

Bar Chef Menu

— March —

European Olives *chili flakes, herbs shallots* 4

Peppadew Peppers

stuffed with mozzarella, herbs, olive oil 4

Hearts of Romaine Salad

wild strawberries, walnuts, balsamic dressing 6

Spiced Marcona Almonds

Homemade Soup *seasonal selection* 5

Sheep's Milk Ricotta *fresh herbs, toasted bread* 6

Prosciutto & Herbed Brie *carr crackers* 5

Crab Toast

lump crab, lemon aioli, jalapeno, toasted bread 8

Boccaccini & Cherry Tomato Skewer

basil, aged balsamic 5

Wild Mushroom Ravioli

white wine sauce, garlic, shaved pecorino 9

Meatballs

tomato, herbs, served in bowl with toasted bread 9

Smoked Salmon

capers, red onion, crème fraiche, toast 15

Braised Pork Sandwich

spicy red chili sauce, cabbage, pickled red onion 9

The Mercer Board 17

Toscano, Speck Ham, Herbed Brie, Beahive Cheddar

*served with whole grain mustard, cornichons,
roasted peppers and country bread*

CHARCUTERIE

Fra'Mani Toscano 6

San Francisco

Prosciutto 7

Italy

Speck Ham 6

Austria

Palacio's Hard Chorizo 6

Spain

CHEESE

Herbed Brie 5

Cow, Triple Cream, France

Manchego Gran Valle 4

Sheep Milk, Nutty, Spain

Boucherolle 5

Aged Goat, Creamy, France

Beahive Cheddar 4

Cow, rubbed w/honey, USA

DESSERT

Chocolate Espresso Mousse 4

orange segment, amaretti cookie, campari

White Wine Poached Pear 6

vanilla creme fraiche, marcona almonds, chocolate sauce

THE BEST SEVEN DOLLAR GLASS

Red or White

Check Board

RED WINE Selections

Cannonball Cabernet Sauvignon 9 gl.

Poggio Vipere Chianti 9 gl.

Lamadrid Malbec 9 gl.

Baileyana Pinot Noir 13 gl.

Parcel 41 Merlot 11 gl.

Chukker Red Blend *(served chilled)* 11 gl.

Soter 'North Valley' Pinot Noir, Willamette Valley 66 btl.

Miner 'Stagecoach' Merlot, Napa Valley 78 btl

A Lisa Malbec, Patagonia, Argentina 51 btl

Paul Hobbs 'Crossbarn' Cab Sauvignon, Napa 75 btl

Premium of The Week Check Board

WHITE WINE Selections

Belstar Prosecco 9 gl.

Teira Sauvignon Blanc 9 gl.

A-22 Pinot Grigio 12 gl.

Paras Viogner 13 gl.

Strub 'Soil to Soul' Riesling 10 gl.

Paul Hobbs Felino Chardonnay 13 gl.

Cliff Lede Sauvignon Blanc, Napa 46 btl.

Robert Sinskey '3 Amigos' Pinot Gris Carneros 58 btl.

Patz & Hall Chardonnay, Sonoma 71 btl.

Vinifera 'Niveus' White Blend Napa 72 btl.

Premium of The Week Check Board

CHAMPAGNE Selections

Perrier Jouet Grand Brut 15 g / 75 b

Veuve Clicquot Yellow 100

Veuve Clicquot Rose 160

Dom Perignon 325

Perrier Jouet Fleur Rose 550

Roederer Cristal 500

— Bar Chef Hours —

Opening to 10pm

The Cocktails

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1 2

Saint Germain Cocktail

stolichnya vodka, St. Germain, pear & champagne

La Zanahoria

*patron reposado tequila, domain canton ginger liquor,
cointreau & fresh carrot juice*

Brooklyn

*bulleit bourbon, dry vermouth, maraschino liqueur,
mashed orange & bourbon morello cherries*

Scotland Yard

*drambuie scotch, honey, pressed cucumber,
lime juice & ginger beer, orange zest*

Dz

*maker's mark, pressed dark berries, mint infused sweet
water, house made lemonade*

90 six

aperol, passion fruit & champagne

Henry VII

*hendricks gin, pimms english, pressed blueberries,
crème de cassis, champagne*

Chef's Table

*cucumber effin vodka pressed jalapeno & basil,
jalapeno olive juice, tomato juice*

Linen Pants

linie aquavit, lillet blond, crème Yvette, strawberry soda

Moscow Mule

Russian Standard, pressed cucumber, lime juice, ginger beer

Classic & Perfect

—
10

Sidecar

pierre ferrand cognac, cointreau, sweet lime juice

The Pimms Cup

pimms english, lemon juice and ginger ale

Tom Collins

hendrick's gin, sweet lime juice, club soda

Merc Bar

BOTTLED BEER

—

Michelob Ultra 5
Session Lager 5
Sam Adams Seasonal 6
Becks 6
Red Stripe Light 6
Kronenbourg 6
Anchor Steam 7
Franziskaner H-W 8
Lindeman's Frambois 10
Chimay Grand Blue 10
Beer of The Week *Check Board*

DRAFT BEER

—

Guinness 8
Hoegaarden 7
Stella Artois 7

NON-ALCOHOLIC

—

Fiji Spring Water 3
Pellegrino Sparkling 4
EBOOST SuperBerry 3
Red Bull 5
Root Beer 4

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