



nye '24



SELECT ONE OPTION FROM EACH COURSE | 125

STANDARD NEW YEAR'S EVE WINE PAIRING | 50

DELUXE NEW YEAR'S EVE WINE PAIRING | 75

ENJOY A COMPLIMENTARY GLASS OF BUBBLES!

STA. MARIA LA PALMA • ARAGOSTA BRUT • VERMENTINO • SARDINIA • NV

mmxxiv



mmxxv

❁ first ❁

WINTER CHICORY SALAD

*mimolette cheese, fresh herbs, hazelnuts, blood orange vinaigrette*

Standard | MONTE XANIC • CHENIN BLANC • BAJA CALIFORNIA • MEX • '22

Deluxe | LEON GOLD • WHITE GOLD PET-NAT • WURRTEMBÜRG • GER • '22

AHI TUNA CRUDO

*clementines, pickled fresnos, buttermilk-shrimp emulsion, dill, old bay tempura*

Standard | DOM DE LA COMBE • MUSCADET SÈVRE ET MAINE SUR LIE • LOIRE, FR, '22

Deluxe | LISE & BERTRAND JOUSSET • PULPE F!:#/?AN • MUSCADET SÈVRE-ET-MAINE • LOIRE • FR • '19

❁ second ❁

BUTTER POACHED LOBSTER

*lump crab & sea island pea cassoulet, country ham, fennel pollen, popcorn hollandaise*

Standard | GROCHAU CELLARS • CHARDONNAY • WILLAMETTE VALLEY • OR • '19

Deluxe | POE • FERRINGTON VINEYARD CHARDONNAY • ANDERSON VALLEY • CA • '18

GRILLADES & GRITS

*pot likker braised pork cheeks, habanada pepper fondue, anson mill grits, crispy shallots*

Standard | MARGERUM, M5 WHITE BLEND • LOS OLIVOS DISTRICT • CA • '22

Deluxe | THOMAS LABAILLE • "L'AUTHENTIQUE" CHAVIGNON SANCERRE • LOIRE • FR • '23



CHEF & PARTNER HAMILTON JOHNSON / GENERAL MANAGER ADRIAN CANE  
BEVERAGE DIRECTOR GREG ENGERT / WINES BY ERIN DUDLEY / COCKTAILS BY NICK FARRELL  
NOTE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

❁ third ❁

CAST IRON LAMB RIBEYE

*lamb neck & collard green stew, kabocha squash jardiniere, blistered hazelnuts, sherry jus*

Standard | DOM DES SABLES VERTS • GLOUGLOU CAB FRANC • SAUMUR CHAMPIGNY, LOIRE • FR • '22

Deluxe | OXYMORE • SAINTE FOLIE • GAMAY • JULIENAS • FR • '22

JURGIELEWICZ FARM DUCK

*foie gras-tonka bean bread pudding, salsify textures, brown butter apples, apple cider reduction*

Standard | DOM DES DEUX CLÉS • CORBIÈRES ROUGE • LANGUEDOC • FR • '20

Deluxe | LUNDEEN • "ARTICULATE" PINOT NOIR • WILLAMETTE VALLEY • OR • '21

❁ fourth ❁

COFFEE & CIGARETTES

*malted chocolate mousse, espresso ice cream, tobacco caramel, macadamia praline, smoked oil*

Standard | MARGERUM • MUTE-AGE • GRENACHE • SANTA BARBARA COUNTY • CA • NV

Deluxe | VAN ZELLERS • 30 YEAR TAWNY PORT • DOURO • PRT • 20% ABV

"KEY LIME PIE"

*key lime-buttermilk panna cotta, pecan sandies, passion fruit sorbet, cool whip*

Standard | QUINTA DO INFANTADO • WHITE PORT • DOURO • PRT • 19.5% ABV

Deluxe | ERASMO • LATE HARVEST TORONTEL • MAULE VALLEY • CHILE • '10



ON BEHALF OF CHEF HAMILTON JOHNSON AND THE ENTIRE MALLARD CREW  
WE WOULD LIKE TO WISH YOU AND YOUR FAMILY A HAPPY NEW YEAR!  
WE LOOK FORWARD TO SERVING YOU IN THE YEAR 2025

# \* \* \* \* wine \* \* \* \* cocktails \* \* \* \* whiskey \* \* \* \* drafts \* \* \* \*

<b>SPARKLING</b>	
SANTA MARIA LA PALMA <i>aragosta brut, italy nv</i>	12
ROSEMONT <i>rosé brut, virginia nv</i>	13
FAMIGLIA CARAFOLI <i>lambrusco di sorbara, italy nv</i>	12
<b>WHITE</b>	
DOMAINE DE LA COMBE <i>muscadet, loire valley '22</i>	14
CIECK <i>erbaluce di caluso, piedmont, italy '22</i>	13
ERIC KENT <i>sauvignon blanc, sonoma coast '21</i>	16
WEINGUT VON WINNING <i>riesling, germany '23</i>	15
MONTE XANIC <i>chenin blanc, baja california '22</i>	13
EARLY MOUNTAIN <i>vidal blanc, virginia '22</i>	12
GROCHAU CELLARS <i>chardonnay, oregon '19</i>	17
<b>ROSE / ORANGE</b>	
CASTEL PUJOL <i>folklore, uruguay (orange) '23</i>	15
VERITAS <i>monticello, virginia (rosé) '23</i>	15
TROUPIS <i>moschofilero, greece (rosé) '23</i>	13
<b>RED</b>	
TIMBRE <i>opening act pinot noir, california '21</i>	16
TERRE D'ELU <i>cabernet franc, loire valley '21</i>	16
LUIGI GIORDANO <i>rosso, piedmont, italy '23</i>	14
RED TAIL RIDGE <i>blaufrankisch, finger lakes '20</i>	15
PORT DE LA LUNE <i>bordeaux, france '21</i>	14
DOM. DES DEUX CLÉS <i>corbières rouge, france '21</i>	17
TWO MOUNTAIN <i>syrah, washington '21</i>	15
LES LUNES WINE <i>cab sauvignon, california '22</i>	18

{ ASK YOUR SERVER FOR A COMPLETE LIST  
OF WINES AVAILABLE BY THE BOTTLE, BOTTLED BEER  
AND OUR FULL WHISKEY SELECTION }

<b>SPANISH PIPEDREAM</b>	
<i>vodka, housemade ginger, peach, aperol, lime, bubbles</i>	16
<b>QUICKSILVER MOMENTS OF MY CHILDHOOD</b>	
<i>honeydew melon-infused dissent gin, high wire amaro, suze, blanco vermouth, country ham</i>	16
<b>DRINKIN' DARK WHISKEY</b>	
<i>high-wire carolina rye, peppercorn-infused pimento dram, house strawberry, lemon, pickle</i>	16
<b>THE BLIND LEAVING THE BLIND</b>	
<i>100% agave tequila, watermelon, sumac, pickled jalapeno, lime</i>	16
<b>YOUR NATIVE SON</b>	
<i>bourbon, orange marmalade, sfumato, umeshu, bitters</i>	16
<b>A LITTLE AT A TIME</b>	
<i>cotton &amp; reed white rum, grapefruit, maraschino, lime, salt, microdosed malort</i>	16

## \* \* lemonades \* \*

<b>LET THE MYSTERY BE</b>	
<i>lemon, lemon oleo, lavender</i>	7
<i>ceder non-alcoholic gin / add 5</i>	
<i>hayman's gin / add 5</i>	
<b>THE GOOD EARTH</b>	
<i>lemon, beets, oleo, dill</i>	7
<i>ritual non-alcoholic agave / add 5</i>	
<i>rayu mezcal / add 5</i>	
<b>THE WENDY PALMER</b>	
<i>lemon, peach, lemon oleo, sweet tea, mint</i>	7
<i>kentucky spiritless</i>	75 / add 5
<i>benchmark bourbon / add 5</i>	

<b>BUFFALO TRACE</b>	
<i>straight bourbon / ky / 90 proof</i>	14
<b>MADAM</b>	
<i>blend of straight whiskeys / dc / 92 proof</i>	17
<b>WILLETT 4 YEAR</b>	
<i>straight rye / ky / 107.2 proof</i>	17
<b>RITTENHOUSE "MARMALADE ON TOAST" SINGLE BARREL</b>	
<i>straight rye / ky / 100 proof</i>	12
<b>ELIJAH CRAIG B524</b>	
<i>barrel proof straight bourbon / ky / 130.6 proof</i>	18
<b>JIMMY RED CORN</b>	
<i>straight bourbon / sc / 95 proof</i>	19
<b>WELLER 12 YEAR</b>	
<i>wheated straight bourbon / ky / 90 proof</i>	25
<b>OLD RIP VAN WINKLE 10 YEAR</b>	
<i>wheated straight bourbon / ky / 107 proof (1 oz)</i>	45

## \* \* spirit-free \* \*

<b>MALLARD HOUSEMADE TEA</b>	
<i>choice of: iced tea or sweet tea</i>	6
<b>SWEET APPALACHIA</b>	
<i>ritual n/a agave, watermelon, jalapeno, sumac</i>	11
<b>ACROSS THE BORDERLINE</b>	
<i>lyre's aperitivo, peach, ginger, lime, bitters</i>	11
<b>INDUSTRIAL ARTS SAFETY GLASSES PILS</b>	
<i>italian pilsner / ny / 0.5% / 12 oz.</i>	6
<b>ATHLETIC FREE WAVE</b>	
<i>hazy ipa / ct / 0.5% / 12 oz.</i>	7

<b>SUAREZ FAMILY / CABANA PILS</b>	
<i>german pilsner / ny / 4.5% / 42° / tulip / 13 oz.</i>	4.5 / 9
<b>WAYFINDER / KELLERHELL</b>	
<i>helles lager / or / 4.7% / 42° / becher / 16 oz.</i>	4 / 10
<b>CREATURE COMFORTS / BIKE TOUR</b>	
<i>helles lager / ga / 5.1% / 42° / becher / 16 oz.</i>	4 / 9
<b>MAHRS / UNGESPUNDET NATURTRÜB</b>	
<i>kellerbier / ger / 5.2% / 42° / becher / 16 oz.</i>	4 / 10
<b>RESIDENT CULTURE / STATIC GOD</b>	
<i>india pale lager / nc / 6.75% / 42° / tulip / 13 oz.</i>	4.5 / 9
<b>FIRESTONE WALKER / DOUBLE BARREL ALE</b>	
<i>english pale ale / ca / 5.0% / 48° / nonic pint / 20 oz.</i>	4 / 9
<b>MAST LANDING / SELL YOUR SOUL FOR R N'R</b>	
<i>hazy ipa / me / 6.0% / 48° / becher / 16 oz.</i>	4 / 10
<b>BELL'S / TWO HEARTED</b>	
<i>american ipa / MI / 7.0% / 48° / becher / 16 oz.</i>	3 / 8
<b>FOX FARM / BURROW</b>	
<i>hazy double ipa / ct / 8.2% / 48° / snifter / 13 oz.</i>	4.5 / 9
<b>FIDENS / JASPER: NELSON</b>	
<i>hazy triple ipa / ny / 10.0% / 48° / snifter / 13 oz.</i>	6 / 12
<b>BARRIEHAUS / OVERESTIMATOR</b>	
<i>doppelbock / fl / 7.5% / 48° / tulip / 13 oz.</i>	4 / 8
<b>HALFWAY CROOKS / 10°P ČERNÉ PIVO</b>	
<i>czech dark lager / ga / 4.2% / 42° / seidel / 20 oz.</i>	4 / 10
<b>ALLAGASH / WHITE</b>	
<i>witbier / me / 5.2% / 42° / tulip / 13 oz.</i>	4 / 8
<b>ST. BERNARDUS / TRIPEL</b>	
<i>tripel / bel / 8.0% / 48° / chalice / 16 oz.</i>	5 / 12
<b>CREATURE COMFORTS / NEON CYLINDERS</b>	
<i>fruited sour ale / ga / 8.0% / 48° / tulip / 13 oz.</i>	4.5 / 9
<b>ANXO / CIDRE BLANC</b>	
<i>dry cider w/ wine yeast / dc / 6.9% / tulip / 12 oz. can</i>	9