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“I’LL TELL YOU A SECRET.  
OLD STORYTELLERS NEVER DIE.  
THEY DISAPPEAR INTO THEIR OWN STORY.”

VERA NAZARIAN, AUTHOR

# 1.

## COCKTAILS

### THE JINKY JOHNSTONE | 16

Dewars 12yr Scotch, Sweet Vermouth, Fino Sherry, Amaro Ciocco, Teeling Irish Whiskey, Bitters, Branca Menta Mist  
*A genius who lived by magic and mischief. A bright and powerful cocktail.*

### SWITCH OF PLAY | 15

Norden Strawberry and Rhubarb Aquavit, Pineau des Charentes, Amaro Montenegro, Cassis, Lemon, Tiki Bitters  
*Probably the most sophisticated way to order a Cosmo.*

### BRIDGE TO NOWHERE | 16

Maker's Mark Bourbon, Illegal Mezcal, Giffard Banane du Bresil, Turmeric, Honey  
*Between the desert and the sea. Rising above it all, without a destination.*

### DANCING QUEEN | 13

Private Barrel Novo Fogo Cachaca, Maderia, Amaretto, Lemon, Graham Cracker, Strawberry, Cream  
*Our seasonal milk punch with a strawberry cream float.*

### WINTER PALOMA | 15

Patron Silver Tequila, Lime, Fever-Tree Grapefruit, All Spice Dram  
*Not all birds fly south when it snows*

### NIGHT NURSE NEGRONI | 15

Coconut infused Campari, Novo Fogo Cachaca, Pineapple  
*Lean into the sunset as night blurs the city's contours.*

### STORIES CONFIDENTIAL | 16

Bacardi Superior Rum, Pineapple, Select Aperitivo, Tepache, Coconut  
*If you like Pina Colodas, and getting caught in the rain...*

### RISING TIDE | 16

Sushi washed Watershed Barrel Aged Gin, House Herbal Liqueur, Kiwi, Beet Sprout.  
*Bright and refreshing with a warming glow.*

## Winter Spritz

### HUNGRY HEART | 16

Royal Tokaji Late Harvest Wine, Passion Fruit, Saler, Roku Gin, Jalapeño, Pink Grapefruit  
*What are you spritzing this winter?*

### BLOOD AND THUNDER | 18

Patron Reposado Tequila, Contratto Aperitivo, Verjus, Blood Orange, Apricot, Frizzante  
*A two footed spritz. Spikes up.*

## Hot Drinks

### PARROT UMBRELLA | 14

Watershed Apple Brandy, Teeling Irish Whiskey, Lemon, Ginger  
*A Spoon full of sugar helps the medicine go down.*

### LUNAR TEA | 14

Tres Generaciones Reposado, Thai Tea, Licor 43, Benedictine, Combier D'Orange, Condensed Milk  
*Warm up, chill out..*

## House Classics

### PINK & DIRTY MARTINI | 18

Grey Goose Vodka, Cocchi Rosa, House Brine, Whisper of Vermouth, Olives  
*Why are you blushing? It's just our Stories Dirty Martini!*

### OLD FASHIONED | 18

Buffalo Trace Bourbon, Demerara, Bitters, Citrus

### RESERVE OLD FASHIONED | 32

Eagle Rare Private Barrel 10yr Bourbon, Demerara, Bitters, Citrus

## Alcohol Free Cocktails

### PMA COLADA | 12

Lyre's White Cane, Giffard NA Aperitif, Pineapple Citrate, Coconut, Leitz NA Riesling  
*It's more fun when you can remember in the morning.*

### FAUX TINTO | 12

Faux Red Wine, Mexican Cola, Mint, Chili, Martini & Rossi Vibrante  
*Isn't it pretty to think.*

# 2.

## WINE + SAKE BY THE GLASS

### Sake

	<b>COST</b>
	GL/BT
Nigori: <b>Tozai "Snow Maiden"</b> .....	16/ 72
Junmai Daiginjo: <b>Konteki "Pearls of Simplicity"</b> .....	23/ 100
Tokubetsu Junmai: <b>Yamada "Everlasting Roots"</b> .....	20/ 100 900ml

### Wine

#### SPARKLING

Cava: <b>Naveran</b> Macabeo, Xarello, Parellada {Catalonia, ES} NV.....	16/ 64
Sparkling Rosé: <b>Pierre Sparr Cremant d'Alsace</b> Brut Rosé	
Pinot Noir {Alsace, FR} NV.....	18 / 72
Pet Nat: <b>Tenuta San Lucia E Gallet Rosato</b> Sangiovese {Emilia-Romagna, IT}....	16 / 64
Champagne: <b>Laurent Perrier "La Cuvée"</b> Chardonnay, Pinot Noir, & Pinot Meunier {Champagne, FR} NV.....	30 / 120

#### SKIN CONTACT

Rosé: <b>Maçanita</b> Touriga Naçional {Douro, PT} 2022.....	16 / 64
Orange: <b>Populis</b> Field Blend {Richmond, CA} 2023.....	16 / 64

#### WHITE

Patio Crusher: <b>Gaintza Txakolina</b> Hondarrabi Zuri, {Getaria, ES} 2022.....	16/ 64
Spanish Sky's: <b>Oro de Castillo</b> Verdejo {Rueda, ES} 2023.....	16 / 64
Light and Easy: <b>Boca Barrel</b> Pinot Grigio {Veneto, IT} 2023.....	16 / NA
Touch of Sweetness: <b>Seelbach Spätlese</b> Riesling {Saar, DE} 2022.....	16/ 64
Sauv Blanc: <b>Frenzy</b> Sauvignon Blanc {Marlborough, NZ} 2023.....	16 / 64
Chardonnay: <b>Kumeu Village</b> Chardonnay {Kumeu, NZ} 2023.....	20/ 80

#### RED

Chilled Red: <b>Imagery</b> Pinot Noir & Petit Verdot {California} 2022.....	16 / NA
Rustic Portuguese : <b>Aplanta</b> Aragonez, Alicante {Alentejo, PT} 2020.....	16 / 64
Pinot: Noir: <b>Thevenet &amp; Fils "Les Clos"</b> Pinot Noir {Bourgogne, FR} 2022.....	16 / 64
Venetian Fog: <b>Maeli "Rosso Infinita"</b> Merlot, Cabernet Sauvignon, Carmenera {Veneto, IT} 2019.....	16/ 64
Bold Blend: <b>Unshackled by Prisoner Wine Co.</b> Zinfandel, Malbec, Petit Syrah, Syrah, & Grenache {California} 2021.....	22 / 88
Cali Cab: <b>Les Lunes "North Coast Claret"</b> Cabernet Sauvignon {California} 2022.....	18 / 72
Rotating Red: <b>Please ask your server what's special today</b> .....	16/ 64

# 3.

## WINE BY THE BOTTLE

SPARKLING	COST
<b>Bisot "Crede" Prosecco Superiore DOC Glera</b> {Veneto, IT} NV.....	90
<b>Parés Balta "Pink Cava"</b> Garnatxa, Parellada, Macabeo {Catalunya, ES} NV.....	70
<b>Nicolas Maillart Champagne 1er Cru Extra Brut "Platine"</b>	
Pinot Noir, Chardonnay {Champagne, FR} NV.....	240 <i>M</i>
<b>Ruinart Brut Blanc de Blancs</b> Chardonnay {Reims, FR} NV.....	160
<b>J.Lassalle "Special Club" Brut</b> Pinot Noir, Chardonnay {Champagne, FR} 2013	220
<b>H. Goutorbe "Special Club" Grand Cru</b> Pinot Noir, Chardonnay {Champagne, FR} 2012.....	180
<b>Guy Larmandier "A Vertus" 1er Cru Brut Rosé</b> Charonnay, Pinot Noir {Champagne, FR} NV.....	90
<b>Billecart-Salmon Brut Rosé</b> Chardonnay, Pinot Meunier, & Pinot Noir {Champagne, FR} NV.....	140
<b>ROSÉ, ORANGE, WHITE, AND YELLOW</b>	
Rosé: <b>Thomas Labaille "L'Authentique"</b> Pinot Noir, {Sancerre, FR} 2023.....	70
Orange: <b>Gut Oggau "Theodora"</b> Field Blend {Burgenland, AT} 2020.....	70
White: <b>Lionel Faury "Condrieu"</b> Viognier {Rhône Valley, FR} 2021.....	80
White: <b>Stephan Vetter "Muschelkalk"</b> Sylvaner {Franken, DE} 2021.....	80
White: <b>Tue-Boeuf "Le Buisson Pouilleux"</b> Sauvignon Blanc {VDF, FR} 2022.....	70
White: <b>Joly "Les Vieux Clos"</b> Chenin Blanc {Loire Valley, FR} 2022.....	110
White: <b>Vazquez "A Teixeira"</b> Albarino, Godello, Treixadura {Ribeiro, ES} 2020.....	90
White: <b>Béru, Monopole Chablis</b> Chardonnay {Burgundy, FR} 2020.....	150
Yellow: <b>Domaine Tissot, "Sous Voile"</b> Savagnin {Jura, FR} 2018.....	100
<b>RED</b>	
<b>Granger, "Clos des Poulettes" Juliénas</b> Gamay {Beaujolais, FR} 2019.....	60
<b>Nicolay, Penand-Vergeleses 1er Cru</b> Pinot Noir {Burgundy, FR} 2020.....	120
<b>Follin-Arbelet, Corton Bressandes Grand Cru</b> Pinot Noir {Burgundy, FR} 2017....	220
<b>Meix Foulot, Mercurey 1er Cru Monopole</b> Pinot Noir {Burgundy, FR} 2018.....	150
<b>Bergström, "Le Pré du Col Vineyard"</b> Pinot Noir {Ribbon Ridge, OR} 2020.....	160
<b>Matassa "VDF Rouge"</b> Carignan, Grenache Gris {Roussillon, FR} 2022.....	70
<b>Lalu, Barbera d'Alba</b> Barbera {Piedmont, IT} 2022.....	90
<b>Elvio Cogno, Barolo "Pernice"</b> Nebbiolo {Piedmont, IT} 2018.....	240
<b>Beaurenard, "Le Boisrenard" Châteauneuf du Pape</b> Blend {Rhône, FR} 2022....	190
<b>Biondi-Santi, Brunello Di Montalcino, Tenuta "Greppo" Riserva DOGC</b>	
Sangiovese {Tuscany, IT} 2016.....	680
<b>Olivier Cousin, "Pur Breton" VDF</b> Cabernet Franc {Loire Valley, FR} 2022.....	70
<b>Clos Rougeard, "Les Poyeux"</b> Cabernet Franc {Saumur-Champigny, FR} 2017....	380
<b>Inconu "Alaric"</b> Cabernet Sauvignon {Russian River, CA} 2018.....	100
<b>Chimney Rock, Stags Leap</b> Cabernet Sauvignon {Napa Valley, CA} 2021.....	220
<b>Double Diamond</b> Cabernet Sauvignon {Oakville, CA} 2021.....	180
<b>Dominus, Napanook Vineyard</b> Cabernet Sauvignon {Napa Valley, CA} 2021.....	400
<b>Dunn Vineyards, Howell Mountain</b> Cabernet Sauvignon {Napa Valley, CA} 2018..	320

# 4.

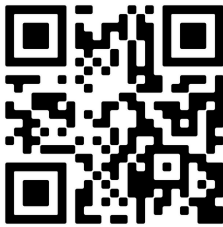
## BEER

### Beer and Cider

<b>ON DRAUGHT</b>	<b>COST</b>
Sapporo Premium Lager, Hokkaido, JP.....	9
Saucy Brew Works. "Juicy A.S.A.P." I.P.A., Cleveland, OH.....	9
<b>BOTTLED</b>	
Brasserie Meteor Pilsner, France 12oz.....	9
Kiuchi Brewery Hitachino White Nest, Spiced Wheat Ale, Japan 12oz.....	14
Rodenbach Grand Cru, Belgium 330ml.....	13
Tepache Sazón Pineapple & Cinamon Tepache, Mexico 375ml.....	12
Gemut "Hexenbrau", Altbier, Ohio 16oz .....	9
Heretic "Shallow Grave". Porter, California 16oz.....	9
Bitburger Drive <i>Non-Alcoholic</i> , Germany 330ml.....	9
Aval "Gold" Cider, France.....	9

## RESERVE SPIRITS

Please scan QR code for a full list of  
reserve + house spirits options.



# 5.

## FARE

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### Robata Skewers

**BABY CORN | 7**

Habanero Mayo, Cheese Sauce,  
Japanese Pickles, Togarashi

**ASPARAGUS | 7**

Miso, Mustard & Pickle Juice Sauce

**TIGER SHRIMP | 12**

Coconut Curry Sauce

**DUCK | 16**

Orange Hoisin Sauce, Corn Flakes,  
Togarashi, Cilantro

**YAKITORI | 9**

Chicken Thigh, Miso Buffalo Glaze,  
Wasabi Ranch Dressing

**WAGYU SKIRT STEAK | 16**

Allumette Potatoes, Spicy Sweet  
Soy Sauce

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### Cold Appetizers

**SMASHED AVOCADO | 12**

Pork Belly Bites, Crispy Wonton, Togarashi,  
Pickled Onions, Cilantro

**HAMACHI CEVICHE | 12**

Agave Dressing, Avocado,  
Persian Cucumber, Togarashi

**SCALLOP CRUDO | 24**

Salmon Roe, Ponzu Citric Sauce,  
Sesame Seeds, Togarashi, Spring Onions

**SALMON TARTAR CRISPY TAQUITOS | 17**

Avocado, Scallions, Salmon Roe,  
Sesame Seeds

**SPICY TUNA | 12**

Crispy Rice, Kimchi Masago Mayo

**STEAK FRITES | 15**

Wagyu Tartar, Ponzu Sauce, Caviar,  
Hash Brown

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### Hot Appetizers

**ROCK SHRIMP TEMPURA | 14**

Gochujang Bloody Mary Sauce

**SPINACH & ARTICHOKE WONTONS | 8**

Grain Mustard Soy Sauce

**WAGYU SPRING ROLL | 12**

Japanese Hot Honey Mustard Sauce

**BRINED FRIED CHICKEN BITES | 12**

Chicken Thigh, Comeback Sauce,  
Smashed Cucumber Salad

**BEEF SLIDERS | 12**

Wagyu, Kimchi, Cheddar,  
Asian Dressing, Hawaiian Rolls

**BBQ PORK BAO | 12**

Hoisin BBQ Sauce,  
House Smoked Pork Shoulder,  
Carter's Steam Bao Buns

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### Special Nigiri

(TWO PIECES PER ORDER)

**HOTATE | 8**

Scallop + Preserved Lemon

**KURUMA EBI | 9**

Tiger Shrimp (by the piece) +  
Black Garlic Soy Sauce

**HAMACHI | 12**

Yellowtail + Caviar

**SAKE | 8**

Salmon + Acevichada Sauce + Ikura

**MAGURO | 8**

Tuna + Serrano Chile + Spicy Sweet  
Soy Sauce

**WAGYU | 18**

Wagyu + Caviar + Truffle

### Sashimi

(FIVE PIECES PER ORDER)

**HAMACHI | 18**

Yellowtail

**SAKE | 16**

Salmon

**MAGURO | 20**

Tuna