

DINNER at The Met

-SHARED PLATES-

KOBE BEEF SLIDERS* 14-
cheddar, lettuce, pickles,
burger sauce, shaved onion

FRIED CALAMARI 15-
sweet chili, lime

GRILLED SHRIMP SKEWER 11-
coconut lime chili sauce

BEEF HUMMUS PLATE 15-
harissa, pepperoncinis,
tomatoes, cucumbers, radish,
olives, flat bread

BUFFALO CAULIFLOWER 13-
vegan buffalo sauce, vegan ranch,
celery, carrots

YUCATAN PORK TACOS 13-
achiote rubbed and smoked pork cooked
in banana leaves, habanero-carrot salsa,
shaved cabbage, cilantro crema, onions,
queso fresco

QUESO FUNDIDO 13-
add house chorizo +\$5
asadera, menonita, and oaxaca
cheeses, chile, tortilla chips

FRESH DAILY FISH POKE* 17-
poke sauce, sriracha aioli, sesame seeds,
nori, cucumber, pickled serrano peppers,
fried kimchi rice cake

DEVILED EGGS 9-
bacon, chives

MEATS & CHEESES 18-
two meats, two cheeses, fig jam, pickled peppers, honey,
crostinis, whole grain mustard

-ARTISAN PIZZA-

19-

BURRATA MARGHERITA
burrata, basil, fresh tomatoes,
basil oil, tomato sauce

FUNGHI
mushrooms, rosemary, black garlic,
olive oil, arugula, mozzarella

SALUMI
fennel pollen, hot honey, pepperoni,
salami, mozzarella, mama lil's peppers,
parmesan, tomato sauce

MEATBALL PIZZA
house made meatballs, mozzarella,
tomato sauce

-GREENS-

add chicken 8- | salmon 12- | shrimp 8- | steak* 10-*

HOUSE GREENS 12-
mixed greens, citrus vinaigrette,
honey chipotle hazelnuts, raisins,
sunflower seeds, goat cheese

GRILLED BABY GEM 13-
tarragon oil, hazelnut romesco
vinaigrette, feta

CAESAR 12-
baby gem, caesar dressing, parmesan,
breadcrumbs

WEDGE SALAD 19- | *half* 12-
iceberg lettuce, brisket burnt ends,
tomatoes, fresno hot sauce, ranch,
bleu cheese crumbles, sunflower seeds

-MAIN PLATES-

FRIED CHICKEN 24-
one breast, one thigh, mashed potatoes, slaw,
biscuit, honey butter

QUATTRO FORMAGGI RAVIOLI 25-
smoked tomato cream

SEARED SALMON* 29-
coconut green curry, sticky rice, petite carrots, broccolini

BRAISED BEEF RIBS 34-
slow braised short ribs, roasted leeks, harissa mashed potatoes

PAN SEARED BLACK COD 27-
risotto cake, basil tomato garlic wine sauce

GRILLED PRIME NY* 50-
12 oz ny steak, mashed potatoes, salsa verde

METRO BURGER* 16-
wagyu beef, cheddar, lettuce, burger sauce, pickles,
shaved onion, potato bun

PORK CHOP 30-
smoked duroc pork chop, sweet potato mash,
mustard cream, carrots

-SIDES-

8-

ZA'ATAR FRIES

CURRY DUSTED BRUSSELS SPROUTS
harissa aioli, fresno peppers

SWEET POTATO MASH

MASHED POTATOES

GRILLED BROCCOLINI
black garlic sauce

SAUTEED WILD MUSHROOMS

BISCUIT 5-
honey butter

CLASSIC COCKTAILS

14.50- each

CLASSIC MARTINI
gin, dash vermouth, stuffed olive

COSMOPOLITAN
vodka, triple sec, cranberry juice,
fresh lime

SIDECAR
brandy, orange liqueur, fresh lemon juice

MANHATTAN
bourbon, sweet vermouth, bitters

OLD FASHIONED
brown sugar syrup, orange and angostura
bitters, amarena cherry, orange peel

WHISKEY SOUR
whiskey, sour mix, lime

PISCO SOUR*
pisco, lime juice

MET MARGARITA
agave tequila, orange liqueur,
fresh lime juice

APEROL SPRITZ
aperol, sparkling wine, splash of soda

SPECIALTY COCKTAILS

14.50- each

MANGO BASIL DROP
vodka, triple sec, mango,
fresh basil, lemon

HUCKLEBERRY SMASH
wild roots huckleberry vodka,
fresh mint, lime

COCONUT BASIL PRESS
coconut vodka, basil, lime juice, soda

MEET YOUR MAKER
maker's mark bourbon, lemon juice,
simple syrup, iced tea, peach bitters

MET MULE
butterfly pea flower ginger vodka,
simple syrup, lime juice, club soda

GOA GOLD
turmeric infused gin, lemon,
cucumber, ginger, basil

SPICY HIBISCUS MARGARITA
house infused hibiscus and habanero
agave tequila, triple sec, lime juice,
simple syrup

LEMON & BLUEBERRY DAIQUIRI
light rum, lemon juice, blueberry
simple syrup

*22% service charge is applied to
parties of 6 or more.*



-WINE-
by the glass / bottle

Avisi Prosecco	9.50 / 35	Carlton Cellars Pinot Noir	15 / 56
Cleto Chiarli Sparkling Rosé	10.50 / 39	Elk Cove Pinot Noir	13.50 / 49
Stoller Rosé of Pinot Noir	12.50 / 46	Boomtown Syrah	11.50 / 42
Bieler Rosé	10.50 / 39	Decoy Zinfandel	14.50 / 54
Rock Point Pinot Gris	10.50 / 39	Waterbrook Merlot	10.50 / 39
Matua Sauvignon Blanc	10.50 / 39	Joel Gott Cabernet Sauvignon	12.50 / 46
Napa Cellars Chardonnay	12.50 / 46	Christopher Michael Cabernet	12.50 / 46
Joel Gott Unoaked Chardonnay	11.50 / 42	Columbia Composition Red	10.50 / 39

-WINE-
by the bottle

RED WINE

Erath Pinot Noir 2022	49
Winderlea Pinot Noir 2022	89
Elk Cove Pinot Noir 2022	66
Benton Lane Pinot Noir 2021	82
Domain Drouhin Pinot Noir 2023	114
Domaine Serene Pinot Noir 2021	149
King Estate Pinot Noir 2019 (<i>half bottle</i>)	39
Shea Vineyard Pinot Noir 2021	90
L'ecole No. 41 Syrah 2021	63
Hedges Estate Red Mountain Syrah 2018	48
Abacela Merlot 2021	58
181 Merlot 2022	37
Duckhorn Merlot 2020	138
In the Woods Cabernet 2018	47
COR Cellars Cabernet 2022	66
Caymus Cabernet 2022	196
Black Stallion Cabernet 2021	79
Hess Select Cabernet 2020	44
Freemark Abbey Cabernet 2019	165
Stonestreet Monument Ridge Cabernet 2018	142
Silver Oak 2019	199
Tamarack Cabernet 2020	84
Jordan Cabernet 2019	149
L'ecole No. 41 "Frenchtown Red" 2022	56
COR Cellars Malbec 2021	66
Prisoner 2022	139
Orin Swift, Machete 2019	152
Orin Swift, Papillion 2021	189
St. Supéry Élu 2016	185

WHITE WINE

Lange Pinot Gris 2021	54
Soléna Pinot Gris 2023	42
Chehalem Three Vineyards Pinot Gris 2022	46
King Estate Pinot Gris 2023	49
Route Stock Sauvignon Blanc 2019	52
King Estate Sauvignon Blanc 2023	49
Andrew Will Sauvignon Blanc 2021	54
Kendall Jackson Chardonnay 2023	39
Stoller Chardonnay 2023	46
L'ecole Chardonnay 2023	54
Gran Morane Chardonnay 2019	105
Rombauer Chardonnay 2023	98
Argyle Brut 2019	62
Veuve Cliquot	169
J Vineyards	82
Schramsberg Blanc de Noirs 2020	90

-BEER & CIDER ON TAP-

8- pint

McKenzie Brewing Lyte Lager	Crux Pilsner
McKenzie Brewing Hazy IPA	Rosenstadt "Otto" Pilsner
McKenzie Brewing Raging Rhino Red	Trap Door Mexican Lager
McKenzie Brewing Twisted Mieniscus IPA	Double Mountain Hefeweizen
Living Haus Rotating	Barrel Mountain Amber
Von Ebert Volatile Substance IPA	Guinness Stout (<i>Nitro</i>)
Deschutes Fresh Squeezed IPA	Two Towns Bright Cider
Coors Light	Tieton Cherry Cider

-CANNED & BOTTLED-

Modelo Especial 6-
Van Henion Kolsch 6-
Caldera Pilsner 6-
Von Ebert Sector 7 Hazy IPA 6-
Barrel Mountain No Bad Days IPA 6-
Topo Chico Horal Seltzer (<i>Assorted Flavors</i>) 6-

-HAPPY HOUR-

every night 3pm - 6pm & 9pm - close

ZAZATAR FRIES 5-

YUCATAN PORK TACOS 8-
two tacos with achiote rubbed and smoked pork cooked in banana leaves, habañero-carrot salsa, shaved cabbage, cilantro crema, onions, queso fresco

QUESO FUNDIDO 9-

asadera, menonita, and oaxaca cheeses, chile, tortilla chips

BUFFALO CAULIFLOWER 10-

vegan buffalo sauce, vegan ranch, celery, carrots

KOBE BEEF SLIDERS* 10-

cheddar, lettuce, pickles, burger sauce, shaved onion

BEEF HUMMUS PLATTER 12-

harissa, pepperoncinis, tomatoes, cucumbers, radish, olives, flat bread

FRIED CALAMARI 12-

sweet chili, lime

HOUSE GREENS 8-

mixed greens, citrus vinaigrette, honey chipotle hazelnuts, sunflower seeds, goat cheese

CAESAR 8-

baby gem, caesar dressing, parmesan, breadcrumbs

HAPPY HOUR ARTISAN PIZZA

14-

CHEESE

mozzarella, tomato sauce

PEPPERONI

pepperoni, mozzarella blend, tomato sauce

HAPPY HOUR COCKTAILS

10.50-

CLASSIC MARTINI

gin, dash vermouth, stuffed olive

WHISKEY SOUR

whiskey, sour mix

CLASSIC DAIQUIRI

aged light rum, lime juice, simple syrup

MANGO BASIL DROP

vodka, triple sec, mango, fresh basil, lemon

HUCKLEBERRY SMASH

wild roots huckleberry vodka, fresh mint, lime

COCONUT BASIL PRESS

coconut vodka, fresh basil, lime, soda

HAPPY HOUR WINES BY THE GLASS

Red, White & Rosé 9.50-

BEER ON TAP 1- off