

BIN 47

LOUNGE · SUMMER 2026

SNACKIES

	SOMM TRAIL MIX	8
	<i>dark chocolate almonds, dried cherries, candied hazelnuts, sea salt</i>	GF V
	TRUFFLE POPCORN	11
	<i>summer truffle, aged parmesan, brown butter</i>	GF V NF
HH	FRIES & AIOLI*	12
	<i>herb salt, roasted garlic</i>	V GF DF NF
HH	TOMATO FOCACCIA	14
	<i>confit tomato, garlic girl sauce, basil</i>	DF V NF
	OLIVE BRANCH MILKBREAD	16
	<i>dry aged foie gras butter, peach conserva, rosemary sea salt</i>	NF
HH	KFC WINGS	22
	<i>korean tempura, fermented chili honey, roasted lime</i>	DF NF

GRAZING

One, two, or three, with accoutrements.

	CHEESE	7 · 13 · 18
	<i>local makers, crackers, SOMM trail mix, quince preserve</i>	V
	CHARCUTERIE	7 · 13 · 18
	<i>parma ham, soppressata, mortadella, mustard, pickles, crackers</i>	DF NF
	THE WORKS	34
	<i>all three cheeses, all three cures, every accoutrement</i>	

CHILLED

	BROCCOLI CAESAR*	18
	<i>aged sheepmilk cheddar, sourdough crumb</i>	NF
HH	ECOLIBRIUM LETTUCES	17
	<i>hazelnut candy, nectarine, smoky bleu, shallot fig vinaigrette</i>	GF V
HH	PRAWN COCKTAIL	22
	<i>horseradish gin-cocktail sauce, lemon brûlée, prawn oil</i>	GF DF NF

PLATES

HH	WAGYU REUBEN SMASHBURGER*	18
	<i>wagyu pastrami, 2000 island, sauerkraut, swiss, fries</i>	NF
	DUCK CARBONARA*	29
	<i>confit leg, crispy skin, smoked pecorino, black pepper</i>	NF
	HEARTH-ROASTED KING SALMON*	38
	<i>heirloom tomato couscous, tomato aioli, smoked roe, basil</i>	DF NF
HH	STEAK FRITES*	48
	<i>truffle french fries, red wine bordelaise</i>	GF NF

GF GLUTEN FREE · DF DAIRY FREE · V VEGETARIAN · VG VEGAN · NF NUT FREE
Please inform your server of any allergies. Sesame, shellfish, and peanuts are present in this kitchen.

*The consumption of raw or undercooked potentially hazardous foods may result in foodborne illness.
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 2% taxable surcharge will also apply to all food and beverage items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.