

SALADS

MOJITO WATERMELON CAPRESE ^{GF}

Compressed watermelon, fresh mint, goat cheese, balsamic reduction, crushed pistachios, lime wedge, smoked salt & cracked black pepper 13

WINTER BEET SALAD ^{GF}

Roasted beets, grapefruit, goat cheese, greens & cilantro lime vinaigrette 12

CHOPPED SALAD ^{GF}

Salmon gravlax, Israeli couscous, blistered tomatoes, dried cranberries, pepitas, greens & buttermilk basil dressing 15

TACOS

CARNITAS TACOS

Three flour tortillas, smoked pulled pork, peach-soy barbecue sauce, Shishito pepper slaw & lime wedges 13

LOBSTER TACOS ^{GF}

Three corn tortillas, butter poached lobster, chipotle chili cream, pico de gallo, avocado & micro cilantro 21

FLATBREADS

WILD MUSHROOM

Garlic oil, Swiss cheese, wild mushrooms, white truffle oil & chives 13

PROSCIUTTO & FIG

Figs, fig marmalade, prosciutto, provolone, mozzarella & arugula 13

THE METROPOLITAN

WHERE HAPPY HOUR IS EVERY HOUR

SMALL PLATES

DEVEILED EGGS

Kitchen's rotating trio 9

ALBONDIGAS

Traditional lamb meatballs, spicy tomato sauce & caramelized onions 13

DEVILS ON HORSEBACK ^{GF}

Medjool dates, herb-goat cheese & almonds, wrapped in bacon & a brown sugar-sherry reduction 15

*TUNA TARTARE

Sushi-grade Yellowfin tuna, sambal, chives, sesame oil, avocado, Tobiko, ginger & wonton chips 17

BURRATA & SPICY TOMATO

Italian burrata, roasted garlic, spicy tomato sauce, smoked sea salt, basil, balsamic reduction & rosemary toast points 13

ELK CARPACCIO ^{GF}

Elk short loin, cured egg yolk, crispy capers, micro wasabi, horseradish aioli & balsamic chips 14

CHARCUTERIE BOARD

Two cured meats & two artisan cheeses with kitchen accoutrements 26

HEARTY DISHES

PATATAS BRAVAS ^{GF}

Sautéed fingerling potatoes, shallots, applewood bacon, chives, Manchego cheese, whole grain mustard aioli 13

CHICKEN & WAFFLES

All-natural fried chicken, fresh made waffle with rosemary-candied bacon, Jack Honey-maple syrup & cinnamon-honey butter 16

BRAISED BEEF SHORT RIB

Braised beef short ribs, jalapeño cream cheese mashed potatoes, crispy onions & Luxardo cherry demi 16

*BEEF TENDERLOIN ^{GF}

*1855 seared tenderloin with roasted onions, broccolini & roasted rosemary fingerling potatoes topped with a peppercorn demi 20

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

CRAFT COCKTAILS

IN-HOUSE BARREL AGED MANHATTAN

Woody Creek Rye, Luxardo Cherry Liqueur,
sweet vermouth & orange bitters 14

TOASTED-PECAN OLD FASHIONED

Pecan-infused Old Forester, smoked maple
syrup & black walnut bitters 12

NEW YORK SOUR

Roadhouse Exclusive Jack Single
Barrel, lemon juice, agave simple
syrup & a red wine float 14

BLUEBERRY BOURBON MULE

Woodford Reserve, homemade blueberry
preserves, lemon juice & ginger beer 13

SPICY BEAVER

Herradura Silver, lime juice, jalapeño &
cilantro-infused simple syrup 12

METRORITA

Herradura Double Barrel Reposado,
triple sec, fresh lime, agave nectar & a
Grand Marnier Float 13

GINGER PEACH COSMOPOLITAN

Belvedere Peach Nectar, Canton Ginger
VSOP, fresh lime & cranberry juice 13

ROCKY MOUNTAIN MULE

Woody Creek Vodka, ginger simple
syrup, lime juice, mint & ginger beer 13

BERRY POM-ZU

Belvedere Wild Berry, yuzu juice
& Pama Liqueur 13

PINEAPPLE HABANERO PRESS

Illegal Mezcal, muddled grilled
pineapple, homemade habañero-agave
simple syrup, soda & Sierra Mist 13

CHERRY CIDER REFRESHER

Bayou Silver Rum, homemade tart
cherry preserves, sparkling apple
cider & lemon juice 12

GRAPEFRUIT GIMLET

Hendrick's Gin, muddled grapefruit,
lime, agave simple syrup,
grapefruit bitters & soda 14

HOT DRINKS

HOT APPLE CIDER

Pecan-infused Old Forester,
butterscotch schnapps &
hot apple cider 12

SALTED CARAMEL WHITE HOT CHOCOLATE

Salted Caramel Baileys, white hot
chocolate, whipped cream &
caramel sauce 13

ALPS COFFEE

Frangelico, Luxardo Cherry Liqueur,
coffee & whipped cream 13

HAPPY HOUR FOOD

SOUP OF THE DAY

Rotating daily 4

BALSAMIC CHIPS

House made potato chips with
balsamic seasoning 5

SHORT RIB OR PORK BAO BUNS

Steamed bao bun, slow braised beef
short rib or pulled pork & pickled carrots
with a sweet & spicy sesame sauce 4

AGUACATE PICADO GF

Blue corn chips, avocado, cilantro,
onions, tomatoes, lime & jalapeños 8

NEW ENGLAND LOBSTER ROLL

Brioche bun, lobster, celery, red onion,
mayo, parsley, lemon juice & arugula 6

METROPOLITAN

THE

MET

WHERE HAPPY HOUR IS EVERY HOUR

EVERY HOUR DRINK

COORS
LIGHT
3

BONFIRE
CANS
4

WELL
DRINKS
5

HOUSE
WINES
5

PROSECCO
5

TART CHERRY
BELLINI 6