

Continental Cocktails 11



VESPER

Titos Vodka, Hendrick's Gin, Lillet Blanc

HARVEY WALLBANGER

Vodka, Orange, Lemon, Galliano, Soda



WHITE RUSSIAN

Vodka, Espresso Liqueur, Cold Brew, Cream



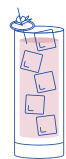
SINGAPORE SLING

London Dry Gin, Lemon, Pineapple, Cherry Heering, Benedictine, Cointreau



EASTSIDE RICKEY

London Dry Gin, Lime, Cucumber, Mint, Soda



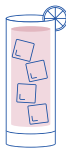
BRAMBLE

Hendrick's Gin, Lemon, Blackberry, Rose



MEXICAN FIRING SQUAD

Milagro Tequila, Lime, Pomegranate, Bitters



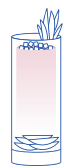
HEMINGWAY DAIQUIRI

White Rum, Lime, Grapefruit, Maraschino Liqueur



RIPTIDE

Rum Haven Coconut Rum Blend, Lime, Mint, Bitters



BROWN DERBY

Henry McKenna Bourbon, Grapefruit, Honey



REMEMBER THE MAINE

Old Forester Rye, Vermouth, Cherry, Absinthe, Bitters



MAMIE TAYLOR

Blended Scotch, Lime, Spicy Ginger, Bitters



The Florence Cocktails

SEASONAL VODKA COLLINS 11

Vodka, Seasonal Ingredients, Soda

SEASONAL SANGRIA 8

Wine, Seasonal Fruit & Herb Infusion

the FLORENCE

Entrées

HALF ROASTED BRICK CHICKEN

Crispy Skin, Chicken Jus, Blue Lake Beans with Lemon and Chili Flakes 22

GNOCCHI POMODORO

Basil, Fresh Mozzarella, Grana Padano, Olive Oil 15

GRILLED PORK CHOP

Sea Water Brined, Maple Roasted Apple, Creamed Spinach 28

CORTEZ HALIBUT MEUNIÈRE

Brown Butter Sauce, Parsley, Lemon, Asparagus, Hollandaise 21

Entrée Accompaniments

GARLIC BUTTER 4

HOLLANDAISE 4

DANISH BLUE CHEESE 5

OSCAR STYLE 12
with Asparagus, Crab Cake, Hollandaise

Sides 6

ASPARAGUS

BLUE LAKE BEANS

POTATO PURÉE WITH BEEF GRAVY

CREAMED SPINACH

Hi-Line American Wagyu

Served with Parmesan Frites and Arugula Salad.

STEAK FRITES 28
Frites Grana Padano

PATTY MELT 26
Caramelized Onion, Swiss Cheese, Butter Toasted Rye

Blue Plate Special

\$15 • No Substitutions Please

Monday

GUMBO
Chicken, Shrimp,
Andouille Sausage, Okra,
Rice

Tuesday

BEEF POT PIE
Carrots, Potato, Green
Peas

Wednesday

FRIED CHICKEN
Apple Slaw, Buttermilk
Biscuit, Honey Butter

Thursday

**BACON WRAPPED
MEATLOAF**
Mashed Potatoes,
Buttered Peas

Friday

**LASAGNA BEEF
BOLOGNESE**
Ricotta, Mozzarella,
Garlic Bread

Snacks

DEVEILED EGGS Kewpie Mayo, Mustard, Smoked Paprika, Dill, Harissa Tahini 6

DEVILS ON HORSEBACK Dates, Laura Chenel Goat Cheese, Bacon, Toast Canapé 9

CHEESE & CRACKERS Pimento Cheese, Skyflakes Crackers 6

FRITES GRANA PADANO Crispy French Fries, Grana Padano 7

BEER BATTERED ONION RINGS Agave Ketchup or Chadwick Ranch 7

Hors d'Oeuvres

SHRIMP COCKTAIL Five U-15 White Shrimp, Cocktail Sauce, Lemon 13

OYSTERS ROCKEFELLER Baked with Spinach, Herbs, Grana Padano, Cream, Bread Crumbs (4) 17 / (6) 21

STEAK TARTARE Minced Hi-Line Wagyu, Capers, Charred Red Onion, Mustard Seed, Chives, Yukon Potato Chips 15

SALMON TOTS Lemon, Florence Tartar Sauce, Dill 8

LUMP CRAB CAKES Piquillo Pepper Remoulade, Grilled Lemon 14

PARKER HOUSE ROLLS Clarified Butter, Sea Salt 7

Soup & Salads

SHRIMP LOUIE Iceberg, Poached Shrimp, Pencil Asparagus, Radish, Hard-Boiled Egg, Green Goddess 15

FLORENCE CHOPPED SALAD Kale, Green Bean, Cucumber, Garbanzo Beans, Heirloom Cherry Tomato, Sea Water Vinaigrette, Blue Cheese Lg 13 / Sm 8

CHADWICK RANCH SALAD Gem Lettuce, Red Onion, Cucumber, Tomato, Croutons 9

OLD FASHIONED CHICKEN & DUMPLINGS Carrots, Onions, Celery, Buttermilk Dumpling 9

TOMATO BISQUE Crème Fraîche, Olive Oil 9

Saturday Night Prime Rib

Au Jus, Potato Purée with Beef Gravy

CATALINA CUT 26
Small Cut 8oz

ENGLISH CHANNEL CUT 36
Three Small Slices 12oz

FLORENCE CUT 36
Our Most Popular Cut
12oz Thick

OHANA CUT 46
For The Family 16oz

Served Medium Rare Only

Wines



BY THE GLASS WINE

Sparkling • J. Laurenz, Crémant de Limoux, France NV	11 / 44
Sparkling Rosé • Huber, “Hugo,” Niederösterreich, Austria NV	12 / 48
Champagne • Bochet-Lemoine, Champagne, France NV	18 / 72
Riesling • Dr. Hermann, “H,” Kabinett, Mosel, Germany 2018	11 / 43
Sauvignon Blanc • Domaine du Salvard, Cheverny, Loire Valley, France 2018	12 / 47
Pinot Grigio • Scarpetta, Friuli-Venezia-Giulia, Italy 2017	10 / 40
Furmint • Erzébet Pince, Tokaj, Hungary 2015	9 / 36
Chardonnay • Perrusset, Mâcon-Villages, Burgundy, France 2016	12 / 47
Chardonnay • Walter Hansel, Meadows, Russian River, Sonoma, California 2016	16 / 64
Rosé • Triennes, Provence, France 2017	11 / 45
Pinot Noir • Ayres, Willamette Valley, Oregon 2017	15 / 59
Tempranillo • Torre de Oña, Finca San Martín, Crianza, Rioja, Spain 2014	10 / 40
Sangiovese • Mocali, Rosso di Montalcino, Tuscany, Italy 2016	11 / 43
Syrah • Copain, “Tous Ensemble,” Mendocino, California 2016	14 / 54
GSM Blend • Powell & Son, Barossa Valley, Australia 2015	13 / 50
Cabernet Sauvignon • Chappellet, “Mountain Cuvée,” Napa Valley, California 2016	18 / 72

SWEET WINES BY THE GLASS

Moscato • Marchesi di Gresy, Piedmont, Italy 2016	9
Sparkling Gamay • Patrick Bottex, Bugey-Cerdon, Savoie, France NV	13
Sauternes • Château La Fleur d’Or, Bordeaux, France 2015	16
Tawny Port • Smith-Woodhouse, 10-Year, Douro Valley, Portugal NV	15

Beers on tap

MODERN TIMES ICE	4.8% / Pilsner / 6
MISSION BLONDE	5.0% / Kolsh Ale / 7
SOCIETE THE HARLOT	5.6% / Belgian-Style Blonde Ale / 7
ALESMITH .394	6% / Pale Ale / 7
LATITUDE 33 BLOOD ORANGE	7.2% / IPA / 8
ALPINE DUET	7% / IPA / 8
SECOND CHANCE MULLIGAN	5.6% / Irish Red / 7
IRONFIRE SIX KILLER	6.0% / Coffee Stout / 7

Bottled & Canned Beers

JULIAN CIDER	7% / Apple Cider / 7
PACIFICO	4.4% / Mexican Lager / 5
STIEGL RADLER	2% / Grapefruit Beer / 7
DUCHESSE DE BOURGOGNE	6.5% / Sour / 12