

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

New York Sour 12

Bourbon, Fresh Lemon & Simple with a Red Granache Float
notes of berries & herbs elevate a classic whiskey drink

Dry Heart 13

Leopold Bros Aperitivo, Lemon, Simple, Cava
beautifully bitter liqueur balanced by citrus and sparkling champagne



smaller

Bread & Cheese 15

salted focaccia and whipped ricotta with rosemary oil,
smoked Sonoran honey agrodulce, delicata and hazelnuts ~vegetarian

Smashed Jerusalem Artichoke 15

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

larger

Kale Caesar 16

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

Cachete Ahogado 24

beef cheek braised in carrot juice, hominy grits,
brown butter, jicama, Sonoran gremolata
~gluten free

Butternut Nian Gao 21

local butternut sticky rice cakes
with savory herbs, local mushrooms,
pistachio & parmesan
~gluten free ~vegan upon request

dessert

Hazlenut Cake 12

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

