

dinner



SNACKS

house popcorn 6 | deviled eggs 5 | spiced nuts 6

SHARED PLATES

caviar + potato 10
onion cream + chive

fries 11
roasted garlic aioli

butter lettuce + tarragon 19
pickled shallot, sunflower seeds + ricotta salata

spring panzanella 20
braising greens, croutons, peas, mint,
charred allium + chamomile vinaigrette

chicken liver pâté 23
cherry mostarda + grilled bread

leeks + sauce gribiche 18
anchovy, butter-braised morels, white wine + chive

grilled beef tongue + marrow toast 20
pickled carrot relish, parsley + coriander cream

house mafaldine 23
morels, ramps, parmesan

house orecchiette 21
roasted garlic cream, spinach, gouda + fried shallot

mussels + toast 28
green garlic, bronze fennel + absinthe

the annette burger + fries* 26
7x wagyu beef, house english muffin, chow chow sauce,
cheddar, sour pickle + housemade roasted garlic aioli

spring onion gratin 21
taleggio, shallot + lemon

pan roasted skate wing 43
olive sofrito, adobo vinaigrette + cilantro

roasted half chicken 33
bitter greens + px sherry vinegar

pork tenderloin 41
new potatoes, lemon aioli + charred relish

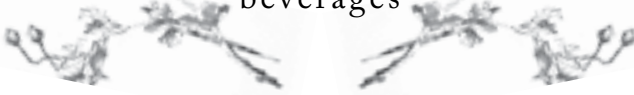
*these items may be served raw or undercooked, or contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

for parties of 6 or more, an automatic gratuity of 20% will be added.
in the interest of good + prompt service, we do not split checks by item; we only
split checks evenly. we encourage the use of venmo. thank you!

we proudly source our american-made, custom steak knives from new west knifeworks.

if you'd like to take a customized knife home, let your server know.
in order to provide our entire staff with a living wage, annette charges a 5% service fee on every check.

beverages



HOUSE COCKTAILS

house sangria 15|60 [wine glass|carafe]
fizzy rosé, citrus, white rum + rumfire jamaican rum

atost spritz 15 [spritz|wine glass]
strawberry orange aperitif + poggio dry prosecco

fear + loathing in cherry creek 15 [highball]
reyka vodka, bluecoat gin, milagro blanco, blueberry,
sour pomegranate + topo chico

santa barbara spa water 15 [spritz|wine glass]
madre mezcal, chateau aloe, ginger shochu + lime

the annette martini 15 [stirred|coupe]
leopold's navy gin, dolin dry vermouth, salers, olive + lemon oil

cranes in the sky 15 [shaken|coupe]
bluecoat american gin, citrus shochu, pacific cooler cordial + lime

pretty bird 15 [shaken|highball]
white rum, pimm's no. 1, campari, pineapple + toasted coconut

impending bloom 15 [shaken|rocks]
milagro blanco, cocchi americano, lime, coriander + sorghum

the donnybrook 15 [shaken|highball]
tullamore dew irish whiskey, sauternes, apricot, lemon + mint

espresso martini 15 [shaken|coupe]
vodka, borghetti espresso, chocolate + coffee

stranahan's toddy 15 [hot|mug]
stranahan's single malt, mesquite honey + lemon

jalisco toddy 15 [hot|mug]
dobel anejo tequila, mesquite honey + orange

BEER

elevation '8 second' kolsch 8
[on tap|12oz]

cerebral 'rare trait' hazy ipa 11
[on tap|12oz]

second dawn italian pils 11
[can|16oz]

westbound west coast ipa 11
[can|16oz]

la cumbre 'malpais' stout 11
[can|16oz]

modelo especial 6
[can|12oz]

NON-ALCOHOLIC

strongwater sparkling aperitif 10
[spritz|wine glass|8.4 oz]

pentire seaward mocktail 12
mule *or* margarita *or* tonic

untitled art n|a italian pilsner 8
[can|12oz]

housemade soda 6
lemon-rose *or* orange cream

topo chico 5
[bottle|12oz]

pellegrino 8
[bottle|1L]