

## TO SHARE

**TRUFFLE AND ASIAGO STEAK FRIES** - *truffle aioli* | 12

**ARTICHOKE HUMMUS** - *pita crisps, crudite* | 15

**WAGYU PIGS IN A BLANKET** - *house-made ketchup and house-made red wine, mustard blend* | 15

**ARANCINI** - *crispy saffron and smoked mozzarella rice croquettes, pomodoro, shaved pecorino* | 15

**LOLLIPOP BUFFALO CHICKEN** - *tossed in smoked buffalo sauce, bleu cheese, celery & carrots* | 20

**STREET CORN** - *grilled corn, poblano peppers, chipotle crema, cotija, cilantro* | 15

**CONFIT DUCK BAO** - *5 spice hoisin, cucumber, carrot, scallion, cilantro* | 27

**SAUSAGE MIXED GRILL** | 25

- *chicken, rabbit, venison, wild boar & andouille w/apple shallot slaw, mustard, country toast*

## APPETIZERS

**TRUFFLE TOT POUTINE** - *cheddar cheese curds, chicken gravy, truffle aioli* | 15

**SPANISH OCTOPUS** - *romesco, kale with white beans and pancetta, crispy shallots* | 25

**GARLIC SHRIMP** - *blistered tomatoes, Italian parsley, chorizo, crostini* | 18

**TUNA TACOS** - *ahi tuna, yuzu, sesame, avocado, radish* | 23

**BURRATA, MELON & PROSCIUTTO** - *aged balsamic, pepitas and pea shoots* | 22

**CHARRED BEEF CARPACCIO** - *caper, cornichon, radish, frisee, arugula, truffle aioli* | 24

## SALADS

**WEDGE SALAD** - *gorgonzola, tomato, bacon, pickled onions and bleu cheese dressing* | 17

**CHOPPED SALAD** - *sundried tomato, feta, hearts of palm, squash, cranberry, mustard vinaigrette* | 17

**ROASTED BEET SALAD** - *endive, baby arugula, goat cheese, pistachios, hazelnut vinaigrette* | 16

## HOUSE MADE PASTAS (appetizer sizes available upon request)

**CAVATELLI** - *confit braised duck, tomato & porcini ragout, pecorino, lemon* | 32

**CORONA RIPENA** - *smoked ricotta, corn crema, peas, crispy prosciutto* | 30

**RIGATONI** - *wagyu beef bolognese, cream* | 28

**RISOTTO** - *arborio rice, asparagus puree, lemon zest, parmigiano* | 32

**GNOCCHI** - *exotic wild mushrooms, mascarpone, truffle butter, fresh shaved truffles* | 32

## MAINS

**PAN ROASTED CAULIFLOWER STEAK** - *beet greens, pepitas, golden raisins, balsamic glaze* | 24

**GRASS FED HANGAR STEAK FRITES** - *chimichurri, hand-cut garlic-parmigiano steak fries* | 39

**FREE RANGE CHICKEN** - *mashed potato, braised beet greens, lemon/thyme jus* | 32

**PAN SEARED HALIBUT** - *succotash, passionfruit vinaigrette, pea shoots* | 38

**NEW BEDFORD SEA SCALLOPS** - *sunchoke three ways, apple & shallot slaw, brown butter, capers* | 38

**NY STRIP STEAK** - *grass-fed NY strip steak, tater tots* | 45 (Blackened upon request)

**ASSET WAGYU BURGER** - *smoked gouda, spicy candied bacon, Asset house aioli, fries* | 27

**GRASS-FED FILET MIGNON** - *8oz petite filet, sauteed mushroom, roasted cipolini onion, bordelaise* | 44

**WHOLE BRANZINO** - *simply grilled with asparagus* | 39

**PORK TOMAHAWK** - *sauteed baby carrots, maple & bourbon glaze* | 42

## ASSET

Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses. Prior to ordering, kindly inform your server of any and all allergies, plus their severity.

## SIDES | 10

grilled asparagus

mashed

broccoli rabe

handcut fries

succotash

sauteed mushrooms

# DINNER

## ASSET SIGNATURE COCKTAILS | 18

**WESTSIDE** | 6100 Vodka, Lemon, Prosecco, Mint

**NY TO MIAMI** | Banks No. 7 Rum, Cocchi Rosa, Amaro Nonino, Fresh Lemon

**ASSET RED SANGRIA** | Cune Crianza Rioja, Roulette Rye, Rocket's, Aperol, Boozy Cognac Fruit

**ZURI ZURI** | Teeling Single Grain Irish Whiskey, Chambord, Lemon, Fresh Blackberries

**LE JARDIN** | 6100 Vodka, Green Chartreuse, St. Germain, Fresh Basil, Absynthe

**DIRTY THOUGHTS** | Ghost Tequila, El Silencio Mezcal, Pineapple, Tajin Rim

**STRAWBERRY FROZÉ** | Rosé, GG Essence Strawberry, Rocket's, Elouan Pinot Noir

**SMOKEY BANANA OLD FASHION** | Howler Head Banana, El Silencio, Chocolate Bitters, Smoke

**HONEY I'M HOME** | Oxley Gin, Montenegro, Lemon, Honey Syrup

**BLOOD ORANGE G&T** | Malfy Blood Orange, Licor 43, Fresh Lime, Fever Indian Tonic

**ROSEMARY NEGRONI** | GG Essence Peach, Campari, Vermouth, St. Germain, Flamed Rosemary

**TONY'S FLOWER CHILD** | Ghost Tequila, Chambord, Rose Liquor, Fresh Lime

**THE SIOBHAN (ROY)** | Glenmorangie X, Luxardo, Riga Black Cherry, Chocolate Bitters

**ULTRA VIOLET** | Dahlia Cristalino, Fresh Lemon, Butterfly Pea Tea

**KILLER BEE** | Gracias a Dios, Velvet Falernum, Fresh Lemon, Fresh Lavender, Hibiscus

**FIESTA FIZZ** | Cazadores Blanco, Illegal Mezcal, Lime, Ginger Beer

## WINE BY THE GLASS

### BUBBLES

**CHAMPAGNE** Moet & Chandon, FRA | 20/75

**PROSECCO** Acinum, ITA | 13/48

**CHANDON GARDEN SPRITZ (Over Ice)** Domaine Chandon, CA, USA | 14/52

**BLANC DE BLANCS** Cruset, FRA | 14/52

### WHITE

**CHARDONNAY** Mer Soleil by Caymus, CA, 2018 | 16/60

**BOURGOGNE BLANC** Château Chatelard, Burgundy, FR, 2020 | 16/60

**SAUVIGNON BLANC** Mount Riley, Marlborough, NZ, 2020 | 15/55

**BORDEAUX BLANC** Château Birot, Bordeaux, FR, 2017 | 16/60

**TURBIANA** Ottella, 'Lugana', Veneto, IT, 2020 | 15/55

**CHENIN BLANC** Vincent Careme, Vouvray, FR, 2019 | 16/60

**ORANGE WINE** Grape Abduction, Slovenia, 2021 | 15/55

### ROSE

**ROSE** Moulin de Gassac, Languedoc-Roussillon, FR, 2019 | 14/52

**ROSE** Gonc Winery, 'Anna', Cuvee, Slovenia, 2020 | 16/60

### RED

**PINOT NOIR** Elouan, Oregon, 2019 | 16/60

**FRAPPATO (Served Chilled)** Santa Tresa, Sicilia, 2019 | 14/52

**SHIRAZ** Hently Farm, 'Villian and Vixen', Barossa, AUS, 2017 | 16/60

**VINO NOBILE** 'El Silineo', Montepulciano, IT, 2017 | 15/55

**CABERNET SAUVIGNON** Skyside by Newton, Sonoma, CA, 2017 | 17/62

**NERO D'AVOLA** CVA Canicatti 'La Ferla', Sicilia, 2019 | 15/55

**CÔTES DU RHÔNE VILLAGES** La Jassine, Bieler Père et Fils, FR, 2019 | 16/60

## FEATURED WINES

**GRÜNER VELTLINER** Abbazia di Novacella, IT, 2019 | 18/68

**SUPER EMILIA-ROGMANA** Borgo dei Guidi IT, 2018 | 20/75

**RED BLEND** Sean Thackrey, 'Pleiades XXVIII', Old Vines, CA | 18/68

**CABERNET SAUVIGNON** Quilt, Napa, CA, 2017 | 20/145 1.5L

**NEBBIOLO** Giovanni Rosso, Langhe, IT, 2020 | 20/75

# DRINKS

## ON TAP | 9

### VON TRAPP

'Kolsch Style' Kolsch

### OLD NATION

'Boss Tweed' Citrus DIPA

### WOLFFER

'Dry Rose' Cider

### PIPEWORKS

'Ninja v. The Unicorn' DIPA

### LAWSON'S

'Sip of Sunshine' IPA

### FLYING DOG

'Bloodline' Blood Orange Nitro

### SINGLECUT

'Frequency' Lager

### CIGAR CITY BREWING

'Frost Proof' Witbier

### TOPPLING GOLIATH

'Camp Shandyshore' Shandy

### INDUSTRIAL ARTS

'Metric' Pilsner

### 3 FLOYDS

'Zombie Dust' APA

# ASSET