

*snacks & shares*

*S.K.Y. Edamame Dip*  
nori crackling | lime  
13

*Cornbread Madeleines*  
extra virgin olive oil butter  
14

*Black Truffle Croquettes*  
aged white cheddar | jalapeño  
15

*Marinated Cucumbers*  
garlic soy | spicy sesame salt  
14

*Hamachi Sashimi* \*\*  
black sesame ponzu | puffed rice  
19

*Maine Lobster Dumplings*  
jade butter | soft herbs  
21

*Dry Aged Steak Tartare*  
charred onion | bone marrow crostini  
24

*appetizers*

*Baby Gem Lettuce Salad*  
shitake dressing | crushed nori  
16

*Endive & Edamame Salad*  
parmesan vinaigrette | garlic croutons  
16

*Warm Mushroom Salad*  
avocado | lemon-tamari dressing | local chèvre  
18

*Pork Belly Noodles*  
spiced broth | cilantro | crunchy chili oil  
19

*Duck Confit*  
smoked gochujang | tomatillo gazpacho  
26

*vegetables*

*Crispy Potatoes* *Charred Broccoli* *Brussels Sprouts*  
black truffle dip smoky aioli | chili panko thai pesto | shallots

13

*mains*

*S.K.Y. Fried Chicken*  
habanero butter | creamed corn  
28

*Mediterranean Seabass*  
pain de mie | lemon-garlic jus  
34

*Crispy Seared Salmon*  
sambal butter | mussel fregola  
31

*Foie Gras Bibimbap*\*  
charred vegetables | mushroom bulgogi  
32

*Berkshire Pork Chop*  
black garlic | pressed potatoes | horseradish  
34

*Beef Short Rib 'Karaage'*  
korea | japan | thailand  
36

*chef's tasting menu*  
68  
wine pairing 48

*S.K.Y. Edamame Dip*  
nori crackling | lime

*Cured Salmon*  
rice cake | crème fraiche | yuzu

*Roasted Mushroom Raclette*  
shishito salsa verde

*Grilled Octopus Meuniere*  
lemon | brown butter | parsley

*Dry Aged Lamb*  
black pepper glaze | broccoli puree | pear

*Banana Budino*  
vanilla | granola | bourbon

*Lyneá Chocolate*  
70.6% | cocoa nibs

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

\*These items are made to order

\*Please note, a 5% surcharge will be added to each guest check to ensure health and medical benefits for our valued team members\*

## Cocktails 16

*Peachy Keen*  
vodka | nectarine | appetivo

*Earth Sign*  
gin | aloe | cucumber

*Caribbean Cola*  
rum agricole | cola essence | lime

*Spark Notes*  
whisky | strawberry | soda

*Scarlet Plumperknickel*  
rye | amaro | aerated plum

*Fashionista*  
mezcal | piconcillo | bitters

*California Dreamin'*  
amaro | appetivo | cocoa

*Industry Pickle Backs 9*  
IYKYK

## Spirit Free 13

*Green Martian*  
vegetable shrub | lemon | allspice  
add Sölveig Gin + 6

*Lemonoleo Croix*  
basil | lemon oleo | soda  
add Herradura Tequila Blanco + 6

*Don't Call Me Shirley*  
cherry | anise | citrus  
add Botanical Vodka + 8

## Beer 9

*Sour Pickle Ale 'Best Maid'*  
4.7% | Martin House | Fort Worth | Texas

*Saison de Lis*  
5.0% | Perennial | St. Louis | MO

*Mexican Lager 'Amistosa'*  
5.3% | Sketchbook | Evanston | Illinois

*Double Dry Hopped IPA 'Orange Door'*  
7.2% | Sketchbook | Evanston | Illinois

*Tropical Gose Ale 'Suburban'*  
4.2% | Artisan Ales | St. Louis

## Wine by the Glass

### Sparkling

*Prosecco 16*  
NV Borgoluce | Valdobbiadene | Italy

*Moscato 17*  
2021 Rizzi | Asti | Italy

*Extra Brut 28*  
NV Charles Heidsieck | Champagne | FR

*Rosé Brut 'Eclipsia' 34*  
NV Vincent Couche | Champagne | France

### White

*Chenin Blanc 'Elegance' 14*  
2019 Guilloterie | Saumur | France

*Vermentinu 14*  
2021 Vetriccic | Corsica | France

*Sauvignon Blanc 16*  
2022 Henry Marionnet | Loire Valley | France

*Riesling 15*  
2020 Rainer Wess | Kremstal | Austria

*Chardonnay 17*  
2022 Prébende | Beaujolais | France

*White Blend 'Old Love' 16*  
2022 Ovum | Dundee | Oregon

### Rosé & Orange

*Gamay 16*  
2022 Cossinelle | Beaujolais | France

*Rosé Blend 15*  
2022 Paysan | Central Coast | California

*Rkatsiteli 'Contact' 16*  
2022 Modales | Fennville | Michigan

### Red

*Zweigelt 14*  
2020 Nadler | Carnuntum | Austria

*Gamay 16*  
2021 Jean Paul Dubost | Beaujolais | France

*Pais 'Pencopolitano' 15*  
2020 Pedro Parra | Itata | Chile

*Merlot 'Pot de Vin' 16*  
2020 Chateau Guilhem | Loire Valley | France

*Pinot Noir 17*  
2021 Koehler-Ruprecht | Pfalz | German

*Nebbiolo 'Colline Novaresi' 17*  
2020 Le Piane | Piemonte | Italy

*Frappato 14*  
2022 Feudo di Santa Tresa | Sicily | IT

*Cabernet Sauvignon 17*  
2022 Iconic | California | USA

## Saké

### Sparkling

*Junmai 'Seaside' 16*  
Fakucho Imada - Shuzo | Chugoku | Japan | 4 oz

### Saké

#### Bright, Crisp & Floral

*Junmai Daiginjo 'Soul of Sensei' 16*  
Doi Shuzo | Shizuoka | Japan | 4 oz

*Bushido 'Way Of The Warrior' 18*  
Kisakura | Kyoto | Japan | 4 oz

*Junmai 'Snow Shadow' 18*  
Yukikake | Tokubetsu | Japan | 4 oz

#### Earthy, Umami, Rich

*Kimoto Junmai 'Taiheizan Kimoto' 16*  
Kodama | Kimoto | Japan | 4 oz

*Junmai Ginjo 'Bride of the Fox' 17*  
Kanbara - Kaetsu | Chubu | Japan | 4 oz

#### Nigori (Cloudy)

*Nigori 15*  
Wakaze | Paris | France | 4 oz

*Tokubetsu Junmai 'Dreamy Clouds' 17*  
Rihaku | Chugoku | Japan | 4 oz

*Junmai Ginjo Namazake 16*  
Brooklyn Kura | Brooklyn | New York City | 4 oz

#### Fun, Weird, Funky

*Tsuru - Ume Yuzu 16*  
Heiwa | Kinki | Japan | 4 oz served on ice

*Tsuru - Ume Orange 16*  
Heiwa | Kinki | Japan | 4 oz served on ice

*Tsuru - Ume Strawberry 16*  
Heiwa | Kinki | Japan | 4 oz served on ice