

BICYCLETTE

COOKSHOP

START WITH A COCKTAIL

flaquita's favorite

tequila, mezcal, tamarind, lime, cinnamon 16

missing piedicolle

rye, amaro, lemon, ginger 16

allora

vodka, passionfruit, lime, strawberry, egg 16

bicycle thief

campari, gin, lime, grapefruit16

far from downtown

rum, brancamenta, pina, pistachio bitters16

exchange student

reposado, grapefruit, coco, aperol, lime....16

GLASS WINE

prosecco, col de' salici.... 13

pinot gris, boomtown 12

sauvignon blanc, josh scott 16

sancerre, domaine bailly-reverdy 21

chardonnay, camp 13

chenin blanc, protea 15

rosé, cotes de femme 16

pinot noir, three degrees 18

cabernet franc, petit colombier 14

sangiovese, stolpman 'love you bunches' 16

cabernet, dough 15

red blend, breaking bread 17

cabernet sauvignon, chappellet 'mtn. cuvee'.... 25

BEERS

peroni draft 8

turtle season hazy IPA draft 11

scotty's red ale draft 10

3 daughters bourbon barrel porter 10

miller lite 7

corona 8

heineken zero 8

modelo especial 6

B

SNACKS

- bread & good butter****goat butter, guava crumpets...* 9
- zucchini blossoms** *nduja, ricotta* 12
- caviar*** *bugles, crème fraiche* 22
- braised leeks** *raclette, oreganata vinaigrette* 12
- tuna crudo****burrata, heirloom tomato, basil oil...* 18
- chorizo potatoes***chipotle hollandaise* 11

SHARABLES

- hamachi collar** *charred fresno aguachile, peppadew romesco...* 24
- oysters on the half shell****nuoc cham mignonette(6)* 19
- snapper ceviche*** *husk cherry, leche de tigre* 17
- beet perogi***everything bagel chile, caramelized onion crema...* 19
- yakitori octopus***toasted coconut, green papaya, thai basil..* 18
- beef tartare****horseradish aioli, mimolette, lemon..* 17
- chicken liver pate** *massaman curried onions, pita.*16
- mortadella peppers***pistachio cracker....* 18
- dilly chop** *pig ear croutons, green tomato, briny things...* 15

MAINS

- porchetta gyro***pita, tzatziki, heirloom tomato, cucumber..* 17
- swordfish schnitzel** *green tomato tartar, old bay* 18
- chicken flautas** *charred tomato salsa, avocado, cotija* 16
- wagyu burger** *raclette, gruyere, kimchi aioli* 25
- mortadella cuban***braised pork, whole grain mustard, pickles..* 20

in the kitchen

chef partner kayla pfeiffer

B

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MAINS

- swordfish schnitzel***jimmy nardellos, preserved citrus ...* 37
roasted branzino*aji amarillo, potato mille-feuille ...* 39
wagyu smashburger *raclette, swiss, kimchi aioli....* 25
dukkah lamb *braised fennel, caramelized whey, apricot* 43
zatar chicken *charred onion, olive & pita panzanella ...* 48
coppa porchetta*frantoio grove beans, red verjus chicory....* 36

in the kitchen

chef partner kayla pfeiffer

B

SAVE ROOM FOR THESE...

- campari pop** orange, gin, chocolate drizzle ... 10
- chocolate flan-feuille** caramel, hibiscus 12
- banoffee bostock** coconut frangipane, banana, lime cream 12
- fancy soft serve** chef's daily inspiration 12
- tete de moine** dates, honeycomb, carta cracker19

FANCY A NIGHTCAP?

- espresso martini** espresso liqueur, reposado tequila, chile 16
- classic negroni** gin, sweet vermouth, campari 16
- irish coffee** cream, irish whiskey 16

TAKE HOME A SOUVENIER

- t-shirt 22
- bucket hat 25
- baseball cap 30
- soft-sided cooler bag 55
- italian olive oil 500 mL *from louie's place* 48

in the kitchen

chef partner kayla pfeiffer
pastry chef corie greenberg



BICYCLETTE

COOKSHOP

HAPPY MEALS

Grilled Cheese Sandwich

comté cheese & sourdough

Hamburger or Cheeseburger

comté cheese & sesame bun

Dino Nuggies

*Happy Meals include steak fries,
soft-serve ice cream and a drink*

\$14