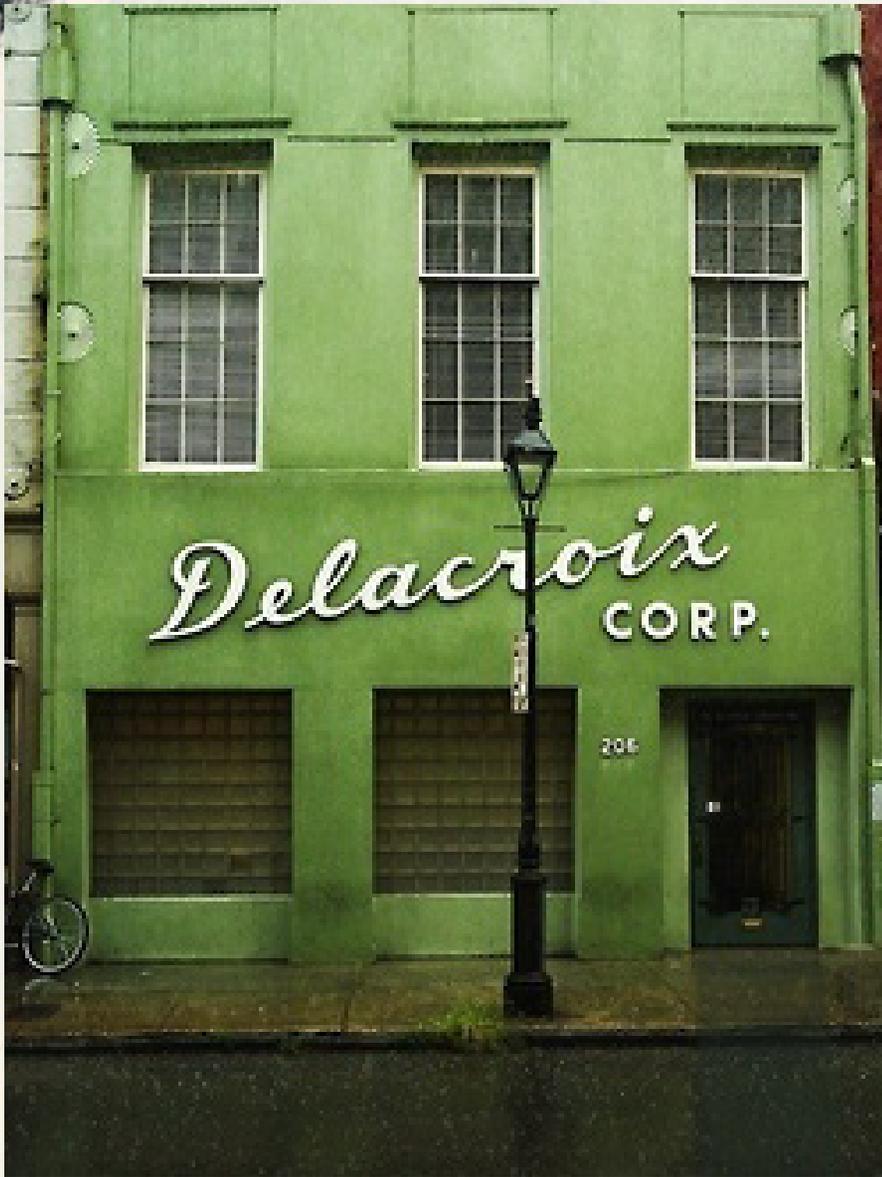




VANGUARD





VANGUARD COCKTAILS

KEY PARTY -11

CHARTREUSE, BONAL, PLYMOUTH GIN, AMARO

TRUST & PRIVILEGE -12

FLORA DE CANA RUM, PEAR BRANDY, LIME

BLACK BEE -10

BOURBON, LEMON, HONEY, LADYFACE PORTER

ARC ANGEL -10

GIN, APEROL, CUCUMBER, ORANGE PEEL

CUT & PASTE -13

CLEAR CREEK EAU DE VIE, RED BREAST, PEYCHAUD, HONEY

ROB ROY -11

COMPASS BOX SCOTCH, CARPANO ANTICA, CHERRIES

PENICILLIN -10

FAMOUS GROUSE SCOTCH, LEMON, GINGER SYRUP

NAKED & FAMOUS -11

CHARTREUSE, APEROL, CHICHICAPA MESCAL

OAXACAN OLD FASHION -11

MEZCAL, EL TESORO, ANGOSTURA, ORANGE





sparks

Rosé de provence xtra brut. domaine saint-andré de figuières.	12	48
Txaka Parta, cidre brut. irouleguy. pays basque. domaine bordatto.	15	60

rosés

fronton. folle noir d'ambat 2012. chateau le roc.	10	40
gris impérial 2012. corsica. comte abbatucci.	15	60

blancs

Jurançon sec. pays basque. chateau jolys.	11	44
Pacherenc du vic bilh 2010. pays basque. labranche-laffont.	14	56
Iroulégu blanc. pays basque. domaine abatia.	16	64
Arabako txakolina 2012. basque country. xarmant. spain.	12	48
Bizkaiko Txakolina Blanco 2012. doniene gorrondona. spain.	16	64
Vin de pays de l'hérault 2007. languedoc. mas Jullien.		94
Grenache gris. "guardian" 2011. languedoc. domaine la pertuisane.		55

rouges

Corbières. 2010. languedoc. domaine failenc ste-marie.	11	44
Cotes du roussillon. les sorcières 2008. clos des fées.	15	60
Madiran. haute-Tradition 2010. domaine berthoumieux .	10	40
Mauzac noir. gaillac 2012. tres cantou.	12	48
Iroulégu. cuvée Classique 2011. domaine ilarria.	13	52
Jeune rouge 2011. beeka valley. chateau musar. lebanon.	16	64
Getariako Txakolina Stimatum. Rare red Txakolina. Ameztoi. spain.	15	60
Fiumesecu 2012. corse-calvi. corsica. domaine d'azilpratu.	17	68
Bandol. 2008. chateau pradeaux.		95
Coteaux du languedoc. "les états d'ames" 2011. mas jullien.		76
Madiran. vitus MCM 2010. domaine berthoumieux.		77
Patrimonio. "carco" 2011. corsica. domaine arena.		91
Bizkaiko txakolina tinto 2012 (pre-phylloxera). rare red. gorrondona.		69
Chateau musar 2005. lebanon.		119

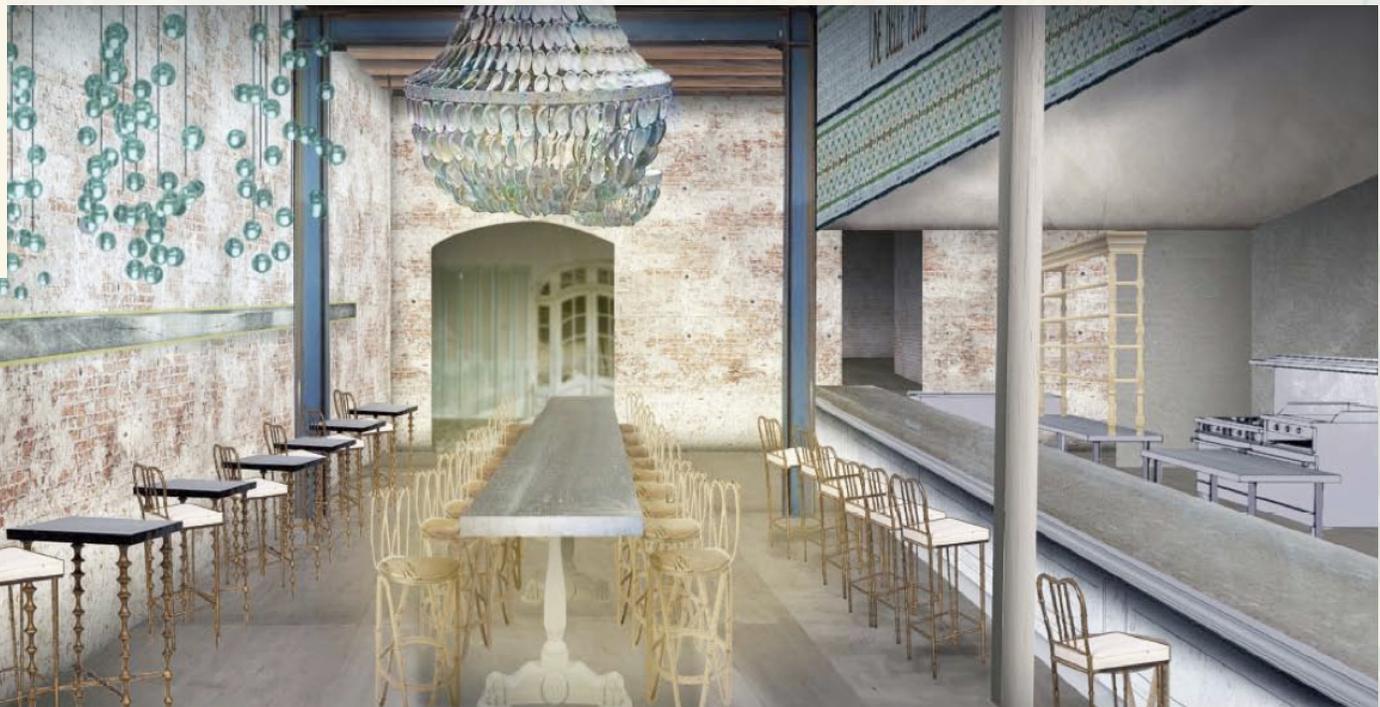
bières

contessa. ipa. tuscany. birra amiata.		6
Bière ambrée. brasserie artisanale du lubéron.		7
L'amalthee. ale. pyrénées. brasserie lebbe.		9









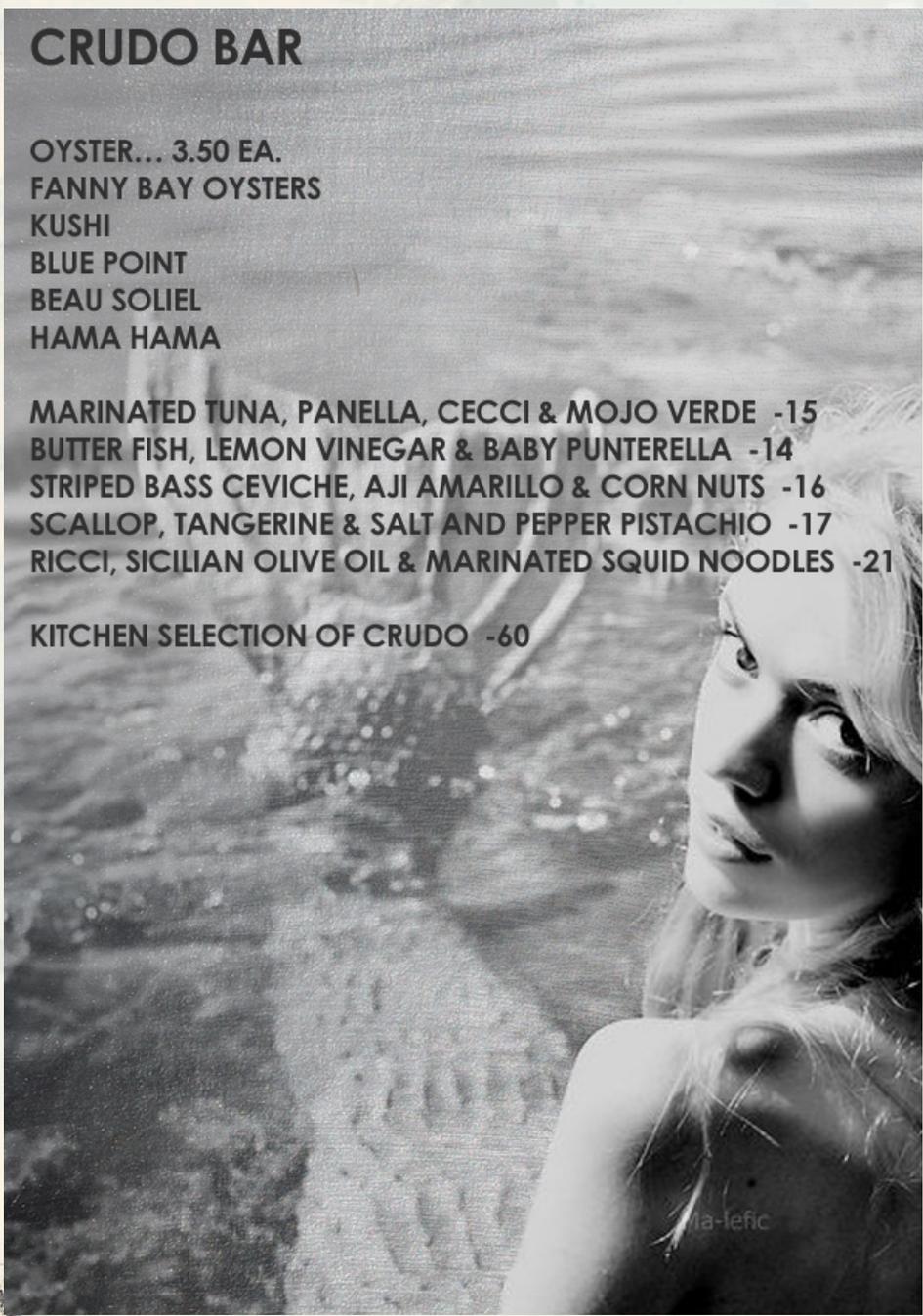


CRUDO BAR

OYSTER... 3.50 EA.
 FANNY BAY OYSTERS
 KUSHI
 BLUE POINT
 BEAU SOLIEL
 HAMA HAMA

MARINATED TUNA, PANELLA, CECCI & MOJO VERDE -15
 BUTTER FISH, LEMON VINEGAR & BABY PUNTERELLA -14
 STRIPED BASS CEVICHE, AJI AMARILLO & CORN NUTS -16
 SCALLOP, TANGERINE & SALT AND PEPPER PISTACHIO -17
 RICCI, SICILIAN OLIVE OIL & MARINATED SQUID NOODLES -21

KITCHEN SELECTION OF CRUDO -60









Menu

VEGETABLES

SAUTEED OKRA, PIPERADE, PIMENT ESLETTE	-11
HEIRLOOM BEETS, PISTACHIO, CURRENTS, VINEGAR	-14
ASPARAGUS, ALMOND BROWN BUTTER, BASIL	-11
POTATOES & CECCI, ROSEMARY, MOLE	-12
LEBNI, EGGPLANT FATOUSH, CORN NUTS, SUMAC	-10
ROASTED CARROTS, ANCHOVY, SPINACH, LEMON	-10
BUTTER LETTUICES, SUNFLOWER, CRISPY SHALLOT	-12
LITTLE GEMS, FIG, ANCHOVY, PINE NUTS	-11

MAINS

GRILLED SCALLOP, BACON, FARRO SALAD, GRIBICHE	-25
LOBSTER MUSHROOM DUXELLE	-27
RED CHILE LOBSTER TAILS, ROTI, BRAISED GREENS	-29
HOT SQUID SALAD, CECCI "HUSH PUPPIE," BELL CHILES	-21
FLUKE EN COCOTTE	-23
SAISON PORK LINKS, VINEGAR BRAISED CABBAGE, APPLES, RINDS	-23
MEATBALL TAGINE, PEACHES, AJI AMARILLO	-22
SHELLFISH BRAISE, ROUILLE FE'TUNT'TA	-23
BRICK CHICKEN, MOLE, WATERCRESS	-24
VANGUARD BURGER	-16

