

plnthouse

the good kitchen

POP UP DINNER | Oct 3rd – Oct 31st

APPETIZERS

Hearts of Palm Ceviche_ Avocado, Leche de Tigre, Red Pepper Oil | 16

Watermelon Poke_ Ponzu – Lime Marinade, Pickled Ginger, Kale, Macadamia, Mint | 12

Sprouted Garbanzo Hummus_ Za'atar Crackers, Harissa | 12

Green Papaya Salad_ Daikon, Sesame – Ginger Dressing, Crushed Almonds,
Radish Sprouts | 13

Chickpea Curry_ Kaffir Lime Leaf Cream, Grilled Flatbread | 15

MAINS

Miso Ramen_ Miso Broth, Roasted Carrots, Fermented Chili Oil, Pressed Tofu | 22

Zucchini Noodles_ Pistachio Pesto, Cashew Ricotta, Slow Roasted Tomatoes | 15

Butternut Squash Gnocchi_ Farro Bolognese | 25

Green Herb Tacos_ Roasted Chayote Squash, King Oysters Barbacoa, Pepita Cream,
Guacamole Purée, Salsa | 23

Kale Polenta_ Almond Ricotta, Roasted Fennel, Creamy Polenta, Kale Pesto, Spigarello,
Cherry Tomatoes | 24

Beet and Mushroom Burger_ Sesame Buns, Carrot + Beet Ketchup, Dill Pickles,
Sunflower Cheddar | 20

EVENING TIME COCKTAILS

Salutation to the Sunrise_ Prosecco, Blood Orange, Hibiscus-Dandelion Root | 15

Light & Breezy_ Vodka, Lime, Non-Prophet Passion, Fruit Kombucha, Ginger Beer | 15

It's Always Sunny_ Gin, Watermelon, Basil, Lemon, Sparkling Water | 15

Jardín en la Playa_ Tequila, Green Chartreuse, Serrano, Lime, Cucumber, Agave | 15

Sugarcane Kisses_ Rum, Sweet Green Juice, Honey Syrup | 15

BUBBLES

Andreola Dirupo | 13/49

Prosecco

Perrier-Jouët | 29/125

Champagne, Grand Brut, NV

Perrier-Jouët | 505

Champagne, Brut, Belle Époque, 2008

Perrier-Jouët | 49/195

Champagne, Brut Rosé, Blason, NV

Perrier-Jouët | 850

Champagne, Brut Rosé, Belle Époque, 2005

WHITE

August Kessler | 16/61

Riesling

King Estate | 14/53

Pinot Gris

Gerard Bertrand | 13/49

Sauvignon Blanc

Landmark | 15/57

Chardonnay

RED

Acrobat | 14/53

Pinot Noir

Castellere | 19/73

Chianti Classico

La Posta Paulucci | 15/57

Malbec

ROSÉ

Font Freye | 13/49

Côtes du Provence

SWEET

Chateau Pajzos | 19/72

Tokaji, 5 Puttonyos

CELLAR SELECTIONS

WHITE

Domaine Pertuisane | 75

Granache Gris, The Guardian, 2011

Cakebread | 80

Sauvignon Blanc, 2014

Emiliana | 83

White Blend, Signos de Origen, La Vinilla, 2013

Nickel & Nickel | 99

Chardonnay, Truchard Vineyard, 2014

RED

Sokol Blosser | 71

Pinot Noir, Dundee Hills, 2012

Emiliana | 85

Red Blend, Coyam, 2012

Clos Pegase | 79

Merlot, Mitsuko's Vineyard, 2012

Castello Banfi | 155

Brunello di Montalcino, 2010

BEER

Due South_ 1 Hotel Pale Ale | 8

Oskar Blues_ Mama's Little Yella Pilsner | 8

Cigar City_ Jai Alai IPA | 8