

Dinner at 5 POINTS 5pm-9pm

cocktail

5 Points Negroni 16

Future Gin, Old World Italian Amaro & Vermouth
our very own Negroni, herbaceous & well balanced

Turf Cocktail 15

Gin, Vermouth, Maraschino, Absinthe
a fresh lift from the Italian Alps

Daiquiri 14

Agricole Rum, Petite Canne, Lime
bright and tropical, rum from the Island of Marie-Galante

Old Pal 14

Bourbon, Vermouth, Apertivo
a friendly face across the room

smaller

Bread & Cheese 15

salted focaccia and whipped ricotta with bay leaf oil,
marinated peppers, capers and castelvetrano olives ~vegetarian

Smashed Jerusalem Artichoke 15

roasted garlic toum, i'ittoi onion, italian salsa verde ~gluten free ~vegan

larger

Kale Caesar 16

blue sky organics kale, cashew nori caesar,
focaccia crouton, fried caper, parmesan ~vegan upon request
add anchovies 2 add grilled chicken breast 6

Ribeye 36

Sky Island/47 Ranch ribeye, fried potato & nopale salad,
fermented tomatillo escabeche, jalapeño emulsion

Shrimp Scampi 23

fresh durum pasta, wild baja shrimp, green garlic, breadcrumb, lemon

5 Points Burger 23

47 Ranch 1/3 lb Burger, tallow smoked onions, deluxe american cheese,
burger sauce & shrettuce on house japanese milk bun. hand cut fries.

dessert

Hazlenut Cake 12

Flourless hazelnut cake with
fresh whipped cream and see the bees
honey (gf)