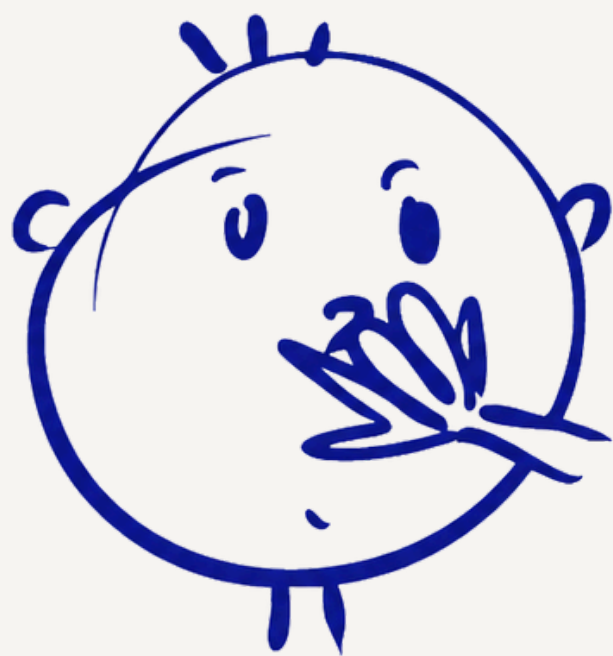
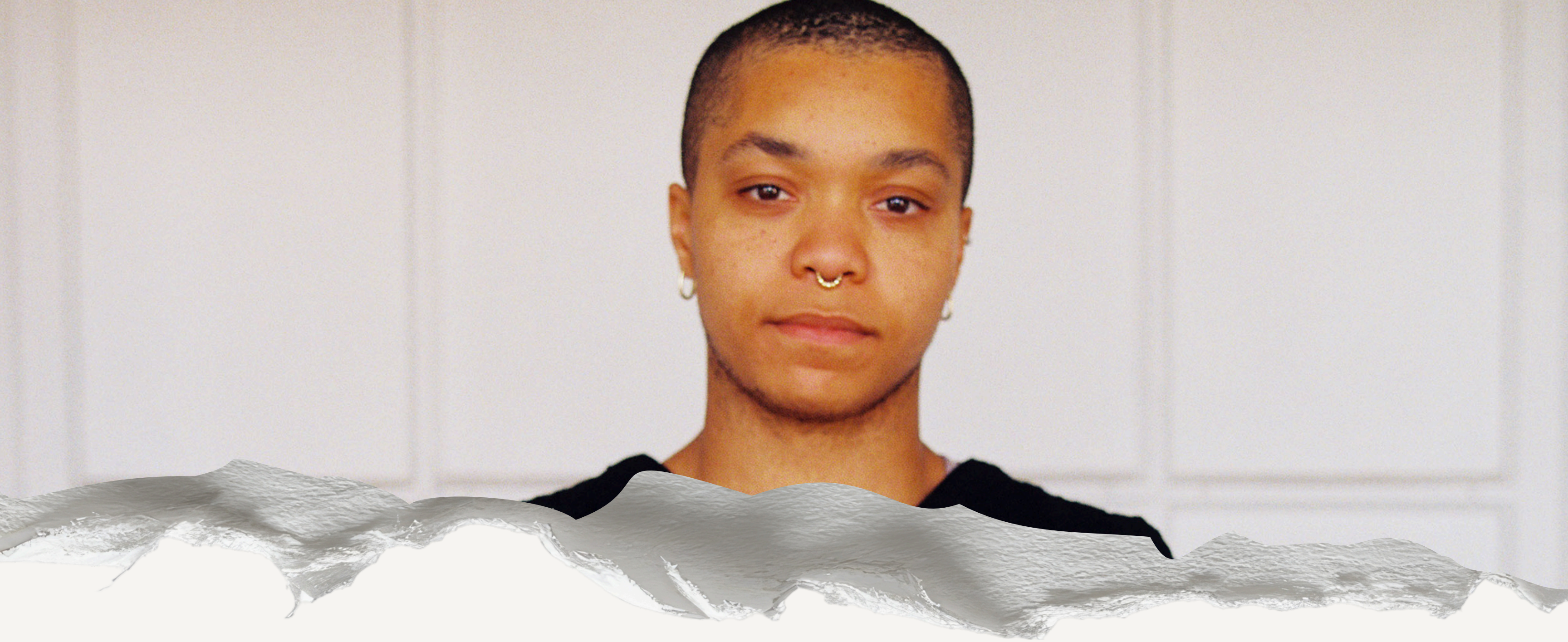




Part of Me.

FROM US, FOR YOU



PART OF ME.

A NEW INDUSTRY NIGHT FROM
PARDON ME + JUBYR LLC.





EVERY DISH INSPIRED BY THE THINGS THAT SHAPED US: MEMORIES, CULTURES, LATE NIGHTS, COMFORT FOODS, FAVORITE TRAVELS, AND THE PEOPLE WE SHARED THEM WITH.

POPCORN //

LEMONGRASS BUTTER WITH GUANCIALE FAT CRUMBLE
AND GRAPEFRUIT KOSHO

PORK BELLY MOUSSE //

HONEY, FIG & DATE SOURDOUGH BY
CRUST PUNK

BUTTERSCOTCH MISO BUTTER //

W/ BLACK SESAME & SCALLION SOURDOUGH BY CRUST
PUNK

BASQUE NACHOS //

KETTLE CHIPS, CHARRED MORTADELLA, BASIL
WHIPPED RICOTTA, GLAZED BREAD CHUNKS, ABBAYE
DE BELLOC, FERMENTED HONEY, LIME WEDGE,
ROASTED-FROZEN-MICROPLANED PLANTAIN

MIRIN MARINATED EGG //

HONEY CURED EGG YOLK, GARAM MASALA, PAPRIKA,
CRISPY GARLIC, MISO, GUANCIALE

CRUDITE //

BUTTERED TOAST CREME FRAICHE, DEVILED EGG
MAYO, ENDIVE, STEAMED CARROT AND GREEN BEAN,
TOSTONES

COOKIE //

MISO CARROT CAKE WITH CARAMELIZED WHITE
CHOCOLATE AND CREAM CHEESE WHIP



drunk

FRAGMENTS OF BARS, MEALS, TRAVELS, CONVERSATIONS, AND LATE-NIGHT IDEAS STITCHED TOGETHER INTO
SOMETHING NEW

CORN THEORY //

MONTELOBOS • SWEET CORN • COCONUT • ESPRESSO •
SALT

LIKE YOUR GRANDMOTHER'S CREAMED CORN MEETS
GRANDPA'S MORNING COFFEE.

BANANA MEMORY //

RUM • BANANA • BROWN BUTTER • MISO • LIME LEAF
LIKE THE TIME I GOT SUNBURNED IN MIAMI BEACH

TOM KHA MARGARITA //

TEQUILA • COCONUT • LIME • FISH SAUCE • BROWN
SUGAR

FOR THE LOVERS OF FUNK AND FREAKY SHIT

TOOTSIE ROLL //

BLANCO VERMOUTH • CYNAR • MR. BLACK • SODA
A LOW ABV SIPPER FOR THE RESPONSIBLE DRINKERS

THE SIPPER //

GIN • SWEET VERMOUTH • MARASCHINO
ESSENTIALLY A MARTINEZ ON THE ROCKS

ROOTED //

ESPOLON BLANCO • FRESH BEET • LEMON • GINGER
I STOLE THIS DRINK FROM SAN DIEGO. A STRANGER
LET ME TRY HERS.

MONTENEGRO & COLA //

MONTENEGRO • RUM • COLA • CITRUS
STOP DRINKING RUM AND COKE. PLEASE.





Honey Date & Fig

Sourdough with honey infused dough, folded with a honey butter pâté, Medjool dates, and dried figs.

Black Sesame & Scallion

Sourdough with honey infused dough, folded with black sesame paste, black sesame seeds, and scallions.



A LETTER FROM THE CREATORS

PART OF ME BEGAN WITH A SIMPLE QUESTION:
WHAT WOULD HAPPEN IF WE BUILT A MENU
ENTIRELY FROM THE THINGS WE LOVE AND
INVITED THE PEOPLE WILLING TO TAKE A LEAP
INTO OUR UNKEMPT BRAINS?

NO SIMPLIFYING.
NOT APPEASING THE MASSES.

NOT CONCERNED WITH POPULAR DEMAND.
JUST THE FLAVORS, MEMORIES, MISTAKES,
OBSESSIONS, AND EXPERIENCES THAT
CONTINUE TO SHAPE HOW WE COOK, DRINK,
AND GATHER.

EVERY DISH AND COCKTAIL IN THIS ROOM IS A
FRAGMENT OF SOMETHING LARGER. A FAVORITE
MEAL. A LATE-NIGHT CONVERSATION. A FAMILY
RECIPE. A COCKTAIL DISCOVERED YEARS AGO. A
TECHNIQUE WE COULDN'T STOP THINKING
ABOUT. A MEMORY THAT NEVER REALLY LEFT
US.

SOME OF THE IDEAS ARE FAMILIAR.
SOME ARE A LITTLE STRANGE.
MOST LIVE SOMEWHERE IN BETWEEN.

THAT'S WHERE WE FIND OURSELVES MOST
OFTEN: BETWEEN COMFORT AND CURIOSITY,
NOSTALGIA AND EXPERIMENTATION, TRADITION
AND REINVENTION.

MORE THAN ANYTHING, PART OF ME IS AN
EXCUSE TO GATHER.
TO SLOW DOWN.

TO SHARE FOOD AND DRINKS WITH

PEOPLE WHO CARE ABOUT THEM.
TO SPEND A FEW HOURS IN A ROOM FILLED
WITH CONVERSATION, CREATIVITY, AND
COMMUNITY.

THANK YOU FOR BEING HERE AND FOR
BECOMING PART OF THE STORY.
WITH LOVE,

CLYNTON COX
PARDON ME

RUBY JOHNSTON
JUBYR LLC





Part of Me.

THANK YOU FOR BEING A PART OF US.