		10
FRENCH FRIES		10

*Join us every Monday night*  
**..... ALL YOU CAN EAT .....**  
**ALASKAN KING CRAB**  
 SO MUCH CRAB, YOU'LL BEG FOR MERCY!

\* 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.



## BEER .....

### TAP

- BULL FALLS, NUT BROWN 6.3% Wisconsin 7
- NEBUCHADNEZZAR DOUBLE IPA 8.5% Sweden 8
- LAGUNITAS IPA 6.2% St. Paul 7
- TIN WHISKERS WHEAT ALE 5.4% St. Paul 7
- PIPE WORKS, 'LIZARD KING' PALE ALE 6.0% Chicago 7
- TWO TOWNS, "OUTCIDER, UNFILTERED" 5.0% Oregon 7
- FULTON 'PROPER PORTER' 6.4% Minneapolis 7
- SIX POINT, "THE CRISP" PILSNER 5.4% Brooklyn 6

### 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 5
- SURLY IPA "FURIOUS" 7
- ST. PAULI GIRL N.A. 5
- SIX POINT SWEET ACTION 6
- STONGBOW, CIDER 5

## COCKTAILS .....

### MARGARITA

Sauza Reposado, Tattersall bitter orange, lime,  
house made Agave, Dashfire lime bitters  
UPGRADE TO DON JULIO REPOSADO

### OLD FASHIONED

Jim Beam Rye, Knob Creek, Demerara,  
Dashfire cinnamon bitters, Dashfire clove bitters

### DAIQUIRI

Bacardi 4year Anejo, Nutmeg infused raw sugar cane,  
Bittercube Jamaican #1 bitters, lime

### BEE'S KNEES

Sundog Gin, lemon, roasted garlic & honey syrup,  
Dashfire spiced apple bitters

### NEGRONI

Sipsmith Gin, Cocchi di Torino, Campari

### MANHATTAN

Makers Mark, Carpano Antica

### LEMON DROP MARTINI

Absolut, simple syrup, lemon,  
Dashfire bourbon orange

## FOR THE TABLE .....

PORRON Serves 2-4 16  
Bartender's choice, try not to spill

## WINE BY THE GLASS .....

### WHITE

- 12 DA LUCA Prosecco Sicily, Italy NV 11
- MUMM NAPA Brut Prestige Napa Valley, CA NV 13
- 14 CAROUSEL CLASSIQUE Brut Rose Loire Valley, France NV 9
- TORMARESCA "CALAFURIA" Rose Apulia, Italy 2017 12
- 13 MONTEVINA Pinot Grigio California 2016 9
- ERATH Pinot Blanc Oregon 2016 9
- CSM 'HORSE HEAVEN' Sauvignon Blanc Washington 2016 12
- VILLA MARIA Sauvignon Blanc New Zealand 2017 11
- 13 MULDERBOSCH Chenin Blanc South Africa 2016 11
- LOUIS JADOT 'MACON VILLAGES' Chardonnay France 2016 10
- LANDMARK 'OVERLOOK' Chardonnay Sonoma County, CA 2016 14

### RED

- TOAD HALLOW Pinot Noir, Monterey, CA 10
- BANSHEE Pinot Noir Sonoma County 14
- 14 IRREVERENT Red Blend Spain 9
- BAROSSA VALLEY GSM Blend Australia 9
- BRADY Petite Syrah Paso Robles, CA 13
- 13 FOUR VIRTUES Bourbon Barrel Zinfandel Lodi, CA 11
- COLOME Malbec Autentico, Arentina 9
- NOBLE VINES 337 Cabernet Sauvignon Lodi, CA 10
- 12 MERF Cabernet Sauvignon Columbia Valley, WA 12
- SIENA Sangiovese-Cabernet Sonoma, CA 15
- JUSTIN Cabernet Sauvignon Paso Robles, CA 16



OUR COCKTAIL LOUNGE LOCATED DOWNSTAIRS