

## WINE

### Red

Proud Pour "The Bee" Pinot Noir  
2016 CALIFORNIA 15/58

Velenosi, Lacrima Di Morro  
2016 ITALY 14/54

Funk Zone Syrah-Viognier  
2014 13/52

### White

Proud Pour "Oyster" Sauvignon Blanc  
2014 CALIFORNIA 14/54

Vaca Das Cordas, Vinho Verde  
2016 PORTUGAL 13/52

Outer Sounds Sauvignon Blanc  
2016 AUSTRALIA 14/54

Gerard Bertrand  
"Reserve Speciale" Chardonnay  
2015 FRANCE 13/52

### Rosé

Domaine De La Chaise  
2016 FRANCE 13/52

Summer Water  
2016 CALIFORNIA 14/54

Chateau Grande Cassagne  
Costieres De Nimes  
2016 FRANCE 14/54

### Sparkling

Finke's Widow  
2016 CALIFORNIA 13/52

Veuve Clicquot Brut  
NV FRANCE 27/130

Tenuta Di Collabrigo, Prosecco Brut  
ITALY 13/52

P.Bottex, Vin Du Bugey-Cerdon Rosé  
"La Cueille"  
NV FRANCE 16/60

Paolo Palumbo "Rosso Vivace"  
2016 ITALY 12/48

## COCKTAILS

Sleep No More 17  
CACAO INFUSED BANHEZ MEZCAL, PINEAPPLE BITTERS,  
LA CROIX COCONUT SODA, LIME

Golden Child 17  
SANTA TERESA 1796 RUM,  
TURMERIC CHAI GOLDEN MILK, FRESH CITRUS

Summer Breeze 17  
HORNITOS TEQUILA PLATA, WATERMELON JUICE,  
LEMONGRASS SYRUP, LIME AND SODA

Sada Abe 17  
TOKI JAPANESE WHISKEY,  
MATCHA GREEN TEA SYRUP, MIDORI, YUZU

Gallow Green 17  
BUTTERFLY PEA FLOWER INFUSED VODKA,  
LILLET BLANC, FRESH LEMON

## BEER

Draft 9  
Abita Light

Radeberger Pilsner  
Firestone Walker Easy Jack IPA  
Barrier California Amber  
Bronx Summer Pale Ale  
Newburgh Brown

Bottles & Cans 8  
21st Amendment "El Sully" Lager  
New Belgium Dayblazer Easygoing Ale  
Wölffer Dry Rosé Cider (\$10)

# GALLOW GREEN

Rooftop Bar & Restaurant

## STARTERS

### Gallow Green Crudite Bowl 28

RAW SPRING VEGETABLES, RAMP DRESSING, TAPENADE

### Fried Cheese Curds 15

GREEN TOMATO COMPOTE

### Vongole 17

BAKED CLAMS, BREAD CRUMBS, RED PEPPERS & OREGANO

### Fried Calamari 16

TARTAR & MARINARA SAUCE

### Steak Tartare 21

HAND CUT ANGUS BEEF, CAPERS, CORNICHONS, EGG

### Tuna Crudo 20

THIN SLICED SUSHI GRADE TUNA, SESAME, PIMENT D'ESPELETTE & MICRO CILANTRO

### Charcuterie Plate 25

LA QUERCIA PROSCIUTTO, SAUCISSON SEC, CHICKEN LIVER & FOIE GRAS MOUSSE, FINOCCHIONA, PICKLES

### Artisanal Cheese Plate 25

QUINCE PASTE, NUTS, GRAPES, BAGUETTE

### Summer Salad 17

HEIRLOOM CARROTS, SUMMER SQUASH, RADISH, HEART OF PALM, FRESH MINT

### Gem Lettuce Caesar 15

GEM LETTUCE, ROASTED ALMONDS, RADISH, CROUTONS, CAESAR DRESSING

### Burrata 19

HEIRLOOM TOMATOES, PEPPERCRESS, BANYULS VINEGAR, OLIVE OIL, MICRO BASIL

## MAINS

### Sandwich Cubano 22

ROAST PORK, FRENCH HAM, GRUYERE, PICKLES, MUSTARD

### Lobster Roll 28

BRIOCHE ROLLS, MICRO CELERY, OLD BAY & POTATO CHIPS

### Fennel, Herb & Ricotta Ravioli 24

TOMATO CONCASSE, PARMESAN

### Grilled Swordfish Kebab 26

WITH RATATOUILLE, SAFFRON, BASIL

### Merguez & Gigante Beans 22

TOMATOES, CARROTS, BASIL, JIBNEH ARABIEH CHEESE

### Charred Octopus 20

ROMESCO SAUCE, FINGERLING POTATOES & ARUGULA

### Grilled Steak Skewer 24

PEPPERS, RED ONIONS, MICRO CELERY & HABANERO VINAIGRETTE

## PIZZAS

### Kale & Anchovy 21

RICCOTA, MOZARELLA, PISTACHIO PESTO

### Margherita 19

FRESH "FIORE DE LATTE" MOZARELLA, TOMATO & BASIL

### Classic 19

PEPPERONI — \$2 EXTRA

### Prosciutto & Arugula 21

ARUGULA, MOZARELLA, PARMESAN

### Tunisian 22

MERGUEZ SAUSAGE, EGGPLANT, SCALLION, FETA

### Guanciale 21

RED ONION, PECORINO, TOMATO & ARUGULA

### Cauliflower 21

ZA'ATAR, TAHINI, CHILI FLAKES, LEMON, PARSLEY

## SIDES

### Hand Cut French Fries 10

### Sautéed Green Beans 10

### Ratatouille 10

### Sautéed Carrots 10

## DESSERTS

### Sorbets & Ice Cream 10

### Strawberry & Rhubarb Frappé 10

### Chocolate Budino 10

### Nutella Calzone 16



EXECUTIVE CHEF – PASCAL LE SEAC'H

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