

wormwood.

huître · oysters (4) 18 · (6) 21
pamplemousse, mezcal mignonette, cara cara

fruit de mer · market fish and scallop 24
tomatillo water, jicama, compressed cucumber, shrimp chicharrón

regiis ova caviar 32
avocado, meyer lemon, masa, feuilles de brick

petite baguette 9
house made sourdough, charred spring onion butter

tartine aux oignons · french onion tartine 18
caramelized onion, puff pastry, french onion demi, p'tit basque

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

carottes fumées · smoked carrot 16
poached egg, pea tendrils, brioche

vichyssoise au crabe · potato and leek soup 20
dungeness crab, purple potato, preserved lemon, hoja santa

wagyu tartare 32
roasted bone marrow, guajillo, potato foam, alliums

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

poulet · chicken roulade 31
roasted cauliflower, carrots agrodolce, sauce escabeche

coquilles st. jacques · scallops 38
lime risotto, tomato confit, absinthe butter, fine herbs

viande vieille · 30 day dry aged new york steak 48
wild mushrooms, spring peas, pommes fondant, au poivre bordelaise

fromages

2 cheeses 15 · 4 cheeses 28

roue ardoisée · soft ripened - pasteurized goat's milk, Tarn, FR.

jumi raclette · semi soft - raw cow's milk, Emmenthal, CH.

saint-andré · triple cream - pasteurized cow's milk, Normandy, FR.

fourme d'ambert · blue - raw cow's milk, Auvergne, FR.

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

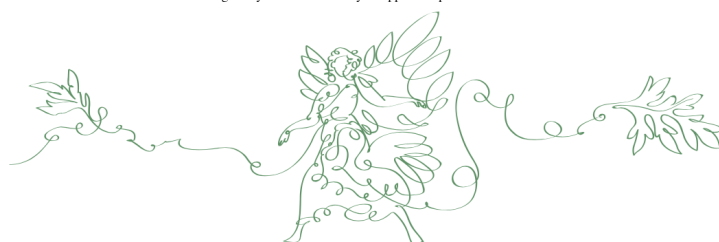
burgundy black tie 19
dark chocolate ganache, white chocolate mousse,
mushroom caramel, cranberry

Chef de Cuisine **Trisha Vasquez** *Sous Chef* **Xavier Verdugo**

· 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



wormwood.

Cocktails.

Gentian From The Block 14

Campari, Lo-Fi Gentian Amaro, Cointrau, French Sparkling, Chocolate

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

Coco Frappé 15

Absinthe, Koloa Coconut Rum, Lime, Warm Spice Syrup

French Riviera 15

Patron, Tamarind Mezcal, Lime, House Orgeat, Homemade Rose Petal Salt, Egg White

Ponton Smash 14

Bourbon, Mint, Butterfly Classic Absinthe, Lemon, Pineapple

Lawyer Up 14

Gin, Suze, Sweet & Dry Vermouth

Tuxedo No. 2. 16

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

Diplomatico Immunity 15

Diplomatico Reserva Rum, Bruto Americano, Rose Vermouth, Absinthe

La Trilogie 15

Bourbon, Cognac, Calvados, Ceylon Cinnamon, Rinse of Smoky Scotch

House Sazerac 16

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

Cool Hand Luke non-alcoholic 12

Strawberry-Jalapeño Shrub, Lyres Absinthe, Lemon

Wine.

Bubbles

Eric Bordelet "Brut Tendre" Dry Apple Cider	10/38
Santa Marina Prosecco, NV IT	10/40
Pierre & Bertrand Couly Crémant de Loire Rosé, NV FR	15/58
Champagne Drappier Carte d'Or Cuvée, NV FR	24/96
Champagne J. Lasalle Brut Rosé (375ml)	85
Champagne Tribaut Brut Rosé, NV FR	97
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 Albariño '21 CA	16/70
Domaine Vincent Carème	
Vouvray Spring Chenin Blanc '19, FR	15/58
Domaine Laroche "Mas La Chevalière" Chardonnay, Languedoc, '20 FR	14/56
Domaine Des Griffes Sancerre, Sauvignon Blanc '20 FR	18/70
Bouchaine Estate Chardonnay '18, CA	18/68
Domaine Courbis "Le Tram" St Péray Rhône Blend '21, FR	68
Domaine Saumaize Michelin Macon-Villages Chardonnay '19, FR	71
Hubert Meyer	
Pinot Gris Grand Cru, Winzenberg, Alsace, '19 FR	90
Daniel Chotard Sancerre Sauvignon Blanc '20 FR	92
Domaine Vocoret et Fils Chablis Chardonnay '17, FR	95
Palacio de Fefiñanes Albariño Rias Baixas '21, ES	96
Philippe Bouzereau Côtes d'Or Chardonnay, '20 FR	105
Henri Clerc Puligny-Montrachet, Chardonnay '18, FR	165

Beers.

On Draft

Kronenbourg 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
Eliz Gorgone 30
Vieux Pontarlier 3-year 32
Paul Devoille Absinthe du Centenaire 22
Absinthe 1804 30

Europe

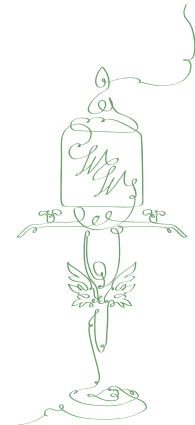
Gruene Fee 130 (Austria) 10
Duplais Blanche (Switzerland) 18
Duplais Verte 136 (Switzerland) 16
Kubler (Switzerland) 16
La Clandestine (Switzerland) 18
Buttery Classic (Switzerland) 20

USA

Two James Nain Rouge Verte (Michigan) 11
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 Marsele 10
Ricard 12
La Muse Verte 10
Herbsainte 12



Rosé

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

Red

Edmond Latour Vacqueyras Grenache/Syrah/ Mourvèdre '19 FR	16/62
Domaine Lebreuil Bourgogne Pinot Noir '20, FR	18/70
Les Galuches 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 '19, CA	22/86
G.D. Vajra Langhe Nebbiolo, Piedmont '20, IT	85
Château Paveil de Luze, Margaux, Bordeaux, Cabernet / Merlot, '18, FR	90
Bodegas Muga Reserva Rioja '18, ES	94
Waterstone Cabernet Sauvignon '18 Napa Valley, CA	100
Château Clarke, Llistrac-Médoc, Bordeaux, Merlot/ Cabernet, '12, FR	115
Les-Pallières "Terrasse du Diable" Gigondas '19 FR	105
Ancien Pinot Noir '19, Santa Rita Hills, CA	106
Poliziano Vino Nobile Di Montepulciano Asinone '19, IT	155
Peter Franus Cabernet Sauvignon '18, Mt Veeder, CA	160
Henri Clerc Pommard Pinot Noir '17, FR	165
Alessandro Rivetto Barolo '13, DOCG IT	184
Domaine de la Mordorée Châteauneuf-du-Pape Grenache/ Syrah/Mourvedre '20, FR	250

Others.

Coke, Diet Coke, Sprite, Lemonade	5
Evian Natural Spring Water 750 ml	8
Evian Sparkling Water 750ml	8
Espresso or Americano	6
Hot Tea <i>Mariage et Frères</i>	8

Chamomile & Relaxing Herbs "Dream" Tea

Thé "à l'Opéra" Vert

Thé Noir with Velvety Blue Bergamont