

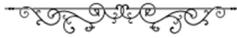
House Cocktails

- Hollaback Girl** 16
THIS DRINK IS BANANAS! B-A-N-A-N-A-S!
Bacardi 8 year Rum, Laphroaig 10 year Whisky, Giffard Banane de Brésil, Coconut, Lime, Angostura, Cream
- I'm on a Boat!** 14
Get your towels ready, because it's about to go down! You'll be busting five knots soon enough, so for now throw on your sunglasses and your floppy-floppies and drink Chad's competition winning maritime crusher.
Honshine Silver, Devine Fleure, Grapefruit, Lime, Fee Brothers Peach Bitters, Juan De Fuca Cerveza
- Spring Breakers** 15
Spring Break, Spring break fo'evah. This smoky, floral sipper is beach noir in a glass.
Espolon Reposado Tequila, Mezcal, Averna Amaro, Crème de Violette, Apothecary Latin Lime Bitters, Silk Road Gunpowder tea
- The Wandering City** 14
El Dorado has nothing on the mythical metropolis supposedly nestled in the valleys between Chile and Argentina. Anyone who stumbled upon it was blessed with gold, diamonds, and the recipe for this drink.
Pisco Gobernador, Fernet Branca, Pineapple Cola, Lime
- Blush & Bashful** 14
Don't be fooled by the elephant outside; pink is our signature colour. With wedding season right around the corner this is our way of getting you ready for the reception.
Sheringham Kazuki Gin, Giffard Ginger Liqueur, Rosé, Lemon, Ms Betters Sumac & Kiwi Bitters
- Pink & Pink** 14
If you hadn't already figured it out, Julia Roberts is very important to us.
Zubrowka Bisongrass Vodka, Giffard Passionfruit Liqueur, Rhubarb Shrub, Lemon, Dillon's Blackcurrant Bitters
- White Hot Kentucky Medley** 14
Banjos twang and crickets chirp as the sun sets on another hot, humid day. The evening will bring some relief, so sip on this fresh, tangy cocktail and relax into your porch swing.
Jim Beam Black Bourbon, White Pepper, Peach, Honey, Lemon, Nutmeg
- Toki and the Bandit** 16
Atlanta to Texarkana and back in 28 hours? Hell, that's no problem. With the rig you're driving you've even got time to take a detour to Tokyo, and maybe when you lose the sheriff you'll find a good reason to take your hat off.
Suntory Toki Whisky, Averna Amaro, Apple, Cinnamon, Lemon, Ms Betters Black Pepper & Cardamom Bitters, Silk Road Lapsang Souchong Tea

(All Cocktails contain between 2oz - 3oz of alcohol)
(Not all ingredients are listed, please inform your server of any allergies)



Snacks



Olives ◊ 8

chili, orange, sherry, cumin

Roasted Bone Marrow ◊ 10

maldon salt, fine herbs

rotating hot mustard, grilled baguette

Truffle Frites ◊ 9

grana padano, herbs, sea salt, aioli

Grilled Kale Salad ◊ 9

white balsamic, soubise, pecorino romano

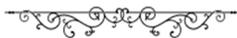
Marinated Mussels ◊ 10

escabeche vegetable fritter, smoked aioli

Radicchio Salad ◊ 9

st. agur, fernet branca, pecans

Small Plates



Fresh Shucked PNW Oysters ◊ 3ea/34doz

horseradish, red wine mignonette, lemon

Warm Fingerling Potatoes ◊ 15

smoked crispy bacon, gruyere-potato purée

pickled onions, arugula-hempseed sauce

Charred Brassicas ◊ 16

savory lemon marmalade, whipped yams

spiced red cabbage jus, caraway goat cheese

Sous Vide Beef Shin and Carrots ◊ 18

sweet carrots, harissa

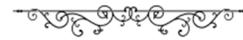
medjool dates, yogurt, mint

Humboldt Squid ◊ 19

marinated and grilled, kim chi

sunny farm egg, fried tofu, green onion

Large Plates



Little Jumbo Burger ◊ 21

red onion-bacon jam, taleggio cheese

truffle frites, chipotle honey purée, aioli

Harissa Spiced Lamb Burger ◊ 22

ground lamb shoulder, st. agur

spiced date purée, mint and lemon yogurt

saanich greens, truffle frites, aioli

Duck Leg Confit ◊ 28

lentils, root vegetables, apple mostarda

sweet onion purée, birch syrup jus

Flat Iron Steak ◊ 32

gruyere-potato purée, charred cabbage

celery root, beet, montenegro jus

Lingcod and Local Shrimp ◊ 30

grilled ling, crispy cod skin, sidestripe shrimp

sun dried olive polenta, radicchio, paella oil

Confit Shallot and Beet Pavé ◊ 26

pickled walnut and mustard cream

roasted carrots, nutmeg, yam purée

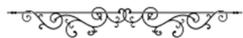
Pan Fried Halibut ◊ 34

smoked bacon risotto, buttered peas

oyster mushrooms, crispy beach oyster

roasted halibut & seaweed broth

Sweets



Warm Beignets ◊ 13

green apple caramel, apple dust, icing sugar

Rhubarb Crème Bavaoise ◊ 13

soft whipped cream, rhubarb compote

LITTLE JUMBO
Restaurant & Bar

