

HAPPY HOUR 5PM - 7PM

DRINKS

WINE

WHITE | RED | ROSÉ
8

PROSECCO

8

RADEBERGER PILSNER

6

BELL'S TWO HEARTED IPA

6

COCKTAIL OF THE DAY

10

BITES

ARTICHOKE DIP

baby artichoke hearts, spinach,
cream, Gruyère, country toast

8

BEEF SLIDERS*

smoked cheddar, caramelized
shallots, spicy mayo

8



*consuming raw or undercooked meat,
poultry, seafood, shellfish or eggs may
increase risk of foodborne illness

BITES

TRUFFLE FRIES

truffle Pecorino, truffle aioli, chives
12

CHICKEN SKEWERS

Indonesian peanut sauce
12

ARTICHOKE DIP

baby artichoke hearts, spinach,
cream, Gruyère, country toast
14

AVOCADO TOAST

pumpkin seeds, basil, Cotija, cherry tomato
14

AHI TUNA WONTON TACOS*

Asian spice, cucumber, radish sprouts,
lime-wasabi aioli
14

BEEF SLIDERS*

smoked cheddar, caramelized
shallots, spicy mayo
14

GRILLED CHEESE

Gruyère, Reggiano, aged Gouda,
pickled vegetables
15

CRISPY SHRIMP TEMPURA

ponzu sauce
16

SPICY AHI TUNA TARTARE*

avocado, serrano chile purée, Dijon
sprouts, sea salt, crispy rice cake
16

PROSCIUTTO DI PARMA

Pecorino Romano, white grapes, fig jam
20

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increase risk of foodborne illness

COCKTAILS

BLOOD ORANGE

blood orange infused Rittenhouse rye,
lemon, Angostura bitters

16

CARROT

Illegal Mezcal, carrot eau de vie,
carrot juice, lime, chipotle powder

16

COCONUT

Bacardi rum, Fernet, coconut, pineapple juice,
cinnamon bark, lime, mist of absinthe

18

CUCUMBER

Tanqueray gin, green Chartreuse,
Luxardo Maraschino, lime

17

GINGER

Ketel One vodka, ginger juice,
lime, rhubarb bitters

16

GUAVA

Don Julio blanco, Combier, guava purée,
lime, muddled basil leave

16

JASMIN

Jasmin infused vodka, St Germain,
peach purée, lemon, Prosecco

16

RASPBERRY

Grey Goose vodka, rosé, wine, raspberry purée,
lemon, rosemary, rose water

17

STRAWBERRY

DeLeón tequila, St. Germain, strawberry, lemon,
Champagne, rose water

16

TOASTED SESAME

Bombay gin, sesame,
rice milk, cinnamon, lemon

17

WINE

SPARKLING & CHAMPAGNE

N.V.	Luca Paretti Brut, Prosecco, IT	12/44
N.V.	Champagne, Moët & Chandon, Champagne, FR	24/92

WHITE

2017	Pinot Grigio, I Casali, IT	12/44
2016	Sauvignon Blanc, Kim Crawford, Marlborough, NZ	14/48
2016	Chardonnay, Chamisal Vineyards, Monterey County, CA	15/56

ROSE

2016	Rose, Vie Vite, Cote de Provence, France	14/48
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RED

2015	Pinot Noir, Maison Roche, Burgundy, FR	15/56
2016	Chianti, Colli Senesi, Toscana, IT	15/56
2014	Malbec, El Enemigo, Mendoza, Argentina	15/56
2015	Bordeaux, Chateau Laroche, FR	16/60

BEER

Abita Brewing Light Lager 4%	7
Allagash White 5.2%	8
Bell's Two Hearted IPA 7%	8
Sierra Nevada Hop Hunter IPA 6.2%	8
Radeberger Pilsner 4.8%	8
Victory Golden Monkey Tripel 9.5%	9
Wolffers No. 39 Dry Rose Cider 6.9%	10
Ommegang Three Philosophers Quadrupel 9.7%	12

BOTTLE MENU

VODKA

Belvedere	400
Ciroc	400
Grey Goose	400
Ketel One	350
Tito's	300

TEQUILA

Del Maguey Pechuga Mezcal	800
Del Maguey Vida Mezcal	350
Don Julio Anejo	500
Don Julio Repo	450
Don Julio Silver	400
Patron Anejo	500
Patron Repo Roca	450
Patron Silver Roca	400
Siete Misterios Doba Mezcal	350

*carafe mixture of Cointreau, fresh lime,
agave, house made Habanero Tincture* 50

BOURBON AND RYE WHISKEY

Bulleit Bourbon	450
Bulliet Rye	450
Jack Daniels	350
Jameson	350
Makers Mark	400

*house made old fashion bitters,
raw sugar, orange zests* 50

SCOTCH

Johnny Walker Black	450
Macallan 18yr	800
Macallan 12y	500

CHAMPAGNE

Moët & Chandon	150
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- ask your server for additional bottle options -

TOBACCO
(BY THE BOX)
19 EACH

MARLBORO LIGHTS

PARLIAMENT

AMERICAN SPIRIT

CAMEL BLUE

