TO START THE PARTY

SOCIAL & SHARED

PULL APART BRIOCHE 16
Za'atar. Parmesan. Whipped Goat

DIP & CHIPS 19
French Onion. Mascarpone. Chive.
Kettle Potatoes

DAYBOAT CALAMARI 26
Pretzel Crust. Dill. Yuzu Honey Mustard

CRAB BEIGNETS 32
Cajun Remoulade. Scallion

BURRATA 27
Dates. Asian Pear. Jalapeño. Pomegranate Vinaigrette.
Za'atar. Sourdough

BLACK MUSSELS 30
Coconut Milk. Ginger. Spring Onion.
Thai Basil. Cilantro. Sourdough

SUSHI

SPICY TUNA 23
Cucumber. Avocado. Mango.
Chili Honey. Toasted Peanuts

TUNA CRISPY RICE 25
Bigeye. Black Vinegar. Nori Mayo. Chive

RAINBOW 24
Asian Pear. Hamachi. Avocado. Tuna.
Salmon. Shrimp. Sweet Miso

TEMPURA SHRIMP 23
Avocado. Toasted Coconut. Spicy Remoulade.
Peppers. Tōgarashi

WEST COAST VIBES 26
Oshi Sushi. King Crab. Rice. Avocado. Nori Powder

VEGGIE ROLL 20
Cucumber. Asian Pear. Avocado.
Sweet Chili. Nori Caviar

POKE BOWL 21
Ora King. Avocado. Miso. Cucumber. Radish

SASHIMI 25
Hamachi. Ponzu. Serrano. Flaky Salt.
Micro Cilantro. Cucumber. Carrot

MEET US BACK HERE THIS WEEKEND

THURSDAYS	FRIDAYS	SATURDAYS
YAK AFTER DARK	DISCO NIGHT	GLOBAL BEATS & SOUNDS
8:00 PM	8:00 PM	8:00 PM

THE MAIN EVENT

CHICKEN PAILLARD 32
Avocado. Castelvetrano Olive.
Tomato. Local Greens. Lime

SALMON 38
Couscous. Squash. Asparagus. Fennel. Pumpkin Seed

CHICKEN MILANESE 34
Arugula. Lemon. Pickled Chili. Jus

DRY-AGED BURGER 28
Brioche. Bourbon Onion. White Cheddar.
Pickles. Tangy Mustard. Fries

GRILLED BRANZINO 48
Coconut Yogurt. Thai Greens. Peanut. Ginger

MONGOLIAN SHORT RIB 52
Garlic Fried Rice. Ginger Glaze. Charred Scallions.
Crispy Shallot. Seasonal Matchstick

HOUSE PASTA 28
Handmade Pasta. Seasonal Flavors

CACIO E PEPE 25
Watercress Casarecce. Parmesan. Garlic

TOWNHOUSE USDA PRIME CUTS
Kimchi Red Wine Jus. Shaved Truffle.
Tōgarashi Onion Rings

CENTER CUT FILET 69
NEW YORK STRIP 84
DRY-AGED RIBEYE 90

TOWNHOUSE DETROIT

SALADS

MAKE IT A Cutesy

*ADD SHRIMP, SALMON, CHICKEN OR FLAT IRON STEAK

STEAK SALAD 36
Beets. Red Cabbage. Crispy Black-Eyed Peas.
Tangy Fresno Vinaigrette

MEDITERRANEAN SALAD 22
Prosciutto. Bocconcini. Arugula. Almond. Granny Smith
Apple. Radicchio. Balsamic. Cherry Tomato

STRAWBERRY FIELDS 24
Greens. Pecans. Whipped Goat. Cucumbers.
Lemon Vinaigrette

GRILLED CAESAR 24
Baby Gem. Pangrattato. Anchovy. Parmesan

SIDES

BRUSSELS SPROUTS 19
Chimichurri. Honey Gastrique. Pomegranate

ZUCCHINI FRITTO 24
Cucumber. Slaw. Herb Sauce

MAC N' CHEESE 20
Gouda. Muenster. Parmesan. Chive. Townhouse Cracker

TALLOW FRIES 15
Parmigiano Reggiano. Garlic. Aioli

COCKTAILS 19

NOMAD
Scotch. Bénédictine. Yellow Chartreuse. Lemon

WELCOME HOME
Gin. Cherry. Pamplemousse. Lemon. Cocoa Bitters

DROP
Lemon. Prosecco. Vodka. Kombucha

LOCAL CELEBRITY
Bourbon. Aperitivos. Grapefruit. Ginger. Orange

GIN & JUICE
Basil Lavender. Lemon. Aloe

VENICE BEACH
Pamplemousse. St-Germain. Flower Syrup. Pinot Grigio

PICANTE ELEGANTE
Tequila. Dry Curaçao. Pineapple. Habanero

PINK NEGRONI
Apple Infused Gin. Cocchi Rosa. Gentian. Rose Tea

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness

ACCESSORIES