

## ∞ TAVERN MENU ∞

### SMALL PLATES

#### **ARTISAN PARKER LOAF**

sun dried tomato tapenade/ salted thyme butter

(complimentary with entrée order)

#### **TRUFFLE POPCORN**

sea salt/ black truffle oil

#### **WAGYU BEEF TARTARE**

hand-diced wagyu/ ale mustard/ quail egg/

fingerling chips

#### **OYSTERS**

monger's fresh catch

pacific & atlantic oysters/ ice wine mignonette/

wasabi cocktail

#### **ARTISANAL CHEESE & CHARCUTERIE**

chef's selection of fine artisanal cheese & cured meats

served with homemade jams and artisanal bread

### LARGE PLATES

#### **FLASH BURGER**

ground snake river kobe sirloin/ brioche bun/

angry onions/ baconaise/ arugula/ tomatoes/

bacon/ white cheddar

truffle parmesan fries

+fried jidori chicken egg

#### **AMERICAN KOBE STEAK FRITES**

imperial farm's skirt steak/ pickled spring onion/

truffle parmesan fries

*consuming raw or undercooked meats, poultry, seafood, shellfish may increase your risk of foodborne illness*

∞ **SPECIAL RESERVE BARREL AGED** ∞

*These are rare Special Reserve Barrel Aged liquors and cocktails. Our secret recipes are batched and then aged in 100% Kentucky Oak Barrels for up to three months. All Barrel Aged beverages are 2oz pours served over a single block of ice.*

**Selanne Reserve Maple Bourbon**

**Selanne Reserve Manhattan**

**Selanne Reserve Old Fashioned**

**Selanne Reserve Sazerac**

**Selanne Reserve Negroni**

**Selanne Reserve Tequila**

∞ **SELANNE ON TAP-ARTISAN BEERS** ∞

*Selanne proudly serves twelve draft beers*

**Alesmith .394 Pale Ale**

**Bud Light**

**Chimay Blue**

**Stone Buenaveza Lager**

**Modern Times Black House Coffee Stout**

**Beachwood Brewing IPA**

**Laguna Beach Beer Company Blonde Ale**

**Oskar Blues Mama's Little Yella Pils Pilsner**

**Beachwood Brewing IPA**

**Stone Dayfall Belgian White**

**'Seasonal' IPA**

**Chef's Handle**

## ∞ WINES BY THE GLASS ∞

### CHAMPAGNE & SPARKLING SPLITS

Villa Sandi Prosecco, Treviso, Italy, NV  
Boisset, Brut Rose, Burgundy, France, NV,  
Roederer Estate Brut, Anderson Valley, NV,  
Taittinger, Brut, France, NV, (glass/375ml)  
Moët & Chandon 'Imperial' Brut, Epernay, NV,  
Ruinart, Brut Rosé, France, NV (375ml)  
Veuve Clicquot, Yellow Label, France, NV (375ml)

### CHARDONNAY

Sonoma-Cutrer, Russian River Valley, 2019  
Groth, Napa Valley, 2019,  
Vincent Dampt, Chablis, France, 2018  
Rombauer, Carneros, 2019  
Kistler 'Les Noisetiers', Sonoma Coast, 2019

### AROMATIC & EXTRAORDINARY WHITES

Schloss Liser, 'Kabinett', Riesling, Germany, 2016  
Barone Fini, Pinot Grigio, Italy, 2020  
Chateau d' Aqueria, Rosé, Tavel, France 2019  
Craggy Range, Martinborough, New Zealand, 2020  
Patient Cottat, Sancerre, Sauvignon Blanc, 2019  
La Spinetta, Moscato d'Asti, Italy 2020

### PINOT NOIR

Mohua, Central Otago, New Zealand, 2018  
Ken Wright, Willamette Valley, 2019  
Vincent Girardin, Santenay, France, 2017  
Goldeneye by Duckhorn, Anderson Valley, CA 2017  
Paul Hobbs, Russian River Valley, 2018

### CABERNET SAUVIGNON & MERLOT

Charles & Charles, Washington, 2018  
Daou, Paso Robles, 2019  
Auros, Napa Valley, 2016  
Chateau Peyrabon, Bordeaux, France, 2005  
Caymus, Napa Valley, 2019  
Whitehall Lane, Merlot, Napa Valley, 2016

### RENDEZVOUS REDS

Tenuta di Arceno Il Fauno di Arcanum, Tuscany, 2017  
Seghesio, Zinfandel, Sonoma County, 2018  
Jaboulet, 'P45', Grenache blend, France, 2018  
Luca, Malbec, Mendoza, Argentina, 2018  
Chapoutier 'Crozes-Hermitage', Syrah, France, 2017  
The Prisoner Proprietary Blend, Napa Valley, 2019

*Selanne Steak Tavern's wines are  
poured exclusively in Riedel stemware*