

wormwood.

hûître · oysters (4) 16 · (6) 20
salted kiwi, lemon gel, absinthe foam

fruit de mer · scallop, octopus and kanpachi aguachile 23
coconut-tomatillo leche de tigre, calabria salsa macha, trout roe

regiis ova caviar 39
sea urchin custard, masa blinis, eggplant creme fraîche, chives

pain a l'ancienne · sourdough bread 9
whipped seaweed butter · truffle butter 7

betteraves · beets 15
avocado mousse, citrus, persimmon, pistachio,
dried raspberry, hyssop, mint

escabeche velouté · seasonal soup 16
cauliflower, crème fraîche, mussels

champignon · wild mushroom tartlets (4) 17 · (6) 21
pommes puree, spiced apple butter, caramelized onion

wagyu tartare 25
roasted bone marrow, guajillo, potato foam, alliums

confit de canard · smoked duck confit 30
parisian gnocchi, banana vinegar beurre blanc, parsnips, peanuts

poulet · chicken roulade 31
artichokes, baby fennel, salsa verde, chicken jus

coquilles st. jacques · scallops 36
lime risotto, tomato confit, absinthe butter, fine herbs

contre filet · new york steak 44
chanterelles al ajillo, potato pave, jalapeño sabayon

fromages

2 cheeses 15 · 4 cheeses 28

ossau-iraty beillevaire · soft delicacy - raw ewe's milk Pyrenees Mountains, FR.
buchette de brebis BIO · creamy/dense - pasteurized sheep's milk Poitou-Charentes, FR.
fromager d'Affinois · soft/creamy - pasteurized cow's milk Rhone-Alpes, FR.
alp blossom · gruyère - raw cow's milk Bavaria, DE.

desserts

tarte aux pommes 12

granny smith, brown butter tart, honey lavender glacée, sorrel

sticky gâteaux 13

calvados toffee, brown butter glacée, macerated huckleberry, orange

burgundy black tie 19

dark chocolate ganache, white chocolate mousse,
mushroom caramel, cranberry

Executive Chef **Danny Romero**

Chef de Cuisine **Dante Romero**

Pastry Chef **Trisha Vasquez**

· Please always be sure to inform us of any dietary restrictions or food allergies.
· Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.
· 20% gratuity will automatically be applied to parties of six or more



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Cocktails.

Rosé Spritz 13

Pear Eau de Vie, Rosé, Amaro Montenegro, Sparkling Wine

Secret Garden 14

You & Yours Sunday Gin, Beefeater Gin, Lemon, Grapefruit, Lavender, La Clandestine Absinthe

Day Tripper 14

Pisco, Vodka, Lime, Honeydew, Mint, Aloe, Absinthe

Green & Gold 15

Tequila Blanco, Mango, Jalapeño, Lime, La Fée Parisienne Absinthe, Green Chartreuse

Le Frappe 15

Absinthe, Anisette, Elderflower, Creme de Menthe, Lime, Soda

Ponton Smash 14

Bourbon, Mint, Butterfly Classic Absinthe, Lemon, Pineapple

El Dorado 14

Pisco, Absinthe, Cointreau, Lemon, Mint, Beet and Lemon Shrub, Egg White

Lawyer Up 14

Gin, Suze, Sweet & Dry Vermouths

Tuxedo No. 2. 16

Monkey 47 Gin, Dolin Dry Vermouth, Maraschino Liqueur, Kubler Absinthe

A La 30th 16

Rye Whiskey, Diplomatico Reserva Exclusiva, Sweet Vermouth, Benedictine, Absinthe, Orange Bitters, Fennel Dusted Cherries

La Trilogie 15

Bourbon, Cognac, Brown Butter-Washed Calvados, Ceylon Cinnamon, Rinse of Smoky Scotch

House Sazerac 16

Wormwood Rye and Cognac Blend, Angostura Bitters, Peychauds bitters, Absinthe Rinse

Monaco Sunrise *non-alcoholic* 12

Lyres Italian Orange, Grapefruit, Orgeat, Lemon, Soda

Tropical Mockingbird *non-alcoholic* 12

Lyre's Absinthe, Mango Jalapeño Shrub, Cucumber Tonic

Wine.

Bubbles

Eric Bordelet "Brut Tendre" Dry Apple Cider	10/38
Santa Marina Prosecco, NV IT	10/40
Pierre & Bertrand Couly Crémant de Loire Rose, NV FR	15/58
Champagne Drappier Carte d'Or Cuvee NV, FR	24/96
Champagne J. Lasalle Brut Rose (375ml)	85
Champagne Jacquart Mosaïque Brut, NV FR	120
Birichino Pet Nat Malvasia Bianca '20, CA	68

White

Hugues de Beauvignac Picpoul de Pinet '20, FR	12/46
Cadre Sea Queen Albarino '21 CA	14/54
Domaine Vincent Careme	
Vouvray Spring Chenin Blanc '19, FR	15/58
Domaine Laroche "Mas La Chevalière" Chardonnay, Languedoc, '20 FR	13/50
Domaine Reverdy Ducroux Sancerre, Sauvignon Blanc '20 FR	18/70
Bouchaine Estate Chardonnay '18, CA	66
Macon-Villages Chardonnay '19, FR	71
Mas Den Gil Grenache Blanc/ Viognier/Macabeo Priorat '20 SP	75
Hubert Meyer	
Pinot Gris Grand Cru, Winzenberg, Alsace, '19 FR	90
Daniel Chotard Sancerre Sauvignon Blanc '20 FR	92
Domaine Saumaize Michelin	
Domaine Vocoret et Fils Chablis Chardonnay '17, FR	95
Palacio de Fefiñas Albariño Rias Baixas '21, ES	96

Beers.

On Draft

Kronenberg 1664 Lager 9
Modern Times Orderville Hazy IPA 9

Can & Bottles

Calidad Mexican Lager 7
Bivouac Rose Cider 8
Paulaner Hefe-Weizen 8
Societe Pupil IPA 8

Absinthe.

"Absinthe is the only decent drink that suits an artist."

Paul Gauguin

France

Absinthe Ordanaire 92 10
Absinthe Ordanaire 129 12
NV Envy Verte 12
Vieux Pontarlier 14
Lucid 14
Combiar Blanchette 15
La Fee Parisienne 15
La Fee Blanche 15
La Muse Verte 15
Pernod 136 16
Grande Absente 18
Absinthe Roquette 1797 25
Esprit Edouard 27
Eliz Gorgone 30
Vieux Pontarlier 3-year 32
Paul Devoille Absinthe du Centenaire 22
Jade Terminus 27
Absinthe 1804 30

Europe

Gruene Fee 130 (Austria) 10
Duplais Blanche (Switzerland) 18
Duplais Verte 136 (Switzerland) 16
Kubler (Switzerland) 16
La Clandestine (Switzerland) 18
Butterfly Classic (Switzerland) 20

USA

Two James Nain Rouge Verte (Michigan) 11
Wheel House (California) 12
Vieux Carre (Pennsylvania) 13
ReBru Absinthe Superieure (California) 13
St. George (California) 14
Emperor Norton 136 (California) 17
Leopolds Bros Verte (Colorado) 18
Doc Herson's Green (New York) 18
Doc Herson's White Poppy (New York) 18
Barber Lee (California) 22

Pastis

H Bardouin 10
Prado Marseille 10
Ricard 12
La Muse Verte 10
Herbsainte 12



Rose

Chateaux Saint Pierre Cotes de Provence, '20 FR	14/54
Domaine de Terrebrune Bandol, Mourvèdre/Grenache/Cinsault '20, FR	69
Domaine Ott Chateau De Selle Cote de Provence Grenache/Cinsault/Syrah '20, FR	90

Red

Edmond Latour Vacqueyras Grenache/ Syrah/ Mourvedre '19 FR	16/62
Domaine Lebreuil Bourgogne Pinot Noir '20, FR	18/70
Alain de la Treille Chinon Cabernet Franc '20, FR	17/66
Sparkman "Holler" Cabernet Sauvignon, '19 Columbia Valley, WA	17/66
Dragon's Tooth by Trefethen Cabernet/Malbec/ Petit Verdot '18, CA	22/86
G.D. Vajra Langhe Nebbiolo, Piedmont '20, IT	85
Château Pavil de Luze, Margaux, Bordeaux, Cabernet / Merlot, '18, FR	90
Waterstone Cabernet Sauvignon '18 Napa Valley, CA	100
Château Clarke, Lustrac-Médoc, Bordeaux, Merlot/ Cabernet, '12, FR	115
Résonance Pinot Noir '17, OR	105
Les-Pallieres "Terrasse du Diable" Gigondas '19, FR	106
Peter Franus Cabernet Sauvignon '18, Mt Veeder, CA	160
Henri Clerc Pommard, Pinot Noir, FR	165
Domaine de la Mordoree Chateaufneuf du Pape Grenache/Syrah/Mourvedre '20, FR	250

Others.

Coke, Diet Coke, Sprite, Lemonade 5

Evian 750 ml 8

Ferrarelle Mineral Water 750ml 8

Espresso or Americano 6

Hot Tea 8

Mariage Frères: Chamomile & Relaxing Herbs "Dream" Tea, Thé "à l'Opéra" Vert, Thé Noir with Velvety Blue Bergamont