

# ok omens

Ken's batard with house butter	7
Half dozen raw oysters*	20
Mandarin vinegar washed mackerel, olive brine*	14
Mussels en escabeche with roasted chicken fat*	14
Kelp cured trout, grilled bread, parsley aioli, horseradish*	15
Raw & marinated vegetables with meyer lemon chile dip	15
Torito salad: romaine, cilantro dressing, parmesan, corn nuts	15
Endive, dungeness crab, crab fat dressing, garlic croutons	24
Leeks & wild winter mushrooms, hazelnuts, brown butter	20
Raw beef on tallow toast with yolk sauce and capers*	20
Fried chicken, radish, green szechuan	18
BBQ Mackerel, herby potato salad	32
Steak diane, arugula raab salad, bee pollen*	35
Cheeseburger, house ground brisket, onion, fries*	22
<i>steak fries</i>	8

# Oyster + Riesling Happy Hour!

5-6 tuesday-saturday

**\$1 Oysters** (one dozen max per guest)

**\$5 Castelvetroano olives**

**\$5 Ken's bread** with house butter

**\$9 Dry riesling**

**\$9 French red**

**\$10 Omens spritz**

-post familiar sparkling, yuzu sake, dolin blanc

**\$10 Autumn old fashioned**

-rye, giffard de bresil banana liquor, black walnut & chocolate bitters

## Riesling Bottle Hot List!

25% off bottles below

**Trocken**-bone dry, mineral, freshness. your gateway drug.

Seckinger '**Pur**' trocken, pfalz 2020 **\$62**

Becker '**Walkenberg**' spatlese trocken, rheingau 2022 **\$78**

Schonleber '**Frutau**' trocken, nahe 2022 **\$92**

**Feinherb**-my favorite category. margarita sweetness. pure pleasure.

Ludes '**Monster- Thornicher Ritsch**' mosel 2022 **\$80**

Aj Adam '**In Der Sangerei - Hofberg**' mosel 2019 **\$98**

**Kabinett**-featherweight with some sweetness. riesling truth.

Julian Haart '**JJ**' kabinett 2021 **\$66**

Peter Lauer '**Faß 8**' kabinett, ayley kupp, saar 2020 **\$75**

Schonleber '**Monzinger**' kabinett, nahe 2020 **\$75**

\*One drink minimum per person to partake in HH food specials