

only the
WILD ONES
natural wine & cocktails

first friday pop up

march wine club kick-off

featured wines.

1 glass for \$15 | 2 for \$27

this month we are featuring wines from sicily, italy, highlighting the elegance, beautiful minerality, and incredible depth of sicilian wines

tenuta di castellaro 'bianco porticello' 2021
northern sicily (lipari) | carricante, malvasia

caruso & minini 'arancino' 2021
western sicily | catarratto, grillo

pietro caciorgna 'ciauria' etna rosso 2021
eastern sicily | nerello mascalese

savory pairings.

burrata \$17

chili-maple roasted squash, chermoula, kale (d)(gf)

mushroom calamari \$16

oyster mushrooms, calabrian aioli (v)(gf)

roasted brussel sprouts \$15

sriracha dressing, capers, raisins, gremolata, breadcrumbs (v)

jumbo lump 'crab' cake \$15

jackfruit, quinoa-sweet potato cakes, fennel cucumber slaw, harissa tartar (v)(gf)

sweet pairings.

pumpkin tiramisu \$12

pumpkin cake, partners coffee, orange marscapone (v)(gf)

chocolate matcha cake \$18

coconut-matcha buttercream, chocolate caramel ganache (v)

spiced pomegranate crisp \$20

nutmeg, cinnamon, apple, pomegranate, toasted oats, vanilla gelato festival (v)(gf)

*the full butcher's daughter menu is also available to order from



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