

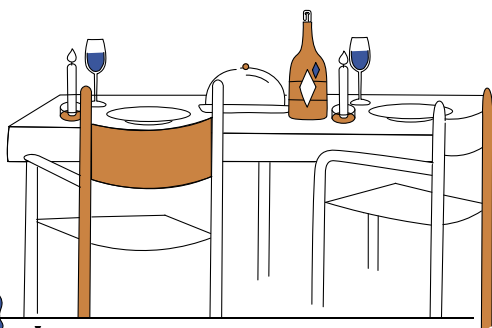
DINNER

Small

- | | | |
|--|----|---|
| Moroccan Spiced Olives | 9 |  |
| Curried Hummus | 16 | |
| <i>tamarind gel, bara</i> | | |
| Oysters | 24 | |
| <i>scotch bonnet jam, cilantro oil, crispy garlic</i> | |  |
| Fried Feta | 18 | |
| <i>celery root, beets, green goddess, shaved onion, dukkah</i> | | |
| Mackerel Crudo | 22 | |
| <i>tigers milk, candied ginger, avocado</i> | | |

Medium


- | | | |
|---|----|--|
| Chicken Fried Oyster Mushroom | 20 | |
| <i>aji verde, hot honey</i> | | |
| Winter Greens | 18 | |
| <i>delicata squash, citrus vinaigrette, burrata, pickled radish</i> | |  |
| Charred Corn Grits | 16 | |
| <i>ricotta, charred pepper</i> | | |
| Nduja Mussels | 22 | |
| <i>shito, fries</i> | | |
| Shishito | 18 | |
| <i>xo, suya creme fraiche</i> | | |

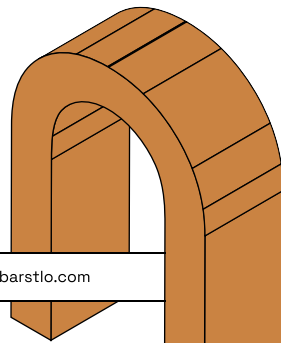


Large

- | | | |
|---|----|--|
| Flat Iron | 34 | |
| <i>cafe de paris, pickled salad</i> | | |
| Grilled Trout | 30 | |
| <i>sauce a la veronique, celery, muscat grape</i> | | |
| Cassava Spinner | 27 | |
| <i>jollof cream, taleggio</i> | | |
| Chicken Anticucho | 27 | |
| <i>berbere spice, charred crema, sweet potato</i> | | |

Dessert

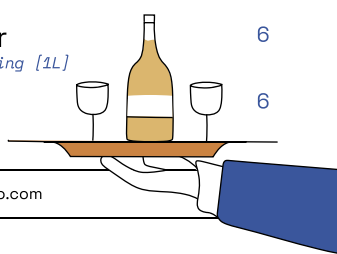
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|--|----|---|
| Banana Bread | 14 |  |
| <i>whey caramel, whipped ricotta, blueberry compote</i> | | |
| S'mores | 14 | |
| <i>chocolate ganache, cinnamon graham cracker, coffee semifreddo</i> | | |



Bar St. Lo

LIBATIONS

Signature Cocktails	Beer & Cider
Poire de Vie 17 <i>maker's mark, eau de vie, veneto bianco, lemon, fennel, bitters, soda</i>	St. Lo Lager 7 <i>[TAP 12oz, 5.0%]</i>
Dunder Pit 18 <i>grilled pineapple infused appletons, amaro averna, benedictine, saline, citric acid, tobacco bitters</i>	Anderson Cream Ale 8 <i>[355ml, 5.0%]</i>
The Gadabout 18 <i>cynar, lustau sherry, disaronno, peach, apple cider reduction, lime, cinnamon</i>	Rodenbach Grand Cru 10 <i>[330ml, 6.0%]</i>
Late Affection 18 <i>canvas gin, crème de violette, veneto bianco, peach tea, lemon, simple, aquafaba, laphroaig</i>	Mascot Juicy J IPA 9 <i>[473ml, 6.1%]</i>
Over Fall 17 <i>espolon blanco, tawny port, pomegranate, lime, rosemary, gingerbeer</i>	Guinness 10 <i>[500ml, 4.2%]</i>
St. Lo Espresso Martini 19 <i>true theory vodka, kahlua, montenegro, mezcal, espresso</i>	Sapporo 8 <i>[355ml, 5.0%]</i>
Perfect Storm 15 <i>verde mezcal, chilli liqueur, orange, lime, hibiscus tea [clarified with dairy]</i>	Stock and Row Cold Tea 9 <i>[355ml, 4%]</i>
Nudibranch 18 <i>espolon reposado, sake, lemon, cucumber, sesame rosewater, tamari, simple</i>	The Carlisle Cider Co. Progreston Falls 10 <i>[473ml, 6.5%]</i>
Second Guess 18 <i>house banilla liqueur, verde mezcal, montenegro, grapefruit, simple, tajin</i>	Jelly King, Bellwoods Brewery 15 <i>[500ml, 5.6%]</i>
Figure It Out 19 <i>st remy signature, fig infused cinzano, amaro averna, chambord, black walnut bitters</i>	Papillon Saison, Avling Brewery 10 <i>[355ml, 4.6%]</i>
Table Set Cocktails SERVES UP TO 6	Non-Alc
Grey Goose Martini Set 120 <i>batched carafe of grey goose martini, brine, olives</i>	Inspirit 7 <i>raspberry, thai basil, cranberry, lime, soda</i>
Aged Botanist Negroni Set 120 <i>batched carafe of oak aged botanist negroni, orange oils</i>	Scarlett 7 <i>peach tea, pineapple habanero shrub, citrus, ginger ale</i>
	Partake Pale Ale 7 <i>[355ml]</i>
	Partake IPA 7 <i>[355ml]</i>
	Lark Water 6 <i>still or sparkling [1L]</i>
	Red Bull 6 <i>[355ml]</i>



Bar St. Lo

WINE

Natural

Organic

Biodynamic

Sparkling	gl bt	Skin Contact	gl bt
NV Cava Brut Reserva, Segura Viudas <i>[Cava, Spain]</i> 12 55		2023 Tout Naturellement Macéré, Beck-Hartweg <i>[Alsace, France] ~ Sylvaner, Pinot Blanc, Auxerrois, Pinot Gris</i> 18 83 N O	
NV Brut Impérial, Moët & Chandon <i>[Champagne, France]</i> - 230		2016 Geisenheim, Benjamin Bridge x GW <i>[Nova Scotia, Canada] ~ Geisenheim</i> 18 83 N O	
White	gl bt	Red	gl bt
NV Veneto Bianco, Fidora <i>[Veneto, Italy] ~ Pinot Grigio, Glera, Chardonnay</i> 15 70 O B		2021 Liquid Sundowner, Kristinus <i>[Balaton, Hungary] ~ Chardonnay, Pinot Gris, Welschriesling, Gewurtztraminer</i> 18 83 O	
2023 L'insolente Saumur Blanc, Domaine des Coutures <i>[Loire, France] ~ Chenin Blanc</i> 17 78 O B		2021 Amber PET-NAT, Therianthropy <i>[Ontario, Toronto] ~ Pinot Gris</i> 18 83 N O	
2023 Lucky You, Laurent Saillard <i>[Loire Valley, France] ~ Sauvignon Blanc, Chardonnay</i> 18 83 N O		2022 Côtes du Rhône, Boutinot <i>[Rhône, France] ~ Grenache, Syrah</i> 15 70	
2023 Calaiancu, il Mortellito <i>[Sicily, Italy] ~ Catarrato Bianco, Grillo</i> 18 83 O		2022 Rosina, Tenuta Garetto <i>[Piedmont, Italy] ~ Barbera d'Asti</i> 15 70	
NV Pepin Blanc, Pepin <i>[Vin de France, France] ~ Riesling, Pinot Blanc, Auxerrois</i> - 100 N O B		2021 Crianza, Bodegas Jalón <i>[Rioja, Spain] ~ Tempranillo</i> 17 78 O	
2021 Grüner Veltliner Ried Goldberg, Diwald <i>[Wagram, Austria] ~ Grüner</i> - 100 O		2021 Pais, Pino Roman <i>[Itata, Chile] ~ Pais</i> 18 83 O B	
Rosé	gl bt	2021 Cabernet Sauvignon, Miles Garrett <i>[California, USA] ~ Cabernet Sauvignon</i> - 150 O B	
2021 Roka Rosé, Kristinus <i>[Balaton, Hungary] ~ Zweigelt</i> 16 74 O		2020 Tignanello, Antinori <i>[Tuscany, Italy] ~ Sangiovese, Cabernet Franc, Cabernet Sauvignon</i> - 400	
		2016 Cerretalto Brunello di Montalcino, Casanova di Neri <i>[Toscana, Italy] Sangiovese</i> - 750	

