



FOOD MENU

SPICY MIXED NUTS

{ \$8 }

almonds / cashews / pecans / walnuts
vegan / gluten-free

BURRATA SALAD

{ \$14 }

mozzarella burrata / baby greens / tomatoes /
cucumber / carrots / sundried tomato vinaigrette
vegetarian / gluten-free

FRENCH FRIES

{ \$9 }

truffle garlic aioli
vegetarian

TOMATO & ARTICHOKE FLATBREAD

{ \$15 }

roasted tomatoes / artichokes / baby greens /
pickled onions / arrabiata sauce
vegetarian

BELL PEPPER HUMMUS

{ \$12 }

house-made roasted red bell pepper hummus /
pickled onions / garlic naan
vegetarian

BRAISED SHORT RIB FLATBREAD

{ \$18 }

red wine braised short rib / pickled onions /
smoked gouda cheese / parmesan

LEMON HERB CHICKEN THIGH

{ \$18 }

roasted peewee potatoes / brussels sprouts /
fire roasted apples / romesco sauce
gluten-free

SEARED CRAB CAKES

{ \$20 }

pickled vegetables / scallion remoulade / lemon

MARINATED OLIVE MEDLEY

{ \$7 }

assorted imported olives / mediterranean spices
vegan / gluten-free

ROASTED BRUSSELS SPROUTS

{ \$9 }

roasted apples / apple cider vinaigrette /
parmesan
vegetarian

STEAK FRITES

{ \$33 }

12oz. grilled ribeye / balsamic demi / herb butter /
truffle garlic aioli / french fries

ROASTED APPLE SALAD

{ \$14 }

baby greens / roasted apples / pickled cranberry /
pepitas / apple cider vinaigrette
vegan / gluten-free

TRUFFLE MUSHROOM RISOTTO

{ \$14 }

roasted mushrooms / artichokes / parmesan /
superfino arborio rice / truffle
vegetarian / gluten-free

CRISPY CALAMARI

{ \$15 }

calamari rings / seasoned breading / marinara /
roasted garlic aioli

THE TOP SMASH BURGER

{ \$19 }

double smash burger patties / buttery brioche /
cheddar cheese / house pickles / bacon /
lettuce / tomato / garlic mayo / french fries
add truffle aioli +\$1

BRUNCH, BOARDS, & Booze
EVERY SUNDAY FROM 10AM - 3PM

*Please notify us of any food allergies. Consuming raw or undercooked meat, seafood, or eggs may increase your risk of food-borne illness.
Parties of 6 or more will have an automatic 20% gratuity applied.

SIGNATURE COCKTAILS

BLUE FRENCH MARTINI

{ \$11 }

empress gin / agave / blueberry syrup /
lemon juice / fresh blueberries

Crafted by Tye.

CARIBBEAN OLD FASHIONED

{ \$11 }

bacardi anejo rum / agave / bitters / lime juice /
lime slice

Crafted by Lance.

THE EMBASSY

{ \$10 }

bombay sapphire gin / ginger syrup / lemon juice /
lemonade / club soda / mixed berries

Crafted by Jaz.

REMY SIDECAR

{ \$12 }

rémy martin cognac / cointreau / agave /
lemon juice / lemon twist

Crafted by Tye.

RAZZLE DAZZLE

{ \$9 }

tanqueray gin / licor 43 / lime juice / raspberries /
agave syrup

Crafted by Megan.

PEACHES SANGRIA

{ \$11 }

ketel one botanical peach & orange blossom / wine /
white cranberry juice / simple syrup / raspberry

Crafted by Mara.

CLASSIC OLD FASHIONED

{ \$12 }

woodford rye / gran marnier / agave / bitters /
dirty cherries / orange slice

Crafted by Tye.

BANANA SPLIT

{ \$10 }

kahlua / banana liqueur / half-and-half /
pineapple juice / whipped cream / cherry

Crafted by Santos.

DAVIS PARK DAQUIRI

{ \$10 }

dragonberry bacardi vodka / strawberry syrup /
pineapple juice / orange juice / lime juice

Crafted by Mara.

THE TOP

{ \$11 }

empress gin / licor 43 / pineapple juice / lime juice

Crafted by Megan.

WHITE WINE

RED WINE

SPARKLING & CHAMPAGNE