

# BAR-Z

## COCKTAILS



### THE REAL McCOY 1872

Remy VSOP, Champagne syrup, lemon  
Telmont Champagne, caviar garnish

### HEIRLOOM STATION

Vago Mezcal, St. George Chile  
Heirloom pineapple amaro, lemon

### IRON HORSE BLOSSOM

Peach blossom tea infused D'usse, honey, ginger  
lemon orange-ginger bitters, Fever-Tree soda

### VIOLET VIADUCT

Bombay Sapphire, Butterfly Pea, lemon  
Egg White or Vegan foam

### THE BOXCAR BURN

Lalo Blanco, toasted coconut hibiscus  
syrup, Filthy spicy agave, lime,  
Fever-Tree grapefruit soda

### THE GULCH RESURGENCE

Rittenhouse Rye, Cynar, lemon, honey

### TERMINUS COCOA

Bacardi Ocho, Chinola Passionfruit, Mr Black  
Coffee, espresso, Woodford aged chocolate bitters

### THE NEW SAZERAC

Vago Espadin mezcal, Angel's Envy Rye,  
Benedictine

COCKTAILS CURATED BY THANDI WALTON

## SOUP & SALAD

### FRENCH ONION SOUP

Sourdough crouton, gruyère cheese

### ENDIVE SALAD

Smoked chicken, green apple  
whole grain mustard

### CAESAR SALAD

Baby gem lettuce, parmesan

## SMALL PLATES

### DEVILED EGGS

Flavored with curry, chives

### TUNA TARTARE\*

Cucumber, spicy aioli  
housemade potato chips

### SHRIMP BISCUIT

Avocado, maple syrup, whole grain mustard

### STEAK TARTARE\*

Crispy sourdough with truffle butter

## LARGE PLATES

### CACIO E PEPE

Bucatini, cracked black pepper  
Reggiano parmesan

### ZEPHYR BURGER\*

Short rib patty, Muenster cheese  
pickled onions

### STEAK FRITES\*

Black Angus hangar steak, french fries,  
mustard sauce

CHEF SHAUN HERGATT

\* Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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## ZERO JUDGEMENT

### HIBISCUS-RITA

*Hibiscus tea, agave, lime*

### NO JUDGEMENT SPRITZ

*Lyres Aperol, Fevertree Soda, Lyres Classico*

### CENTENNIAL SPIRIT

*Seedlip Garden 108, Marini & Rossi Vibrante  
Ghia NA Aperitif*

### THYME KEEPER

*Red Pepper Thyme syrup, lemon, Fever-Tree  
soda*

### BUTTERFLIES ON THE RAIL

*Butterfly Pea, lemon, blackberries  
eggwhite or vegan foam*

## BEER

### DRAFT

WEIHENSTEPHAN HEFE WEISSEBIER  
WILD LEAP CHANCE  
STELLA ARTOIS  
BROOKLYN LAGER  
MILLER LITE  
MICHELOB ULTRA

### BOTTLE

CHIMAY BLUE  
CHIMAY RED  
TROPICALIA  
COORS LIGHT  
MILLER LITE

## WINE BY THE GLASS

### SPARKLING

JEIO BRUT PROSECCO | *Veneto, IT*  
BORGOLUCE PROSECCO DI VALDOBBIADENE SUPERIORE BRUT | *Veneto, IT*  
GUIDO BERLUCCHI FRANCIACORTA EXTRA BRUT '61 | *Lombardia, IT*  
GERARD BERTRAND CREMANT DE LIMOUX BRUT ROSE, 2021 | *Languedoc, FR*  
CHAMPAGNE DEVAUX BRUT GRANDE RESERVE | *Champagne, FR*  
TELMONT RESERVE BRUT | *Champagne, FR*

### ROSE / SKIN CONTACT

PEYRASSOL 'LA CROIX DES TEMPLIERS' ROSÉ, 2024 | *Provence, FR*  
THE VICE 'PICKLEBALL' ORANGE OF VIOGNIER | *Napa Valley, CA*

### WHITE

WEINGUT GESSINGER MOSEL RIESLING, 2022 | *Germany*  
ZENATO LUGANA, 2024 | *Veneto, IT*  
MASSICAN PINOT GRIGIO, 2024 | *California*  
DOMAINE SERGE LAPORTE SANCERRE, 2024 | *Loire, FR*  
BOUCHARD PERE & FILS BOURGOGNE BLANC, 202 | *Burgundy, FR*  
SANDHI CHARDONNAY, 2024 | *Central Coast*

### RED

LAURENT PERRACHON BEAUJOLAIS, 2023 | *Beaujolais-Villages, FR*  
LINGUA FRANCA 'AVNI' PINOT NOIR | *Willamette, OR*  
DOMAINE DAMIEN MARTIN BOURGOGNE, 2023 | *Burgundy, FR*  
CHATEAU PEYBONHOMME-LES-TOURS BORDEAUX, 2021 | *Bordeaux, FR*  
NEYERS VINEYARDS ZINFANDEL, 2021 | *California*  
POST & BEAM, BY FAR NIENTE, CABERNET SAUVIGNON, 2022 | *Napa Valley, CA*  
DAMILANO BAROLO, 2021 | *Piemonte, IT*

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