

TODAY'S



MENU

SAVORY

Hot 'n Sour Borscht, sauerkraut, black rice, dill, cabbage, turnip, scallion, buttermilk, fresher'n hell egg yolk	10	Heirloom Tomato, fernando's family XO sauce, mala oil, green garlic, fennel, lemon balm, pecan dukkah	15
Lettuce, kenny's kimchi dressing, radish, blueberry raisin, pickled turnip, chive, cilantro, benne seed, crispy rice	13	Smashed Cucumber, green chili crisp, spring onion, blueberry, pickled wine cap 'shroom, fetal herbs, cuke msg	15
Raw Beef, lettuce cups, kewpie sauce, cocoa butter chili oil dressing, daikon, strawberry, hyssop, 'shroom 'msg'	16	Lap Chong Leberkäse, kumquat kosho pork broth, oyster mushroom, mizuna, scallion, mint, popcorn shoot	18
Chicken Liver Custard, strawberry gelée, satsuma sauce, cured yolk, chive, lil' bb blintzes for schmearin'	16	Sesame Chicken, strawberry sesame sauce, tahini, spring onion, greens, green strawberry, bitter herbs	18

SWEET

Blondies & Milk, sesame + chocolate chunk flavor w/ whiskey milk for dippin'	7
Strawberry Cucumber Sorbet, chocolate sauce, coffee oat granola, lemon balm	8
Ayran (eye-ron) Custard, meringue, nasturtium, blueberry, pretentious flowers	10

DEALER'S CHOICE

four-course individual prix fixe menu
"just f*ck me up, fam!" as they say
\$50 per person

X.L. MEAT DU JOUR

big hunk-o-flesh w. whatever the hell we want (X.L. Veg available)
\$50

"REGULAR DINNERS"

"LITTLE BAR,"

COCKTAILS

Figure of Speech	11
LB's own NA spirit, herbs, lime, tonic (have it with our house amaro for \$13!)	
Kuma Crush	14
pisco, rhum, strawberry, painstakingly gathered honeysuckle, peychaud's	
Daisy Chain	13
tequila, yuzu, salted cucumber, lemon, fernando's chili oil	
Millennium Actress	14
double gin, preserved meyer lemon, LB crème de cacao, egg white	
Spirit Gun	14
rye, charanda, botanic bitter, vermouth, pickled green strawberry brine	
Desperate Housewife	13
gin, vodka, vermouth, wisteria, ga grapefruit bitters	

BOOZE PACK

Pro move! 1 fancy off-menu cocktail,
2 fancy off-menu glasses of wine,
1 house-made nightcap
for \$50 per person



WINE

Gönc, 2023 'Canvas,' PINOT NOIR blanc de noir, Slovenia (<i>bubbles</i>)	11
Fondo Bozzole, 2022 'Cocai,' LAMBRUSCO, Italy (<i>bubbles</i>)	10
Early Mountain, 2019 'Young Wine,' VIDAL BLANC, Virginia (<i>white</i>)	9
Douloufakis, 2021 'Dafnios,' VIDIANO, Greece (<i>white</i>)	10
François Cazin, 2021 'Cour-Cheverny,' ROMORANTIN, France (<i>white</i>)	11
Division, 2023 'Ouest,' GAMAY, Oregon (<i>rosé</i>)	11
Poe, 2022 Split Rock Ranch DOLCETTO, California (<i>red</i>)	11
Radford Dale, 2021 'Vinum,' PINOTAGE, South Africa (<i>red</i>)	12
La Suerte de Arrayan, 2018, 'Mentrida Toledo,' GARNACHA, Spain (<i>red</i>)	11

BEER AND FRIENDS

Coors Banquet, Colorado Kool-Aid	4.5	Aval Gold Cider (4 oz Draft)	4
Round Trip Helles (8 oz draft)	5	Isastegi Sagardo Naturala Cider	12
3 Taverns 'Rapturous' Sour Ale	7	JuneShine Hard Kombucha	6
3 Taverns 'Bright Day Coming' IPA	7	Sakari 'No. 14' Junmai Sake	14/38

