

CHILLED

CAPE CANAVERAL

SHRIMP COCKTAIL*

meyer lemon cocktail sauce 21

SELECTION OF OYSTERS

BY THE 1/2 DOZEN*

key lime mignonette 21

HAMACHI CRUDO*

hass avocado, florida pink grapefruit,
sriracha, baby cilantro 24

NOSH

POMMES SOUFFLÉ

caviar crème, chive 24

BEEF TARTARE OUR WAY*

puffed tendon 26

CRISPY ONION RINGS

vinegar powder, foie gras aioli 16

FRITES

espelette parmesan herbs,

beef tallow béarnaise 14

GREENS

KNIFE WEDGE

dill ranch, blue cheese, kurobuta bacon 16

CLASSIC CAESAR

baby romaine, parmesan, white anchovies,
croutons 16

NOURISH

DRY AGED K&S BURGER*

proper bacon, truffle onions, vermont cheddar,
greens, cabernet mustard 29

PAPPARDELLE BOLOGNESE*

pancetta, parmesan, beef, veal,
lamb, tomato 21

STEAK FRITES*

10oz flat iron, espelette herb fries 38

CHARRED CAULIFLOWER

dry aged vinaigrette 16



* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk

of serious illness from raw oysters, and should eat oysters fully cooked.

Parties of 6 or more will be subject to 20% gratuity

CHAMPAGNE & SPARKLING

Adriano Adami Bosco di Gica Prosecco NV	15/60
Krug, Brut Grand Cuvée NV	60/120
Pol Roger Brut Reserve NV	30/120
Jansz, Premium Rosé NV	18/72

WHITE

Riesling, Dr. Hermann Ürziger Würzgarten Kabinett, Mosel, DEU 2019	17/68
Dry Riesling, Gunderloch Vom Roten Schiefer Trocken, Rheinhessen, DEU 2018	15/60
Sauvignon Blanc, Tohu, Marlborough, NZL 2018	14/56
Sauvignon Blanc, Foucher-Lebrun Le Mont Blanc, Sancerre, FRA 2018	22/88
Pinot Bianco, Elena Walch Selezione Südtirol Alto Adige, ITL 2018	13/52
Semillon, Silkman, Hunter Valley, AU 2017	15/60
Chenin Blanc, Domaine François Chidaine Le Chenin d'Ailleurs, Limoux, FRA 2017	16/64
Chardonnay, Olivier Leflaive Bourgogne Blanc Les Setilles, Burgundy, FRA 2018	20/80
Chardonnay, Flowers, Sonoma Coast, CA 2017	25/100
Chardonnay, Dreyer-Sonoma, Sonoma, CA 2018	14/56
Châteauneuf-du-Pape Blanc, Domaine de la Charbonnière, Rhône, FRA 2018	28/112

RED

Pinot Noir, Domaine Philippe Colin, Bourgogne Rouge, Burgundy, FRA 2017	24/96
Pinot Noir, Ken Wright Cellars, Willamette Valley, OR 2017	16/64
Chianti Classico, Castellare di Castellina, Tuscany, ITL 2018	17/68
Listan Negro, Frontón de Oro, Canary Islands, ESP 2018	14/56
Gamay, Domaine Laforest, Brouilly, Burgundy, FRA 2018	14/56
Côtes du Rhône, Michel & Stéphane Ogier Le Temps est Venu, Rhône, FRA 2017	15/60
Rioja Reserva, La Rioja Alta Viña Alberdi, Rioja, ESP 2015	18/72
Cabernet Franc, Fabre Montmayou Reserva, Mendoza, ARG 2018	15/60
Malbec, Altocedro Año Cero La Consulta, Mendoza, ARG 2017	14/56
Merlot, Poliziano In Violas, Cortona, ITL 2016	18/72
Barolo, Giovanni Rosso, Piedmonte, ITL 2015	28/112
Cabernet Blend, Château Picque Caillou, Pessac-Léognan, Bordeaux, FRA 2017	23/92
Cabernet Sauvignon, Yalumba Sanctum, Coonawarra, AU 2017	16/64
Red Blend, Powers Winery Champoux Vineyard Reserve, Columbia Valley, WA 2016	17/68
Cabernet Sauvignon, Halter Ranch Ancestor, Paso Robles, CA 2017	25/100

SAKE

Konteki, Tears of Dawn,	
Daiginjo Sake	
15/60	
Kiminoi, Emperor's Well,	
Yamahai Junmai Sake	
18/72	
Ten To Chi, Heaven & Earth,	
Junmai Daiginjo	
20/80	

ROSÉ

Château Gassier,	
Côtes de Provence	
Esprit Gassier Rosé,	
Provence, FRA 2019	15/60

BEER

DRAFT BEER 8

IVANHOE PARK	
TOBOGGAN BLONDE ALE	
SUNCREEK BREWERY	
SUN SQUISHY IPA	
CRAFT BEER	
WICKED WEED	
BOMBADILE SOUR	15
TOMOKA OCEANSIDE	
WHITE IPA	8
HIDDEN SPRINGS PALE ALE	8
SAILFISH LAGER	8

SIGNATURE COCKTAILS

AN AFFAIR TO REMEMBER 18

sparkling rosé, angostura amaro gellée

THE HIGHLAND 2.0 16

mastiha, red wine glacé, house ginger beer, lemon

AMERICANO NATIONALE 16

strawberry-basil infused sweet vermouth, sparkling water

LAELIA PALOMA 20

codigo rosa tequila, giffard pamplemousse,
q grapefruit soda

PRINCE OF WALES 18

cask & crew rye, maraschino liqueur,
sparkling rosé, pineapple

INTO OBSCURITY 18

grey goose vodka, dry curacao, ancho Reyes Chile liqueur,
pomegranate, aloe vera, orange oil

YES WHEY 17

pineapple whip washed st. benevolence clarin rum, lime

MEMBERS' CLUB 16

old st. pete gin, raspberry-beet cordial,
lemon, egg white

SEARED CITRUS OLD FASHIONED 20

ritz-carlton barrel-select 1792 bourbon,
seared orange cordial

LA VARENNE 16

spring 44 vodka, whisper creek wild blossom
and radish brine

MAÎTRE'D MANHATTAN 22

tallow washed smooth ambler whiskey, dry
vermouth, sherry vermouth, house truffle bitters