



THE GUEST HOUSE

Executive Chef TODD MARK MILLER



STARTERS

STEAK TARTARE	24
truffle toast	
BUTTER MILK CHICKEN TENDERS	17
ranch sweet bbq aioli	
ROASTED SWEET POTATO	16
black sesame sweet soy ginger confit	
BBQ BACON SLIDERS	19
slaw mustard bbq jalapeño oil	
SPICY RIGATONI	26
pancetta house made pomodoro calabrian chili	
FOREST MUSHROOM PIZZA	23
slow cooked bacon fontina truffle	

SALADS

CHOPPED KALE CAESAR	16
rustic house-made croutons grated reggiano	
CHARRED MOROCCAN BEET	22
cucumber yogurt pistachio dukkah burnt citrus	
HEIRLOOM APPLE & ENDIVE	16
lemon truffle vinaigrette aged gouda candied hazelnuts	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions V=vegetarian GF=gluten free DF=dairy free

CAVIAR

OSSETRA CAVIAR TOAST 42
brown butter brioche soft scrambled egg black truffle
TRADITIONAL CAVIAR SERVICE MP
blini chives hard-boiled eggs capers crème fraiche diced onions

RAWBAR

COASTAL OYSTERS 6 each	28
chilled w/cocktail sauce mignonette	
SHRIMP COCKTAIL	22
chili cocktail sauce grilled lemon	
HAMACHI CRUDO	26
jalapeño coconut lime	
MAINE LOBSTER ON THE ½ SHELL	24
chilled or grilled	

SIDES

asparagus w/ parmesan	14	the roasted onion	15
yukon potato puree	14	mac-n-cheese	16
creamed spinach	16	double cut bacon	14
miso mushrooms	16	parmesan truffle fries	16

LARGE PLATES

SPAGHETTI POMODORO	24
fresh basil wilted greens asparagus	
WAGYU FRENCH ONION BURGER	26
caramelized onions onion rings roasted meat aioli gruyere cheese	
SEARED DIVER SCALLOPS	35
caramelized corn parsnip aji amarillo	
ORGANIC CHICKEN MILANESE	30
lacinato kale parmesan toasted pistachio pesto	
SEARED FAROE ISLAND SALMON	34
maitake & shitake mushrooms ponzu brown butter	
FREE RANGE BERKSHIRE PORK CHOP	43
heirloom apple butter braised kale bbq lentils	
PARMESAN TRUFFLE CRUSTED FILET	56
roasted allium veal reduction	
40 DAY DRY AGED BONE-IN RIB EYE 24oz	165
glazed carrots maitake mushroom smoked butter	
THE KING RANCH STEAK - AU POIVRE	MP
locally sourced waygu beef sauteed greens blue cheese butter	

THE GUEST HOUSE

LIGHT & BRIGHT

GUESTHOUSE MARGARITA

tequila, house verdita, cocchi, lime, agave

MAGIC MUSHROOM

tequila, genepi, cucumber, sweet pepper,
ashwagandha infused agave, lime

DELULU MILK PUNCH

black tea mezcal, fruit cart demerara,
house ancho cordial, lemon

BANDERSNATCH

vodka, kiwi, pineapple, lemongrass ginger cordial,
quinquina, lime, house tepache

DISAPPEARING ACT

house rum blend, lime, passionfruit,
creole shrubb, simple, cilantro

THE KNAVE

whiskey, nardini, merlet, „simple, tonic, lemon oil

SPIRIT FORWARD

BLUE MONARCH

Raspberry tart infused gin, dolin blanc, salers aperitif,
creme de cacao, mint

THE LOOKING GLASS MARTINI

fruity olive oil washed vodka, meyer lemon,
dry vermouth, italicus, citrus oil

GUEST HOUSE OLD FASHIONED

miso apple butter washed whiskey,
solera sherry, sage, ango

BOLD & RICH

HIGHTOPP SOUR

rye, blackberry, allspice, montenegro,
lemon, egg white, tiki bitters

PASTRY ESPRESSO MARTINI

House made croissant infused vodka, espresso liqueur,
amaro, spiced demerara, vanilla cold foam

THE GUEST HOUSE

THEATRICAL

TEA PARTY

rotating seasonal sangria

MAGIC MUSHROOM + SHOW

tequila, cucumber, sweet pepper, ashwagandha
infused agave, lime (also normal cocktail version)

TULGEY WOODS (MARGARITA)

CHESHIRE SHOT
(secret menu item)

RABBIT JELLO SHOTS
(secret menu item)

N/A BEVERAGES

SODAS

COKE

DIET COKE

SPRITE

ICED TEA (ART OF TEA - BLACK TEA)

HOT TEA

SELECT TEAS FROM ART OF TEA

EARL GREY CREME

EGYPTIAN CHAMOMILE

MATCHA

MOROCCAN MINT

WHITE COCONUT CREME

COFFEE PROGRAM

All of our coffee (both espresso and drip coffee)
will be provided by local coffee roaster Barrett's Coffee.