

TO SHARE

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

CRABCAKE - apple & shallot slaw, remoulade | 24

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

PORK BELLY BAO - molasses glaze, toasted sesame, pickled cucumber, scallion | 21

APPETIZERS

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

SPANISH OCTOPUS - fngeling, iberico chorizo, baby fennel, fermented black bean vinaigrette | 25

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

FLUKE CEVICHE - leche de tigre, tomato, angel hair chilis, togarashi, plantain chips | 24

BONE MARROW - watercress, pickled onion, tomato, lemon vin, shallot marmalade, country toast | 23

CHARCUTERIE - 3 meat and 3 cheese, truffle honey, dates, tarrali crackers | 26

SALADS

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

CHOPPED SALAD - feta, fried chickpea, pepita, tomato, cukes, pepper, sopresatta, mustard vinaigrette | 18

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

3 GRAIN SALAD - lentil, quinoa, farrow, cucumber, carrot, onion, parsley, balsamic vinaigrette | 19

HOUSE MADE PASTAS (appetizer and entree size portions available)

CAVATELLI - sweet Italian sausage, broccoli rabe, tomato, red chili flake, butter 23 | 31

RIGATONI - wagyu bolognese, butter, parmigiano, 26 | 35

GRILLED PRAWN & BEET RISOTTO - head on shrimp, beet puree, dried beet, leek, edamame 19 | 29

SWEET POTATO GNOCCHI - exotic wild mushrooms, mascarpone, truffle butter 22 | 32

MAINS

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

MONKFISH - aji amarillo potato puree, charred beech mushroom, fried prosciutto, prawn jus | 34

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

GRASS FED NY STRIP STEAK - smashed fingerling with rosemary butter, caviar bernaise | 45

ASSET WAGYU BURGER - cheddar, spicy candied bacon, Asset house aioli, fries | 27

PORK CHOP - butternut squash batons, roasted cippolini, micro arugula, cherry pepper vinaigrette | 38

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

PAN ROASTED TROUT - panzanella salad, romesco | 32

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

mashed | 8

fried brussels | 12

broccoli rabe | 12

hand-cut fries | 11

grilled asparagus | 12

wild mushrooms | 11

DINNER

DRINKS

N/A DRY BAR | 8

ULTRA VIOLET
fresh lemonade,
butterfly pea tea

LA NORININA
fresh black tea, lemon,
roasted peach

EL SOLEIL
fresh watermelon juice,
pineapple, basil

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

RADIANT PIG
'Gangster Duck' Amber

LEFT HAND
'Milk Stout' Nitro Stout

MONOPOLIO
'Clara' Lager

ASSET

ASSET SIGNATURE COCKTAILS | 18

TAKES ON THE CLASSICS

FLAMED ROSEMARY NEGRONI Grey Goose White Peach, Campari, Vermouth, Elderflower

DIRTY WATER Ketel One, Olive, Method Dry Vermouth Pearls

FORT HAMILTON SOUR FH DBL Barrel Bourbon, JF Hayden Mango, Mango Caviar

BLOOD ORANGE G&T Malfy Blood Orange Gin, Licor 43, Fresh Lime, Tonic

SMOKEY OLD FASHION Howler Head Banana Bourbon, El Silecio Mezcal, Chocolate Bitters

VIP STANDARDS

DEDICATED TO THE RUM I LOVE Coconut Cartel Rum, Rye, Chinola Passionfruit, Pineapple

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

DIRTY THOUGHTS Ghost Pepper Tequila, El Silencio Mezcal, Pineapple, Tajin Rim

HONEY I'M HOME Conniption American Dry Gin, Montenegro, Lemon, Honey Syrup

THE FLOWER CHILD Ghost Pepper Tequila, Chambord, Rose Liquor, Lime

SEASONALS

STRAWBERRY FROZÉ Grey Goose Strawberry, Rosé Wine, Elouan Pinot Noir, Rockey's

THE DOVE Agua Magica, Pamplemousse, Grapefruit, Soda

ITALIAN MARGARITA Cazadores Blanco Tequila, Italicus, Lime, Olives

GIN & BASIL SMASH Sapphire Gin, Green Chartreuse, Lemon, Basil

DELICATE DANCER Illegal Mezcal, Creme de Cocoa, House Spiced Syrup

BIG POPPA Sagamore Rye, Di Saronno, Blue Curacao, Sweet and Sour

LA DOLCE VITA 6100 Vodka, Caravella Limoncello, Prosecco, Lemon, Mint

FEATURED WINES BY THE GLASS

CHAMPAGNE Moët & Chandon, Domaine Chandon, FR | **25/115**

SAUVIGNON BLANC Honig, Napa, CA, 2022 | **19/70**

SOAVE CLASSICO Pieropan, Veneto, IT, 2021 | **17/62**

ROSÉ Château Minuty, Côtes de Provence, FR, 2022 | **18/68**

CABERNET SAUVIGNON Quilt by Joe Wagner, Napa, CA, 2021 | **20/145(1.5L)**

SUPER TUSCAN Gran Passaia, IT, 2019 | **20/75**

WINES BY THE GLASS

SPARKLING

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

ROSÉ PROSECCO Torresella, IT, 2020 | **15/55**

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

CAVA Segura Viudas, Reserva Heredad, ES | **15/55**

LAMBRUSCO Fiorini, Castelvetro Becco Rosso, IT | **16/60**

WHITE

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

SAUVIGNON BLANC Tapi, Marlborough, NZ, 2022 | **15/55**

VINHO VERDE Pessoa da Vinha, PT, 2021 | **14/52**

DRY REISLING Ravines Wine Cellars, NY, 2019 | **16/60**

VERMENTINO Erne, IT, 2021 | **15/55**

CHENIN BLANC Joostenberg Wines, SA, 2022 | **16/60**

ALBARIÑO Val de Miegas, ES, 2022 | **16/60**

ROSÉ

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

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

RED

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

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

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

PETITE SIRAH Gehricke, Sonoma, CA, 2022 | **17/62**

CÔTES DU RHÔNE La Jassine, Bierler Pere et Fils, FR, 2019 | **16/60**

RUCHÉ Ferraris Agricola, 'Sant Eufemia', IT, 2021 | **17/62**

NEBBIOLO Pecchenino, Langhe, IT, 2021 | **18/68**

BARBERA D'ALBA Giovanni Rosso, IT, 2019 | **18/68**

MERLOT Ramsay, North Coast, CA, 2020 | **18/68**