

## TO SHARE

**GOAT CHEESE DIP** - hot Tunisian olives, grilled crostini | 13

**CRABCAKE** - apple & shallot slaw, remoulade | 24

**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 | 16

**LOLLIPOP BUFFALO CHICKEN** - tossed in smoked buffalo sauce, bleu cheese, celery & carrots | 21

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

**CONFIT DUCK BAO** - 5 spice hoisin, cucumber, carrot, scallion, cilantro | 24

## APPETIZERS

**POUTINE** - hand-cut fries, cheddar cheese curds, chicken gravy, truffle aioli | 15

**SPANISH OCTOPUS** - romesco, kale with white beans and pancetta, crispy shallots | 26

**GARLIC SHRIMP** - blistered tomatoes, Italian parsley, chorizo, crostini | 19

**TUNA TARTARE** - ahi tuna, yuzu/passionfruit vinaigrette, jalapeño, avocado, plantain chips | 24

**BIG LAMB & WAGYU MEATBALL** - pomodoro, smoked mozzarella, burrata, parmigiano | 21

**BAKED CAMEMBERT** - pepita, dried cherry, truffle honey, crostini | 21

## 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 | 18

**BURRATA & BEET SALAD** - tri color beets, arugula, pistachio, beet vinaigrette, balsamic reduction | 20

## HOUSE MADE PASTAS (appetizer and entree size portions available)

**CAVATELLI** - braised lamb ragout, lemon, pecorino, butter, pomodoro 25 | 35

**LINGUINI** - carbonara, pancetta, cream, shallot, parsley, parmigiano 19 | 29

**RISOTTO** - arborio rice, lobster, corn puree, leeks, blistered tomato, edamame 25 | 35

**GNOCCHI** - exotic wild mushrooms, mascarpone, truffle butter, fresh shaved truffles 22 | 32

## MAINS

**SEARED EXOTIC SHROOMS** - butternut puree, truffle aioli, carrot hair | 27

**GRASS FED HANGAR STEAK FRITES** - chimichurri, hand-cut garlic-parmigiano steak fries | 37

**FREE RANGE CHICKEN** - mashed potato, braised beet greens, lemon/thyme jus | 33

**GRILLED HALIBUT** - spaghetti squash putanesca, basil and chive oil | 39

**NEW BEDFORD SEA SCALLOPS** - sunchoke three ways, apple & shallot slaw, brown butter, capers | 39

**NY STRIP STEAK** - grass-fed NY strip steak, garlic/parm fries | 45 (Blackened upon request)

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

**BRAISED SHORT RIB** - creamy polenta, cippolini, truffle jus | 38

**GRASS-FED FILET MIGNON** - 8oz petite filet, creamy mushroom ragout, truffle bordelaise | 44

**PAN ROASTED TROUT** - panzanella, salsa verde | 32

## SIDES

mashed | 8

fried brussels | 12

corn cream spinach | 12

hand-cut fries | 11

mac and cheese | 16

wild mushrooms | 11

# DINNER

## 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.

# ASSET SIGNATURE COCKTAILS | 18

## AFTERNOON DELIGHT

DM Vida Mezcal, Yellow Chartreuse, Aperol, Lemon, Saffron

## NAVIDAD MARGARITA A.K.A THE BAD SANTA

Cazadores Blanco, Dry Curacao, Persimmon, Tanteo Navidad, Citrus

## ASSET SAZERAC

Bulleit Rye, Remy 1738, Peychauds, Chocolate, Absynthe, Burnt Orange

## DEDICATED TO THE RUM I LOVE

Coconut Cartel Rum, Rye, Chinola Passionfruit, Pineapple, Lime

## FORT HAMILTON SOUR

Fort Hamilton Dbl Barrel Bourbon, JF Hayden Mango, Lemon, Mango Caviar

## CINNA-MANHATTAN

Roulette Rye, Cinnamon Antica, Sweet Vermouth, Bitters, Flamed Cinnamon

## WESTSIDE

6100 Vodka, Lemon, Prosecco, Mint

## ASSET RED SANGRIA

Cune Crianza Rioja, Roulette Rye, Rockey's, Aperol, Cognac Fruit

## DIRTY THOUGHTS

Ghost Tequila, El Silencio Mezcal, Pineapple, Tajin Rim

## HONEY I'M HOME

Connption American Dry Gin, Montenegro, Lemon, Honey Syrup

## ROSEMARY NEGRONI

GG White Peach, Campari, Vermouth, Elderflower, Flamed Rosemary

## THE FLOWER CHILD

Ghost Tequila, Chambord, Rose Liquor, Lime

## FIESTA FIZZ

Cazadores Blanco, Illegal Mezcal, Lime, Ginger Beer, Touch of Red Sangria

## WINE BY THE GLASS

### BUBBLES

**BRUT** Domaine Chandon, CA, USA | **18/68**

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

**CHANDON GARDEN SPRITZ (Over Ice)** Domaine Chandon, CA, USA | **15/55**

### WHITE

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

**CHARDONNAY** Patriarche, Burgundy, FR, 2020 | **16/60**

**SAUVIGNON BLANC** Turning Tide, Central Coast, CA, 2021 | **15/55**

**SAUVIGNON BLANC/SEMILLON** Thomas Barton Reserve, Bordeaux, FR, 2021 | **15/55**

**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**

**SANGIOVESE** '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

**SUPER TUSCAN** Gran Passaia, IT, 2019 | **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

### WOLFFER

'Dry Rose' Cider

### PIPEWORKS

'Ninja v. The Unicorn' DIPA

### SLOOP

'Juice Bomb' IPA

### SINGLECUT

'Frequency' Lager

### CIGAR CITY

'Frost Proof' Witbier

### INDUSTRIAL ARTS

'Metric' Pilsner

### 3 FLOYDS

'Zombie Dust' APA

### DELIRIUM

'Noel' Strong Dark Ale

### RADIANT PIG

'Gangster Duck' Amber

### LEFT HAND

'Milk Stout' Nitro Stout

# ASSET