

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

GRAPEFUIT

Aperol, pamplemousse liqueur,
orange tincture, Prosecco float
15

BITTER PIÑA

Plantation pineapple rum, Campari,
honey cordial, coconut cordial, yuzu
16

HONEYDEW

Barsol pisco, Kronan Swedish Punsch,
melon cordial, lime
16

HONEYSUCKLE

Bulleit bourbon, Pierre Ferrand Curaçao,
honeysuckle cordial, orange blossom water, yuzu
16

PRICKLY PEACH

Montelobos mezcal, Mathilde peach,
Ancho Verde, lime
16

SMOKEY ORANGE

Montelobos mezcal, Campari, Pierre Ferrand
Curaçao, chocolate & rhubarb tincture
16

WATERMELON

Viva Joven tequila, yellow Chartreuse,
mint cordial, lime
16

CUCUMBER

Absolut Elyx vodka, green Chartreuse,
St. Germain, cucumber & bell pepper cordial,
lime, ginger beer
18

MANGO VOLCANO BOWL

(serves 4)

Barbancourt aged rum, Viva Reposado tequila,
allspice, pineapple, mango cordial,
Tiki tincture, lime
65

WINE

SPARKLING

N.V. Luca Paretto Brut, Prosecco, IT 12/44

N.V. Champagne, Moët & Chandon, Champagne , FR 24/92

ROSE

2017 Rose, Breezette, 12/44
Côtes de Provence, France

WHITE

2017 Pinot Grigio, Noble Vines 152 12/44
San Bernabe, CA

2016 Sauvignon Blanc, Kim Crawford, 14/52
Marlborough, NZ

2017 Chardonnay, The Dreaming Tree 15/56
Central Coast, CA

2017 Riesling, Thomas Schmitt, Mosel, GER 15/56

RED

2017 Pinot Noir, Gerard Bertrand, FR 12/44

2016 Malbec, Ruta 22, Mendoza, AR 14/52

2016 Cabernet Sauvignon, The Federalist 15/56
Lodi, CA

2015 Bordeaux, Château 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

