

# HANDLE BAR

WHISKEY & PROVISIONS



**CARRY OUT**  
AVAILABLE

**Yee Sook Ree**

"Truly a sight to behold. A man beaten. The once great champ, now, a study in moppishness. No longer the victory hungry stallion we've raced so many times before, but a pathetic, washed up, aged ex-champion."

- BETTER OFF DEAD -

## SNACKS *and* PROVISIONS

**SALMON TARTARE :: 16**

SPICY-FERMENTED TURNIP, MEYER LEMON, TARO ROOT CRISP

**SMOKED TROUT TOAST :: 14**

SPRING ONION CHIMICHURRI, MARINATED TOMATOES, AVOCADO

**IBERICO PORK TONNATO :: 16**

OIL POACHED TUNA, CASTELVETRANO OLIVES, ROCKET PRESERVED LEMON

**THB PRETZEL :: 13**

208 BEER CHEESE, SEA SALT, AMISH BUTTER

**SMOKED BONE MARROW :: 18**

FERMENTED CHILI, UPLAND CRESS, CAPERBERRIES

**OYSTERS ROCKAFELLER :: 16**

HOUSE-SMOKED TASSO, RAMPS, FENNEL POLLEN

**BUFFALO SWEET BREADS :: 18**

BUTTERMILK, SMOKED BLUE CHEESE, CARROT & CELERY SALAD

## BACKCOUNTRY Boards

**HANDLE BAR PATE :: 18**

TRUFFLE, FOIE GRAS, PISTACHIO

**HAND-CRANKED SAUSAGE :: 16**

PRETZEL BITES, CHEESE FONDUE, ZONKER BEER MUSTARD

**HOUSE-MADE RICOTTA :: 14**

MINT PESTO, COMPRESSED WATERMELON PRESERVED LEMON

## SOUP *or* SALAD

**VICHYSOISE :: 17**

SMOKED BAY SCALLOPS, AMERICAN CAVIAR, ROCK CHIVE

**ELK & RED BEAN CHILI :: 17**

GUAJILLO PEPPERS, BITTER CHOCOLATE, CUMIN CREMA

**GEM CAESAR :: 17**

PECORINO, CREAMY-ANCHOVY VINAIGRETTE DUCK EGG BOTARGA, PIG EAR CROUTONS

**COBB SALAD :: 19**

HOUSE-MADE LAMB HAM, CHICKPEAS, HARISSA CHICKEN, FETTA CHARRED WILD ONION, TOMATO, CILANTRO-MINT VINAIGRETTE

**ROASTED BEET :: 16**

BREAKFAST RADISH, CUCUMBER, OIL CURED OLIVES RICOTTA SALATA, CRACKED HAZELNUTS CREAMY POBLANO DRESSING

**TUNA QUINOA :: 18**

QUINOA TABBOULEH, WILD MUSHROOMS, BONITO DANDELION GREENS

## PROTEINS

**GARLIC AND HERB CHICKEN BREAST :: 12**

**SKUNA BAY SALMON :: 14**

**CHIMICHURRI PRAWNS :: 16**

## PUB Favorites

—ALL BURGERS AND SAMMIES SERVED WITH HERB FRIES—

**BLACK BEAN BURGER :: 20**

BARLEY, AMERICAN CHEESE, LETTUCE TOMATO, B&B PICKLES, PINK GODDESS

**THE HANDLE BURGER :: 24**

CARAMELIZED ONION, MUSHROOM TRUFFLE AÏOLI, SMOKED BLUE CHEESE

**GROWN UP GRILLED CHEESE :: 18**

GRILLED RAPINI, FONTINA, HERB RICOTTA AGED CHEDDAR  
(CHICKEN : 12, AVOCADO : 3, BACON : 3)

**OFFAL GOOD :: 19**

TRUFFLE PORK PATE HOUSE-MADE MORTADELLA PISTACHIO PESTO, PICKLED ONIONS, ROCKET

**THE "CAN YOU HANDLE IT" MOUNTAIN CHALLENGE**

CONQUER THIS MOUNTAIN OF A MEAL IN 30 MINUTES AND IT'S ON THE HOUSE.



- 30oz. Burger
- 1 Order Extra Large Fries
- 30oz. Draft Beer of Your Choice

Throwing the axe in? That'll cost ya. | 49

**HANDLE BAR FRIED FISH :: 27**

HALIBUT COLLAR FRIED CAPER RÉMOULADE SEA SALT & VINEGAR ENGLISH CHIPS

**JIDORI CHICKEN :: 28**

FIDDLEHEAD FERNS, PEARL BARLEY RISOTTO HEN OF THE WOOD MUSHROOMS TRUFFLE BORDELAISE

**SKUNA BAY SALMON :: 26**

MARINATED CUCUMBERS, CURLY GREENS HEIRLOOM POTATOES DILL VELOUTÉ

SIDES | 11

CHARRED BROCCOLINI

TRUFFLE FRIES

COUNTRY MAC & CHEESE

\*CONSUMING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES.