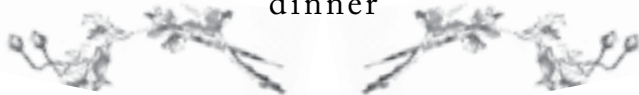


# dinner



## SNACKS

house popcorn 6 | deviled eggs 5 | spiced nuts 6

## SHARED PLATES

### 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

### 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.

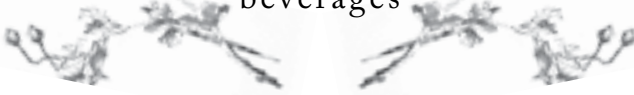
in the interest of good + prompt service, we do not split checks by item; we only split checks evenly. we encourage the use of venmo. thank you!

we proudly source our american-made fusion 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]