

# The MENU

food by kate o'neill  
cocktails curated by patrick jennings

## FOOD

### SMALL PLATES

**SWEDISH CAESAR** **\$12**  
[CAN BE VG & GF]  
Mixed greens, beet pickled egg, croutons,  
cashew vinaigrette  
+ nori gravlax **\$7**

**WARM OLIVES** **\$ 6**  
[VG & GF]  
Pimenton de la Vera, lemon, rosemary

**POTATO PANCAKE** **\$10**  
[V]  
Beet horseradish crème, micro dill  
+ nori gravlax **\$7**  
+ 7gm paddlefish caviar **\$15**

**SWEDISH MEATBALLS** **\$14**  
[VG]  
Mushrooms, lingonberry jam, slider buns

**CASHEW DIP** **\$12**  
[VG & GF]  
Seasonal vegetables

**SALMON RILLETTES** **\$14**  
Everything toast, cucumbers, salmon roe

### SMÖRGÅS [All can be GF]

**RÄKSMÖRGÅS** **\$18**  
Jumbo prawns, prawn butter, salmon roe aioli

**STÖETZEL** **\$16**  
Beef tenderloin carpaccio, artichoke, manchego

**VEGETARIAN SMÖRGÅS OF THE DAY**  
Seasonal produce, toasted sourdough

### BOARDS

**CHARCUTERIE** **\$28/\$45**  
[CAN BE GF]  
Salty bits salami, duck prosciutto, beef jerky  
[each meat available ala carte **\$10** for 2oz]

**CHEESE** **\$28/\$45**  
[CAN BE GF]  
Daily selection of cheese with seasonal  
accompagniments  
[each cheese available ala carte **\$10** for 2oz]

### DESSERT

**KLADDKAKA** **\$8**  
Sticky chocolate cake, maldon salt,  
whipped cream

**DESSERT TRIO PLATE** **\$11**  
Rotating assortment of three sweet treats

### DESSERT OF THE DAY

[V = Vegetarian] [VG = Vegan] [GF = Gluten Free]



### BEER & WINE

We offer a variety of wines and beers from  
around the corner and around the world.  
Scan code for available selections.

## COCKTAILS

### ORIGINALS

**FIG AROUND** **\$16**  
Olive oil washed vodka, lemon, fig,  
black pepper

**PEAT FORSBERG** **\$18**  
Blended scotch, Islay scotch, lemon,  
carrot, ginger, honey

**BANANSTÄLL** **\$19**  
Tequila, amaro, benedictine, banana, bitters

**NOTHING BEETS** **\$20**  
**A DALA HORSE**  
Beet infused mezcal, tequila, overproof  
rum, horseradish coconut cream

**PIE IN THE SKY** **\$16**  
Bourbon, rhubarb amaro, strawberry,  
lime, bitters

**VIOLET!** **\$18**  
**YOU'RE TURNING VIOLET!**  
Rum, blueberry, and black pepper infused  
bianco vermouth

**CASSIS ME OUTSIDE** **\$17**  
Gin, cassis, cardamaro, lemon, egg white,  
sparkling wine

**RED HATORADE** **\$20**  
Aquavit, aperitivo, gin

**STAY GRASSY, PHILADELPHIA** **\$17**  
Rum, creme de menthe, creme de cacao, lime

**LAMBHATTAN** **\$18**  
Lamb washed bourbon, vermouth, bitters

**BEE-DSM CORETTO** **\$20**  
Reposado tequila, espresso cordial,  
espresso, amaro whipped cream

### CLASSICS

**BEE'S KNEES** **\$16**  
Gin, lemon, honey

**VESPER** **\$17**  
Vodka, gin, dessert wine

**BLINKER** **\$16**  
Rye, grapefruit, grenadine

**TRINIDAD SOUR** **\$18**  
Angostura, rye, orgeat, citrus

**JACK ROSE** **\$17**  
Apple brandy, citrus, grenadine

**SIESTA** **\$16**  
Blanco tequila, apertivo, grapefruit, lime

**HOTEL NACIONAL** **\$16**  
Rum, pineapple, apricot, lime

**BOOMERANG** **\$16**  
Söderblandning infused whiskey,  
dry vermouth, Swedish Punsch

[ Please note: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.