

## Room 39 Mission Farms Bar Menu

Pommes Frites 4  
room made fries with aioli

Calamari 10  
crispy calamari with grilled lemon and herb salt cod aioli

Tomato Salad 8  
heirloom tomatoes, arugula, hazelnuts, sherry gastrique  
and herb goat cheese fritter

Quail 13  
roasted quail stuffed with chorizo, bread crumbs and sweet onions  
with chickpeas, tomato, pickled swiss chard and harissa

Veggie Burger 10  
housemade vegetable burger of bulgur wheat, black beans, sautéed  
vegetables with red pepper aioli, lettuce, tomato and fries

Room 39 Burger 11  
house ground eight ounce piedmontese burger with lettuce,  
tomato, onion, house made pickles and fries  
(add fried egg: \$2 or cheese: 75¢)

Braised Bacon 11  
pale ale battered braised bacon with lump crab meat,  
pickled watermelon rind and basil garlic jus

Pork Sandwich 10  
thinly sliced roasted pork loin with caramelized onions,  
lettuce and mustard mayonnaise on an egg bun with fries

Thai Chicken Meatballs 7  
soba noodle salad and sweet chili sauce

### Desserts

Affogato (vanilla ice cream with espresso) 4

Vanilla crème brûlée, chocolate-hazelnut biscotti 6

Goat cheese beignet with caramel soup and whipped cream 3

Additional desserts are available.

## Martinis

Pomegranate Cosmopolitan	9 <sup>50</sup>
Grey Goose, Pama, Cointreau and Lime	
Lemondrop	10
Absolut Citron, fresh squeezed lemon juice, and simple syrup served with a sugared rim	
Bellini-tini	10
House infused peach vodka, peach nectar, sparkling wine	
Vesper Martini	10
Beefeater gin, Stolichka vodka, Lillet Blanc, dash of bitters	
Yellow Cake Martini	8 <sup>50</sup>
Stolichka Vanilla vodka, DiSaronno amaretto and pineapple juice	
Quackentini	11 <sup>50</sup>
Grey Goose Pear, lime juice, simple syrup and splash of tonic	
Lemongrass-Ginger	9
Lemongrass and Ginger infused vodka, Republic of Tea Ginger-Peach, fresh lemon juice, simple syrup	

## Cocktails

Old Fashioned	9 <sup>50</sup>
Bourbon, club soda and a mash of orange, cherry & sugar	
Rob Roy	9
Scotch, Sweet Vermouth and a cherry	
Traditional Manhattan Up	8 <sup>50</sup>
Jim Beam Rye, Sweet Vermouth, bitters and a cherry	
Kir Royal	9
Francois Montand Blanc de Blancs and Chambord	
Classic Daiquiri	10
Rum, fresh squeezed lime juice, simple syrup	
Classic Champagne Cocktail	9 <sup>50</sup>
Francois Montand Blanc de Blancs, Asbach Uralt brandy, bitters and a sugar cube	
Royal Peach	9 <sup>50</sup>
Absolut Peach vodka, Royal Tokaji and Prosecco	
Horse feather	7
Jim Beam Rye, Barritt's Ginger Beer and a dash of bitters	

### Specials

1/2 Price Wine Mondays (glasses & bottles under \$100)  
\$5 Martini Wednesdays