

Lounge

Everyday 2pm-10pm

FRENCH FRIES

garlic confit aioli, heirloom ketchup | 10

THE CHEESE BOARD

fall jam selection, marcona almond, seed cracker | 3 for 18 | 5 for 28

FOIE GRAS PB&J

duck liver mousse, peanut, red mountain syrah gelee,
toasted brioche | 20

CHILLED TIGER PRAWN

herb & gin cocktail sauce | 19

AGED CHEDDAR CHURROS

parsley salad, black truffle, green olive | 13

THE CHICKEN WINGS

fermented chili hot garlic honey, dill pickle ranch | 16

CHARRED BROCCOLI CAESAR

parmesan, cured egg, romaine heart, kelp salt sourdough crumb | 17

GARDEN GREENS

smokey bleu, lightly dehydrated grape, hazelnut candy, celery | 15

WAGYU 6 OZ. SMASHBURGER

bacon jam, mt. tam pimento cheese, fried shallot, potato bun, fries | 25

STEAK FRITES

wagyu bavette, mushroom au poivre, cafe de paris butter, fries | 34

Thank you for joining us for our soft opening! You're part of our first chapter. Your feedback helps us fine-tune every detail, and we can't wait to welcome you back...Next time, even better.

A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel.

An additional 3% taxable surcharge will also apply to all food items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.

**The consumption of raw or undercooked potentially hazardous foods may result in foodborne illness.*

Bin 47

kitchen / bar

est'd 2025