




DINNER MENU

COCKTAILS

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|---|---|---|
|  LAZY BLUEBIRD 18
ABSOLUT ELYX, PINEAPPLE
JALAPEÑO, TEQUILA,
GINGER, SPARKLING ROSÉ |  GUM WALL* 14
BUBBLEGUM VODKA,
LEMON, CHERRY,
FALERNUM |  PRETTY SULTRY
LULLABY 14
JAPANESE WHISKEY,
DAMIANA, SPICED BLACK
TEA |
|  QUEEN BEE 14
APPLE BRANDY, HONEY,
LEMON VERBENA |  RED WITCH 15
TEQUILA, PINOT NOIR,
ALOE, PINK PEPPERCORNS |  3 MARTINI LUNCH ... 14
MINI MARTINIS WITH AN
OLIVE, TWIST AND ONIONS
VODKA OR GIN |
|  GIN GRIFFEY JUNIPER 14
SPANISH STYLE GIN
& TONIC SERVED
WITH FRESH MARKET 
BOTANICALS |  DASH & WILLOW 12
BARREL AGED GIN,
DUBONNET, LEMON,
CLOVE, PEPPERCORN,
THYME |  HEAVY METAL
DRUMMER 14
WHISKEY, BRANDY,
GINGER, SMOKE |
|  FIRST SALUTE 13
RUM, MEZCAL,
GRAPEFRUIT, CINNAMON,
LIME |  GANDER CLUB 16
RYE, AMARO, SHERRY,
PINE
REDWOOD EMPIRE WILL PLANT A
TREE FOR EVERY COCKTAIL SOLD |  PULLED OVER
IN ITALY 14
VODKA, GALLIANO,
PINEAPPLE, GRAPEFRUIT |
-  **FOUR OR MORE GETS THE CART** *CONTAINS EGG

SNACKS & SIDES

- SHRIMP COCKTAIL** 15
WITH ALL THE USUAL SUSPECTS
- CAULIFLOWER CAESAR**..... 12
KALE, FOCACCIA BREAD CRUMB
- BUTTERMILK HUSH PUPPIES** 9
SWEET CORN, JALAPENO, PIMENTO CHEESE
- SIMPLE SALAD** 9
RADISHES, GREEN GODDESS, LACE CROUTON
- HAND CUT FRIES** 7
OYSTER MAYO
- POUTINE** 13
BEECHER'S CHEESE CURDS, PORK SHOULDER
GRAVY

SMALL PLATES

- THE WEDGE** 12
BACON, CHERRY TOMATO, BUTTERMILK
BLEU CHEESE DRESSING
- BITTER GREENS SALAD** 13
BEETS, CANDIED PECANS, AGED BALSAMIC,
CHEVRE
- CRISPY BRUSSELS SPROUTS** 11
SESAME, BONITO, SMOKEY MAPLE
VINAIGRETTE
- GRILLED SPANISH OCTOPUS** 17
CHORIZO, TOMATO, HEIRLOOM BEANS,
TENDER HERBS
- ROASTED CARROTS**..... 13
HARISSA, YOGURT, PUFFED GRAINS, TENDER
HERBS

BEN PARIS SUPPER CLUB

TOUR THE MENU

CHEF'S SELECTION OF FEATURED DISHES.
YOU WON'T LEAVE HUNGRY!

60 PER PERSON

PRE-THEATRE (5PM-6PM) 45 PER PERSON

LARGE PLATES

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| FRIED CHICKEN 24
COLLARD GREENS, MAC 'N' CHEESE,
SESAME HONEY | LINE-CAUGHT KING SALMON 33
BUTTERED CORN, OYSTER MUSHROOMS,
DANDELION PESTO |
| RIBEYE STEAK 38
DEMI GLACE, BRUSSELS SPROUTS, FRIED EGG | WILD MUSHROOM RISOTTO 19
ENGLISH PEAS, PARMESAN, RICOTTA,
PINE NUTS |
| STEAMED MUSSELS 23
SHAVED FENNEL, SAUSAGE, COUNTRY BREAD | CRAB LOUIS 26
SHRIMP, CHERRY TOMATO, AVOCADO, EGG,
THOUSAND ISLAND |
| PASTA SHEETS 23
DUCK CONFIT, RADICCHIO, MARCONA
ALMONDS, PARMESAN | |

Menus and pricing subject to change. A 18% taxable service charge will be added to parties of six or more.
100% of the service charge will be distributed to service personnel.

*Consuming raw or undercooked meat, poultry, shellfish or egg may increase your risk of food borne illness.