





OPEN ALL YEAR

Happy Hour | Monday through Friday | 4-6pm

Brunch | Saturday & Sunday | 11:30am-3pm

COCKTAILS

SPECIALTY

Pample Moose	16
El Jimador Blanco, Giffard pamplemousse liqueur, lime, ruby red grapefruit, sea salt	
Pama Groni	18
Hendrick's Gin, Pama liqueur, Campari, Carpano Antica, Luxardo	
Apple Jackalope	16
Laird's Applejack Brandy, house-made sour, red wine	
Smoke & Barrel	16
Banhez Mezcal, Maker's Mark, house-made sour, maple, cracked pepper	
Bear's Den	17
Spicy pepper infused Milagro Reposado, blackberry-fig, house-made sour	
Pear-Akeet	16
Old Forrester bourbon, ODVI Armagnac, pear, rosemary all-spice simple	

CLASSIC

Fauna Old Fashioned	20
Woodford Reserve, demerara, muddled lemon & orange peel, angostura & orange bitters	
Wilbur	20
Whistle Pig Rye, Green Chartreuse, Campari, sweet vermouth, orange oleo	
Southside	16
Ketel One vodka, lime, simple, mint, angostura bitters	
Ultra Margarita	20
Herradura Ultra Anejo, Combier, house-made sour	
Hot and Dirty	16
signature house-infused vodka, olive juice, Tabasco, smoked paprika oil, Danish blue cheese stuffed olive	
Espresso Martini	18
Stoli Vanilla, Borghetti espresso liqueur, house brewed espresso	

WHITE WINE

CHAMPAGNE + SPARKLING

Maschio Prosecco, Veneto, Italy \$12 | \$42

CHARDONNAY

Palmer Chardonnay, Long Island, NY \$13 | \$48

Frank Family, Napa Valley, CA \$16 | \$56

SAUVIGNON BLANC

Tohu, Marlborough, NZ \$14 | \$52

ROSÉ

Macari, Long Island, NY \$12 | \$42

OTHER WHITES

Zenato Pinot Grigio, Veneto, Italy \$12 | \$42

BEER

CRAFT

Brooklyn Brewery, Brooklyn Lager 8

Allagash Brewing, Belgian White Ale 12

Barrier Brewery, Money IPA 12

Grimm Artisanal Ales, Rotating IPA Selection .. 14

Left Hand Brewing, Nitro Milk Stout 12

Austin Eastciders, Original Apple Cider 8

IMPORTED / DOMESTIC 7

Miller Lite | Peroni | Guinness

Heineken o.o

RED WINE

CABERNET SAUVIGNON

BonAnno, Napa Valley, CA \$18 | \$68

PINOT NOIR

Halem Heights, Willamette Valley, OR ... \$16 | \$60

Les Chapitres de Jaffelin, Burgundy, Fr \$17 | \$64

BORDEAUXS & BLENDS

Chateau Croix de Bertinat,
St. Emilion, Bordeaux, France \$16 | \$60

Orin Swift, "Abstract"
Sonoma County, CA \$22 | \$80

ZERO PROOF

Ginger Julep

Maine Root ginger beer, orange blossom essence, pineapple, mint, soda

Strawberry Basil Shrub

strawberry, basil, honey, ginger beer, apple cider shrub

Maine Root Ginger Beer

Coastal Craft Kombucha

Fresh Brewed Iced Tea

San Benedetto Still

San Benedetto Sparkling

Soft Drinks

APPETIZERS

Herbed Popover	3
roasted garlic-brown sugar butter	
Today's Oyster*	mkt
classic cocktail, seasonal mignonette, horseradish, lemon	
Poached Shrimp Cocktail	19
lemon, lime, classic cocktail	
Roasted Red Pepper Gnudi	18
foraged wild mushrooms, curly kale, black truffle cream, pistachio	
Berkshire Pork Belly	20
bourbon barrel smoked, maple miso BBQ, Grandma's broccoli salad, quail egg	
Lobster Bisque	18
butter poached Maine lobster, Madeira emulsion, rock chives	
Lamb Lollichops	22
Brussels sprouts, balsamic, smoked hazelnut, Danish blue cheese, cranberry, fig mustard reduction	
Mussels Vadouvan	18
ginger curry cider broth, soft herbs, grilled bread	
Hand Selected Cheese Slate	24
chef's rotational selection of international & local cheeses, seasonal accoutrements	

SALADS

WHB Wedge	20
baby iceberg, sugared bacon, herb-marinated tomatoes, crispy pickled shallots, Danish blue cheese dressing, lemon espelette vinaigrette	
Steakhouse Caesar	18
romaine hearts, horseradish Caesar dressing, gremolata, lemon pepper oil Parmigiano Reggiano	
Parlato Kale	18
curly kale, Savoy cabbage, herb-marinated tomatoes, Thai peanut vinaigrette, Parmigiano Reggiano, roasted peanuts	

ADD TO YOUR SALAD:

Grilled or Chilled Shrimp 15 | Grilled Chicken 10
Grilled Petit Filet 20 | Seared Salmon 12

CHEF'S CREATIONS

Today's Fresh Catch.....	mkt
Faroe Island Salmon	32
pommes purée, sautéed kale, wild mushrooms, honey roasted beets, lavender reduction	
Autumn Assemblage	28
today's inspired seasonal vegetarian preparation	
Berkshire Pork Chop	40
Red Dragon cheddar, whipped sweet potato, winter squash, spiced pecan, espagnole sauce	
Almond Flounder "Ode to Starr"	34
whipped sweet potato, seasonal vegetable, rum glazed banana, citrus beurre blanc	
Long Island Duck Breast	40
honey-carrot purée, cauliflower, radish, grilled frisée, yuzu-jerk marmalade, citrus duck glaze	
Red Dragon Burger *	24
8oz Certified Angus Beef, arugula, fried pickled shallots, tomato bacon jam, maple aioli, mustard and ale cheddar, pomme frites	
Fauna's Signature Chicken <i>serves two</i>	85
fully deboned whole organic chicken, roasted garlic, charred lemon, French pressed poultry glaze and accompanied by two sides	

PRIME STEAKS

Seasoned with house spiced salt rub and accompanied by cipollini onion confit

Prime Filet Mignon *	50	Chateaubriand *	105
10oz center cut		20oz <i>serves two</i>	
Prime New York Strip *	52	center cut tenderloin, roasted and sliced accompanied by two sides	
14oz			

ADD TO YOUR STEAK 3

Espagnole Glace | Truffle Butter | Café de Paris Butter | Béarnaise

SIDES 12

Golden Pommes Purée
melted leeks, crème fraîche

Wild Mushrooms
onions, garlic, Reggiano

Roasted New Potatoes
espagnole, onion confit, soft herbs

Whipped Sweet Potato
honey au Poivre, spiced pecans

Curry Cauliflower
golden raisins, fine herbs, pine nuts

Herbed Pomme Frites
Parmesan, maple aioli

Crispy Brussels Sprouts
maple aioli, applewood smoked bacon

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

WHITE WINE

CHAMPAGNE + SPARKLING

100	Maschio Prosecco Veneto, Italy	12 42
110	Le Grand Courtage Brut Rose (187ml) France	15
120	Macari “Horses” Sparkling Cab Franc Long Island, NY.....	65
130	Sparkling Pointe Brut Long Island, NY	70
140	Schramsberg “Blanc de Blanc” Napa Valley, CA.....	80
150	Tattinger Brut Cuvee prestige Champagne, France	95
160	Gonet-Medeville Brut ter cru Rose Champagne, France	120
170	Veuve Clicquot, “Yellow Label” Brut Champagne, France.....	140

CHARDONNAY

180	Palmer Chardonnay Long Island, NY	13 48
190	Frank Family Vineyards Napa Valley, CA.....	16 56
195	Maison Albert Bichot Pouilly Fuissé Burgundy, France.....	70
200	Palmer “Old Roots” Chardonnay Long Island, NY.....	72
205	Ramey Russian River Valley, CA.....	75
210	Cakebread Cellars Napa Valley, CA	85
230	Flowers Sonoma County, CA	100
235	Chateau de la Maltroye, Chassagne-Montrachet Morgeot Blanc ter Cru Burgundy, France	160
440	Domaine Antonin Guyon, Corton-Charlemagne Grand cru Burgundy, France.....	225

SAUVIGNON BLANC

250	Tohu Marlborough, NZ.....	14 52
260	Cliff Lede Napa Valley, CA.....	62
280	Merry Edwards Russian River Valley, CA	80
285	La Poussie Sancerre Loire, France.....	90

ROSÉ

290	Macari Long Island, NY.....	12 42
300	Chateau Peyrassol Provence, France.....	55
310	Whispering Angel Provence, France	60
320	Miraval Provence, France	65

OTHER WHITES

330	Zenato Pinot Grigio, Italy Veneto, Italy	12 42
340	Alexana “Terroir” Pinot Gris Willamette Valley, OR	60
350	Granbazan Albarino, Etiqueta Ambar Rias Baixas, Spain	65
360	Trimbach Rielsing Alsace, France.....	70
370	Tablas Creek “Espirit de Tablas Blanc” Paso Robles, CA.....	85

RED WINE

CABERNET SAUVIGNON

460	BonAnno Napa Valley, CA.....	18 68
470	Five Vitners Napa Valley, CA.....	80
480	Clos Pegase Napa Valley, CA.....	90
490	Bella Union Napa Valley, CA.....	120
500	Freemark Abbey Napa Valley, CA.....	135
510	Lail “Blueprint” Napa Valley, CA.....	155
520	Chappellet Signature Cab Napa Valley, CA.....	170
530	Chimney Rock, Stag’s leap District Napa Valley, CA.....	180
540	Cade Napa Valley, CA.....	225
550	Axios Napa Valley, CA.....	250
560	Heitz Martha’s Vineyard Napa Valley, CA.....	375

PINOT NOIR

570	Halem Heights Willamette Valley, OR.....	16 60
580	Les Chapitres de Jaffelin, Bourgogne Burgundy, France.....	17 64
590	Montinore Estate Reserve Willamette Valley, OR.....	75
600	Left Coast Estate, Latitude 45° Willamette Valley, OR.....	85
610	The Calling, Sunny View Vineyard Russian River Valley, CA.....	110
620	Belle Glos “Clark & Telephone” Santa Barbara, CA.....	120
630	El Molino Rutherford, CA.....	125
640	Domaine Gallois, Gevrey-Chambertin 1er Cru “Les Goulots” Burgundy, France.....	230
650	Domaine Faiveley, Latricières-Chambertin Grand Cru Burgundy, France.....	700

BORDEAUXS & BLENDS

660	Chateau Croix de Bertinat, St. Emilion Bordeaux, France.....	16 60
670	Orin Swift, “Abstract” Sonoma County, CA.....	22 80
680	Mattebella Old World Blend Long Island, NY.....	80
690	Paumanok, “Assemblage” Long Island, NY.....	95
700	Chateau Beau-Sejour Becot, St. Emilion 1er cru Bordeaux, France.....	180
710	Chateau Hosanna, Pomerol Bordeaux, France.....	325

ITALIANS & OTHER REDS

720	Felino, Malbec Mendoza, Argentina.....	50
730	Turley, “Old Vines” Zinfandel Napa Valley, CA.....	70
740	Santa Sofia Valpolicella Classico Superiore Veneto, Italy.....	70
750	Castello di Ama Chianti Classico Tuscany, Italy.....	75
760	Frank Family Zinfandel Napa Valley, CA.....	85
770	Travaglini Gattinara Piedmont, Italy.....	90
780	Giacamo Borgogno “No Name” Piedmont, Italy.....	110
790	Vignobles Brunier, Châteauneuf-du-Pape Télégramme Rhone, France.....	120
810	Poggio Antico, Brunello di Montalcino Tuscany, Italy.....	160
820	La Spinetta Barbaresco, “Valeirano” Piedmont, Italy.....	275
830	Tua Rita, Redigaffi, Super Tuscan Tuscany, Italy.....	500



DESSERTS

Fauna's Drunken Affogato	18
Frangelico & Bailey's, house made vanilla ice cream, shot of espresso, zeppole	
Chocolate Almond Torte	14
dark chocolate mousse, crème fraîche ganache, whipped cream, wild Italian cherries	
Zeppoles	14
warm ricotta doughnuts, cinnamon ginger sugar dust, salted bourbon caramel	
Sorbet Trio of Today	12
house made selection, small batch	
Dessert of the Day	14
rotating offerings	

AFTER DINNER DRINKS

WINE & COCKTAILS

Fonseca 27 Ruby Port	12
Taylor Fladgate 10yr Tawny Port	14
Pallini Limoncello	14
Espresso Martini	18
Stoli Vanilla, Borghetti espresso liqueur, house brewed espresso	
Apple Butter Martini	18
Field and Sound Bourbon, apple butter, ginger ale, cinnamon	
Coco Maple Manhattan	18
Old Forrester Bourbon, Carpano Antica, touch of maple, honey cocoa rim, amarena cherries	

COFFEE & TEA

French Press Coffee small pot 6 large pot 10
Espressosingle 6 double 8
Cappuccino8
Latte8
Serendipitea Loose Leaf Tea small pot 6

PEACE

five ingredients, five countries: black tea (India), cornflowers (Bulgaria), golden raisins (Nigeria), black tea (Sri Lanka), bergamot (China)

PASSION & ENVY

China green tea, blue mallow flowers, mango, marigold petals, papaya, pineapple

WHITE PEACH

white tea, peach, apple, chicory root, hibiscus, licorice root, rose hips

SECRET GARDEN

chamomile, lavender, peppermint, rooibos, rose petals