

BLACK RAIL

KITCHEN + BAR

VALENTINE'S DAY MENU

SHARE

- KINO WHITE MEXICAN GARLIC SHRIMP**
garlic, olive oil, chili d'arbol, housemade focaccia 17
- ANGEL'S SALUMI CHARCUTERIE**
lomo, black truffle salami, soppressata, whipped ricotta, marinated olives, cornichons, jam, whole grain mustard, housemade focaccia 18
- BURRATA + FOCACCIA** housemade pesto, blistered cherry tomatoes, balsamic glaze 16
- JUMBO CRAB CAKE** micro fennel beetroot salad, sweet + spicy chutney, blood orange beurre blanc 20
- TUNA TARTARE** avocado, cucumber, green onions, soy sesame glaze, crispy wonton 19

SOUP + SALADS

- ROASTED RED PEPPER TOMATO SOUP** creme fraiche, crispy cheese crostini 10
- LITTLE GEMS SALAD**
parmigiano reggiano, caesar dressing, lemon zest, focaccia croutons 12
ADD PROTEIN: grilled chicken 7, grilled salmon 12
- ROASTED BEET SALAD**
seasonal citrus, black radishes, wild arugula, goat cheese marcona almonds, champagne-shallot vinaigrette 15
ADD PROTEIN: grilled chicken 7, grilled salmon 12
- POACHED PEAR SALAD**
belgium endives, water-cress, toasted pepitas, maytag blue cheese, balsamic maple vinaigrette 15
ADD PROTEIN: grilled chicken 7, grilled salmon 12

FLATBREADS

- CRISPY PROSCIUTTO + FIG**
brie cheese, balsamic glaze, arugula 20
- WILD MUSHROOM**
fontina cheese, marinara sauce, fresh thyme 20

LARGER PLATES

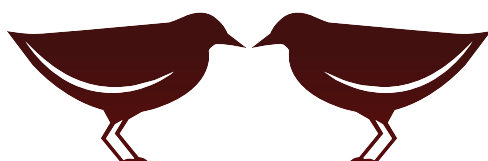
- EGGPLANT BOLOGNESE**
housemade ziti, san marzano tomatoes, onions, celery, carrots, red wine, oregano, basil, parmesan 22
- SPICY SEAFOOD CIOPPINO + LINGUINE** shrimp, salmon, mussels, clams, seafood broth, spicy tomato sauce 34
- GRILLED FRESH SALMON** honey roasted butternut squash, chard tomatoes, pomegranate seeds, orange beurre blanc 35
- GRILLED FRESH LOCAL HALIBUT**
butternut squash puree, wilted spinach, roasted brussels sprouts and shallots 35
- LAND + SEA** 4 oz tenderloin medallion, jumbo herb shrimp, mashed potatoes, charred broccolini, roasted shallot demi-glaze 40
- USDA PRIME 24 OZ PORTERHOUSE STEAK FOR 2** pickled lemon, parsley, sea salt, wilted spinach, crispy potatoes 99
- BONELESS SHORT RIB BARBACOA**
brown butter mashed potatoes, roasted tomatillo salsa 38
- NEW ZEALAND LAMB RACK**
creamy polenta, mint yogurt, pomegranate demi-glaze 38
- BEER-BRINED DUROC PORK CHOP**
brown butter mashed potatoes, wilted spinach, apple chutney 33
- HARISSA SHRIMP + POLENTA**
creamy polenta, grilled broccolini, blistered tomatoes, balsamic glaze 29
- AIRLINE CHICKEN BREAST**
brown butter mashed potatoes, wilted spinach, herbed chicken demi-glaze 27

SWEET

- PASSIONFRUIT + RASPBERRY PANNA COTTA** 11
- CHOCOLATE LAVA CAKE**
vanilla ice cream, blackberry coulis 11
- STRAWBERRY + CHOCOLATE MALABI**
a rich custard of coconut milk + chai seeds 11
- VANILLA BEAN-GINGER CREME BRULEE** caramelized ginger + fresh berries 11

A 5% surcharge will be added to all Guest checks to help cover increasing costs and in our support of the recent increases to minimum wage and benefits for our dedicated Team Members. 20% gratuity added to parties of 8 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



HAND-CRAFTED COCKTAILS

PUNS & ROSES Tito's vodka, Giffard triple sec, rose water, lemon	14
EL CAMINO Jalapeno & cilantro infused Campo Bravo tequila, agave nectar, lime	14
BASIL MULE Gray Whale gin, Chateau aloe liqueur, basil syrup, ginger beer, lime	14
FIREWATER SOUR Redemption Bourbon, Ancho Reyes chili liqueur, Scrappy's fire tincture, Angostura bitters, simple syrup, lemon	18
SMOKE 'EM IF YOU GOT 'EM Wyoming Whiskey, Demerara, Angostura bitters, Scrappy Orleans bitters, cherrywood	18
WYOMING MANHATTAN Wyoming Whiskey, Antica Amaro, chocolate bitters, chocolate truffle garnish	18

FLIGHTS

BUBBLES & BERRIES FLIGHT Pol Clement 375ml bottle with assorted berries	19	ANEJO TEQUILA FLIGHT 1 oz pours of Casamigos Anejo, Don Julio 1942, Mijenta Anejo	35
WHISTLEPIG RYE FLIGHT 1 oz pours of 6 year Piggyback, 10 year Small Batch & 12 year Old World	30	KAIYO JAPANESE WHISKEY FLIGHT 1 oz pours of Signature, The Unicorn 10 year, The Grand Cru 10 year	40

WINES BY THE GLASS

SPARKLING	RED
Brut Chamdeville, <i>France</i> 10	Cabernet Sauvignon Black Rail Kitchen, <i>California</i> 11
Brut Rose Gerard Bertrand cremant de Limoux, <i>France</i> 14	Cabernet Sauvignon Eberle, <i>Paso Robles</i> 16
Champagne Nicolas Feuillatte 17	Cabernet Sauvignon Grgich Hills, <i>Napa Valley</i> 19
Prosecco Flor brut, <i>Italy</i> (187 ml) 12	Cabernet Sauvignon Bella Union by Far Niente 2021, <i>Napa Valley</i> 27
WHITE	Cabernet Sauvignon DAOU "Soul of a Lion" 2020, <i>Paso Robles</i> 45
Chardonnay Black Rail Kitchen, <i>California</i> 11	Cabernet Franc Lang & Reed, <i>North Coast</i> 17
Chardonnay Trefethen, Oak Knoll District, <i>Napa Valley</i> 15	Malbec Altocedro, <i>Mendoza, Argentina</i> 12
Chardonnay Gregory Graham, <i>Carneros</i> 18	Pinot Noir Banshee, <i>Sonoma County</i> 15
Chardonnay Far Niente 2022, <i>Napa Valley</i> 25	Priorat Coster dels Olivers, <i>Priorat, Spain</i> 14
Albarino Torres Pazo de Bruxas, <i>Rias Baixas, Spain</i> 14	Rhone Blend Thacher 'Constant Variable', <i>Central Coast</i> 17
Gavi Tenuta San Lorenzo, <i>Piedmont, Italy</i> 12	Zinfandel Marietta 'Roman', <i>North Coast</i> 14
Pinot Grigio Lagaria, <i>Venezie, Italy</i> 11	Barolo Giacosa Fratelli 'Bussia' 2015, <i>Piedmont, Italy</i> 25
Rose Fleurs de Prairie, <i>Cotes de Provence, France</i> 11	Brunello di Montalcino Val di Suga 'Poggio Al Granchio' 2015, <i>Tuscany, Italy</i> 40
Sauvignon Blanc, The Crossings, <i>Marlborough, NZ</i> 11	
Viognier, Fess Parker, <i>Santa Barbara County</i> 14	

