

STOCK & BOND

BAR MENU

TO START

Oysters On The Half Shell
Half Dozen \$28 / Dozen \$42

Colossal Shrimp Cocktail \$24
cocktail sauce, lemon

Heritage Pork Buns \$22
bourbon-maple glaze,
pickled vegetable salad

*Salmon Crispy Rice** \$22
nori, sriracha aioli, herb oil

Burrata \$22
heirloom tomatoes, arugula,
radicchio, aged balsamic

Truffle Fries \$13
garlic, parmesan

ENTRÉES

*Wagyu Beef Burger** \$26
8 oz wagyu-blend, ellsworth cheddar,
caramelized onions, au poivre

Crab Cakes \$42
mustard rémoulade, herb salad

Steak Sandwich \$30
skirt steak, gouda cheese, crispy onions,
lemon-dressed arugula, herb aioli

Fried Chicken Sandwich \$22
bibb lettuce, tomato, black truffle aioli

Steak Frites \$44
wagyu skirt steak, crispy french fries,
béarnaise sauce

Lobster Cobb \$36
maine lobster, romaine, bacon lardons, egg,
cherry tomatoes, avocado, pickled shallots,
blue cheese, red wine vinaigrette

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

STOCK & BOND

COCKTAILS

WHISKEY CLASSICS

Manhattan \$17

rye, house vermouth blend, angostura bitters

New York Sour \$17

bourbon, lemon, froth, red wine float

Paper Plane \$16

bourbon, amaro nonino, lemon, aperol

Stock & Bond Old Fashioned \$17

bourbon, demerara, house-blended bitters

Kentucky Maid \$17

bourbon, mint, cucumber, lemon, simple syrup

Churchill \$17

scotch, pierre ferrand dry curaçao,
lime, sweet vermouth

Brooklyn \$18

rye, dry vermouth, maraschino liqueur,
bigallet china-china

Champagne Cocktail \$18

bourbon, sugar cube, bitters, cremant

STOCK & BOND SIGNATURES

Stock & Bond Martini \$18

gin, lo-fi dry vermouth, mignonette brine, lemon

Mai Tai \$17

rum, curaçao, lime, orgeat, dark rum float

Perfect Martinez \$18

old tom gin, sweet vermouth, dry vermouth,
luxardo, aromatic bitters

Espresso Martini \$18

vodka, coffee liqueur, espresso, demerara

Hibiscus Margarita \$17

tequila, hibiscus, curaçao, lime

Strawberry Aperol Spritz \$17

strawberry-infused aperol, prosecco rosé

Spicy Paloma \$17

tequila, grapefruit, lime,
spicy tincture, grapefruit soda

LOW ABV COCKTAILS

Not So Dirty Martini \$14

seedlip na gin, olive brine, 3 olives

Flightless Bird \$14

lyre's na rum, na aperitif, lime, pineapple

Phony Negroni \$14

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