

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 TACOS - ahi tuna, yuzu, sesame, avocado, radish | 24

LAMB & WAGYU MEATBALLS (3) - 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

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

HOUSE MADE PASTAS (appetixer and entree size portions available)

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

LINGUINI - carbonara, pancetta, cream, shallot, parsely, parmigiano 19 | 29

RISOTTO - arborio rice, lobster, corn puree, leeks, blistered tomato, edamame 27 | 37

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

ROASTED DUCK BREAST - farro, whipped acorn squash, strawberry jam reduction | 38

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

WHOLE BRANZINO - simply grilled with sauteed napa cabbage, bacon, bean sprouts, cippolini, chili | 37

SIDES

mashed | 8

fried brussels | 12

broccoli rabe | 10

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

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

SMOKEY OLD FASHION

Four Roses Bourbon, El Silencio Mezcal, Chocolate Bitters, Smoke

HONEY I'M HOME

Connption American Dry Gin, Montenegro, Lemon, Honey Syrup

ROSEMARY NEGRONI

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

TONY'S FLOWER CHILD

Ghost Tequila, Chambord, Rose Liqueur, Fresh Lime

FIESTA FIZZ

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

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 | 15/55

BLANC DE BLANCS Cruset, FRA | 15/52

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

SHIRAZ Hently Farm, 'Villian and Vixen', Barossa, AUS, 2017 | 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

RADIANT PIG

'Fest-Bear' German Festbier

WOLFFER

'Dry Rose' Cider

PIPEWORKS

'Ninja v. The Unicorn' DIPa

SLOOP

'Juice Bomb' IPA

SINGLECUT

'Frequency' Lager

CIGAR CITY BREWING

'Frost Proof' Witbier

INDUSTRIAL ARTS

'Metric' Pilsner

3 FLOYDS

'Zombie Dust' APA

ASSET