

# High George

by Siena

## SMALL PLATES

<b>CROQUETAS</b> Chorizo, manchego, sriracha crema	\$16
<b>BLUEGRASS LAMB RIBS</b> Pistachio & mint gremolata, harissa raita	\$20
<b>CONFIT CHICKEN WINGS</b> Korean bba, pickled vegetables, chili crisp, scallion	\$17
<b>PULPO Y BRAVAS</b> Seared octopus, patatas bravas, garlic aioli	\$19
<b>BURRATA</b> Italian chicories, blood orange marmalade	\$18
<b>ALBONDIGAS</b> Turkish spiced tomato sauce, yogurt	\$18
<b>BEEF EMPANADAS</b> Chipotle crema	\$16

## ENTREES

<b>COTTAGE PIE</b> Braised beef, sweet peas, duchess potato	\$31
<b>BAKED COD</b> Potato, pearl onion, mushrooms, fumet cream	\$31
<b>SPANISH PAELLA</b> Crispy rice, sofrito, chicken confit, saffron aioli	\$29

## DESSERTS

<b>NETFLIX &amp; CHILL</b> Peanut butter & chocolate mousse, kettlecorn, candied nuts, dulce de leche gelato	\$17
<b>MANGO "LASSI"</b> Mango cremeux, mango, brown butter shortbread	\$16
<b>SEASONAL POPSICLE</b> Rotating selection	\$14

## COCKTAILS

<b>SANGRIA ROSSA</b> Tempranillo, vsop cognac, pamplemousse, lemon, hibiscus	\$15
<b>COSMO 75</b> Meili vodka, orange curaçao, prosecco, lime, cranberry bitters	\$16
<b>HOTEL NACIONAL</b> Plantation white rum, apricot, pineapple, lime, orange twist	\$16
<b>BEES KNEES</b> Ford's gin, ransom old tom gin, lemon, raw honey, lavender bitters	\$15
<b>DETOX</b> Habanero infused tequila, mezcal, peach-hibiscus tea, lime	\$17
<b>WITCHFUL THINKING</b> Woodford Reserve bourbon, strega saffron liqueur, honey, ginger, pomegranate	\$17
<b>NIGHTCAP</b> Iwai Japanese whisky, lillet blanc, averta amaro, bigallet china-china amer, lemon twist	\$17
<b>PALIO OLD FASHIONED</b> Elijah Craig bourbon, braulio amaro, Demerara, bitters	\$18
<b>ESPRESSO MARTINI</b> Absolut vanilla vodka, St. George café, shot of espresso	\$16

## NON-ALCOHOLIC

<b>BIRDS &amp; BEES</b> Monday n/a gin, lemon, honey, lavender	\$14
<b>BURN BABY BURN</b> Monday n/a mezcal, honey, ginger, pomegranate	\$14
<b>ATHLETIC BREWING COMPANY</b> Upside Dawn Ale	\$8
<b>BALADIN "GINGER" SODA</b> Alcohol free "aperol" spritz	\$8
<b>BALADIN "SPUMA NERA" SODA</b> Alcohol free "amaro & soda"	\$8

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## Beverages

### SPARKLING

**PROSECCO**  
Peperino Extra Dry NV

\$14

### WHITE WINE

**PINOT GRIGIO**  
San Pietro '22

\$14

**GAVI DI GAVI**  
Giustiniana '22

\$15

**SAUVIGNON BLANC**  
Walnut Block '22

\$15

**SANCERRE**  
Domaine Pierre Martin '22

\$20

**RIESLING**  
Tesch 'Unplugged'

\$14

**CHARDONNAY**  
Bloodroot '21

\$18

### ROSE

**BANDOL RESERVE**  
Bieler Pere & Fils '22

\$16

**BARDOLINO CHIARETTO**  
Zenato '21

\$15

EXECUTIVE CHEF

**FOSTER LUKAS**

CHEF DE CUISINE

**VICTOR COUVERTIER**

GENERAL MANAGER

**JONATHAN RODRIGUEZ**

### RED WINE

**PINOT NOIR**  
Sean Minor '21

\$14

**MONTEPULCIANO D'ABRUZZO**  
Castorani '18

\$14

**CHIANTI CLASSICO**  
Valiano '19

\$14

**TEMPRANILLO GRAN RESERVA**  
Ondarre Rioja '15

\$17

**BAROLO**  
Tenute Neirano '18

\$20

**BRUNELLO DI MONTALCINO**  
Collina dei Lecci '17

\$24

**CABERNET SAUVIGNON**  
Flying Cloud '20

\$17

### BEER

**BALADIN NAZIONALE WHITE ALE** ITALY \$12

**O.E.C. SAISON** CT \$10

**CITY STEAM NAUGHTY NURSE AMBER** CT \$8

**KENT FALLS SUPER SCRIPT IPA** CT \$12

**COUNTERWEIGHT HEADWAY IPA** CT \$9

**PERONI** ITALY \$9

**COORS LIGHT** CO \$8

**CITIZEN CIDER** VT \$9

\*Outside food or beverage is subject to a \$5 plating fee or \$30 corkage fee per 750ml bottle

\*A 20% gratuity will be added to all parties of six (6) or more guests

\*If you have a food allergy or dietary restriction, please notify your server