

KIRSHA

DINNER

COCKTAILS

Swimming Pool 14

Champagne, cranberry,
orange zest flavored ice

Kirsh Royal 11

Cava, homemade cherry syrup

Hot Cider & Pinot Noir 15

SANDWICHES

Cheeseburger

lettuce, tomato, onion, pickles,
with French fries.

Choice of Cheddar,
Gorgonzola or Goat Cheese 16
add bacon 3

Grilled Chicken Breast

chipotle aioli, milk bread roll, tomato,
roasted onions, with French fries 16

Sides & Extras

Sautéed Vegetables 8

French Fries

Home Fries

Kirsh House Salad,
Jasmine Rice & Lentils

6

Appetizers

Bread Basket olives, butter 4

Tomato Soup goat cheese, puffed pastry 7/12

Vichyssoise Soup

leeks, potatoes, cream and chestnut 7/12

add shellfish 8

add bacon 6

Lobster French Toast

lemon butter and tarragon 19

Spicy Avocado Toast

smoked paprika oil, seeded sourdough 10

Grilled Eggplant & Garlic Aioli

tomato confit, parsley, olive oil 12

Sautéed Wild Shrimp & Artichokes

garlic confit, pickled lemons 17

Sea Bass Ceviche

kohlrabi, chili, celery and chives 15

Salad

Raw Root Vegetables & Gorgonzola

arugula, champagne vinegar, hazelnut oil, honey 16

Caesar Salad

bread crumbs, aged Parmesan 14

add chicken, shrimp or bacon 6

Shepherd Salad & Chèvre Za'atar spice mix, dry mint, olives 16

Mains

Polenta & Farro

caramelized organic carrots, basil 19

Grilled Chicken Breast

tomato, pickled lemon, garlic and haricot verts 22

Chicken Cordon Bleu

fried chicken stuffed with ham & Gruyère, mustard sauce with home fries. 25

Seafood Linguine

sea beans, garlic, riesling, lemon and bottarga 26

Roasted Sea Bass

cucumber, yoghurt and dill 27

Roasted Salmon

mustard, bread crumbs and lentil ragout 28

Seafood Mariniere

fresh market seafood, white wine, garlic, cream, celery and onions 32

Grilled Beef Filet

mushroom cognac cream sauce and truffle fries 35

Braised Lamb Shank

root vegetables, red wine, pomegranate juice and gremolata 29

DRINKS

Wine by the Glass

SPARKLING

Cava, Naveran Brut Vintage, Penedès, Spain 2014	11
Crémant d'Alsace Brut Rosé, Lucien Albrecht, France NV	16
Champagne, Taittinger "Brut Prestige", France NV	22

WHITE

"Costamolino" Vermentino di Sardegna, Argiolas, Italy 2015	10
Riesling "Winnings" Von Winning, Pfaltz, Germany 2014	12
Albariño, Nortico, Minho, Portugal 2014	13
Sancerre, Frank Millet, Loire, France 2014	14
Bourgogne Blanc, Bouchard, Burgundy, France 2014	15

ROSE

"AIX" Rose, Coteaux d'Aix en Provence, France 2015	11
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RED

"Saint-Esprit" Côtes du Rhône, Delas, France 2013	9
Tempranillo, Torremoron, Ribera del Duero, Spain 2013	10
Masi "Campfiorin", Veneto, Italy 2011	12
Cabernet Sauvignon, Molino di Sant'Antimo "Perpaolo", Tuscany, Italy 2012	13
Pinot Noir, La Crotta di Vegneron, Chambave, Italy 2014	15
"Costasera" Amarone Classico, Masi, Veneto, Italy 2010	25

VERMOUTH & SHERRY

Contratto, Vermouth Bianco or Rosso, Italy	9
Lillet Blanc, Rouge or Rose, France	9
Manzanilla Fina, Orleans Borbon, Sanlúcar de Barrameda, Spain NV	8

Beer & Cider

DRAFT BEER

Braven, Pilsner, 5.5 abv	7
Harpoon UFO White, Belgian Wit, 4.8 abv	7
Radiant Pig Junior, IPA, 5.0 abv	8
Founders Mosaic Promise, Pale Ale, 5.6 abv	8

BOTTLED BEER

Speakeasy Prohibition, Amber Ale, 6.1 abv	8
Bear Republic Racer 5, IPA, 7.5 abv	8
Delirium Tremens, Belgian Golden Ale, 8.5 abv	12
Saratoga, Lager 5.5 abv	8

DRAFT CIDER

Ace Apple Cider	8
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BOTTLED CIDER

Mckenzie's Black Cherry Cider	7
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Let us know if you have any dietary restrictions or special considerations, and we will do our best to accommodate you. Our lawyers recommend to warn you that eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.
20% gratuity will be added to parties of 6 or more.

KIRSH