



STARTERS

Parker House Rolls \$10

house made dill rolls, butter trio

Flatbread \$15

chefs choice

Charcuterie Board \$22

daily selection of cured meats and domestic cheeses, whole grain mustard, cornichons, cranberry mostarda

Mussels \$18

p.e.i. mussels, chorizo, fennel, pernod, blistered tomatoes, toasted brioche

*Steak Tartare \$18

capers, shallots, dijon, worcestershire, scallions, quail egg, crostini

Wings \$16 (5)

Not your average wings!!!
3oz drumsticks, sweet and spicy sauce, sesame seeds, micro cilantro

Meatballs \$15

pork and bison, whiskey cream sauce, parmesan, toasted baguette

Soup du Jour \$9

ask your server

Bao Bao Buns \$15

3 short rib buns:
pickled onion, hoisin aioli, radish sprouts
3 pork belly buns:
pickled cucumber, hoisin aioli, micro cilantro
3 fried chicken buns:
kimchi, sriracha aioli, micro cilantro

**Make it a flight... one of each bun!*

Shrimp Gyoza \$15

pickled garlic, pea shoots, ponzu

Burrata \$20

poached pear, prosciutto, arugula, mint pesto, fried bread

SALADS

Protein Add-Ons: grilled chicken \$6 | shrimp \$8 | salmon \$10

*Brussels 619 Salad \$16

shaved brussels sprouts, mixed greens, toasted pine nuts, roasted tomatoes, marinated soft-boiled egg, ricotta salata, bourbon maple vinaigrette

Green Goddess \$17

bibb lettuce, hard boiled egg, asparagus, green onion, mushrooms, radish, tarragon vinaigrette

Asian Chopped \$16

napa cabbage, carrots, scallions, caramelized peanuts, mandarin, crispy wonton, sesame soy dressing

Tuscan Kale Caesar \$16

roasted tomatoes, shaved parmesan, anchovies, croutons, caesar dressing

MAINS

*Pork Chop \$33

bourbon honey braised carrots, blistered campari tomatoes, sherry demi

*Filet Mignon \$39

potato au gratin, asparagus, au poivre sauce

Veal Shank \$38

guajillo braised jus, risotto, par braised cipollini onion, parmesan

*S.C.B. (Supper Club Burger) \$21

bacon jam, arugula, gruyère, mustard aioli, sunny side up egg, seasoned fries

*Salmon \$34

herb crusted, wild rice, broccolini, lemon meyer beurre blanc

Scallops \$35

roasted vegetables, orzo, pancetta, saffron cream

Halibut \$33

potato chip crusted, market vegetable, couscous, shiitake soy butter sauce

Beef Pasta \$32

sirloin tips, campanelle pasta, shiitake mushroom, cipollini onion, arugula, whiskey cream sauce

Seafood Pasta \$35

shrimp, mussels, clams, calamari oven roasted tomatoes, pappardelle, lobster cream

Fried Chicken \$28

jalapeño honey, creamy greens, corn bread

Vegetarian Risotto \$27

seasonal vegetables, pea cream, truffle oil

SIDES

Truffle Fries \$ 10

parmesan, black garlic aioli

Bourbon Carrots \$15

rainbow carrots, bechamel, toasted almonds

Asparagus \$9

shaved parmesan, lemon oil, chili flakes

Roasted Brussels Sprouts \$9

pancetta, onions, shaved parmesan, bourbon maple glaze

Mac n Cheese \$14

cavatappi pasta, pancetta, braised garlic and shallots, mixed cheeses, breadcrumbs

*add short rib \$3

EXECUTIVE CHEF MICHAEL MORA

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
Please be aware that our food may contain common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish. Please inform your server of any allergies*

WHISKEY OVER WINE

CLASSICS \$13

Gold Rush bourbon, honey, lemon	Sidecar cognac, dry curaçao, lemon, sugar rim	Lion's Tail bourbon, ginger, lime, mint
Paper Plane bourbon, aperol, amaro nonino, lemon	Perfect Manhattan bourbon or rye, sweet vermouth, dry vermouth, bitters	Boulevardier rye, campari, sweet vermouth, orange bitters

SUPPER CLUB SIGNATURES \$14

619 Old Fashioned bourbon, maple syrup, black walnut bitters	w.c. EYECANDI vodka, lavender, lemon, prosecco	Black or Boxcar bourbon, allspice, lemon, blackberries, bitters
Pear-fect on Prince Street vodka, spiced pear, ginger, lemon, soda	Spice Train mezcal, jalapeño pineapple cordial, lime, tajin	Peachy Keen rye, Lemon, simple, peach liqueur, allspice, peach bitters

ZERO PROOF \$6

Sippin' Since 1670 lemon, orgeat, blackberry, soda	Colony Mule coconut water, pineapple jalapeño cordial, lime, ginger beer
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BEER

ask about our rotating beer selection

BY THE GLASS

BUBBLES

Mionetto Brut Prosecco 187ml	\$10
Segura Viudas Brut Cava 187ml	\$8

WHITES

Riff Pinot Grigio IT	\$10
Giesen Sauvignon Blanc NZ	\$10
Daou Paso Robles Sauv Blanc CA	\$18
Serafino Gavi di Gavi IT	\$13
JP Brun Chardonnay Unoaked FR	\$13
Mer Soleil Santa Lucia Res. Chard CA	\$15
Centorri Moscato D' Pavia IT.	\$9

ROSÉ

Terres de St Louis Rose FR	\$10
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REDS

Sadlers Well Santa Barbara Pinot Noir CA.	\$10
Cloudline Pinot Noir OR	\$15
Ferraton Côtes du Rhône FR	\$10
Neri Irosso Rosso Toscana IT	\$15
Belasco Llama Malbec AR	\$12
Bonanza Cabernet Sauvignon CA	\$14
Daou Special Select Paso Cabernet CA	\$16

BY THE BOTTLE

BUBBLES

Segura Viudas Brut Reserve Cava. SP	\$40
Mionetto Organic Prosecco	\$35
Veuve Clicquot Champagne	\$110

WHITES

Riff Pinot Grigio IT	\$35
Terra Alpina Alto Adige Pinot Grigio IT	\$35
Giesen Sauvignon Blanc NZ	\$35
Daou Paso Robles Sauvignon Blanc CA	\$40
Steve Millet Sancere FR	\$50
Inama Soave Classico IT	\$36
Nisia Verdejo SP	\$36
Serafino Gavi di Gavi IT	\$38
JP Brun Chardonnay Unoaked FR	\$48
Cline Seven Ranchlands Chardonnay CA	\$38
Mer Soleil Santa Lucia Res Chard CA	\$45
Centorri Moscato D'Pavia IT	\$30

REDS

Decoy Merlot. CA	\$40
Sadlers Well Santa Barbara Pinot Noir, CA	\$36
Cloudline Pinot Noir, OR	\$50
Chat.Du Taillan Haut Medoc FR	\$55
Ferraton Côtes du Rhône FR.	\$36
San Felice Chianti Classico IT	\$40
Neri Irosso Rosso Toscano IT	\$55
Belasco Llama Malbec. AR	\$43
The Pessimist Red Blend CA	\$45
Bonanza Cabernet Sauvignon CA	\$50
Daou Special Select Paso Robles Cab. CA	\$60