

HAPPY HOUR MENU

SPECIALTY COCKTAILS \$8.50

YA FILTHY ANIMAL

GREY GOOSE VODKA, GORDAL OLIVE & COCCHI AMERICANO VERMOUTH

THE BLACK PARADE

BOMBAY SAPPHIRE GIN, ST. GERMAIN, STRAWBERRY & BLACK PEPPER

MR. PINK

HAVANA CLUB BLANCO, CHINOLA PASSIONFRUIT & COCONUT CORDIAL

THE 1965

BRUGAL 1888 RUM, GIFFARD BANANA LIQUEUR, BANANA BITTERS & LIME

ACAPULCO GOLD

PATRON TEQUILA, ANCHO REYES, PINEAPPLE, JALAPENO & HOUSE 'TAJIN'

THE BIRDS & THE BEES

VIDA MEZCAL, ORANGE BLOSSOM HONEY, FLORIDA GRAPEFRUIT & SEA SALT

JAZZ FLUTE

ABERFELDY 12 SCOTCH, APEROL, CARPANO ANTICA & BURNT ORANGE

E.H. OLD FASHIONED #2

ANGEL'S ENVY BOURBON, CRÈME DE CACAO, HAZELNUT & VANILLA BITTERS

DRAFT BEER \$4

LAGER OFF SITE NANO BREWERY 16 OZ.

AMBER ALE UNSEEN CREATURES BREWING CO. 16 OZ.

IPA LINCOLN'S BEARD BREWING CO. 16 OZ.

WINES BY THE GLASS

ADAMI BOSCO DI GICA PROSECCO DOCG NV \$8

CECI OTELLO LAMBRUSCO SPARKLING RED, PARMA, ITALY NV \$7.5

ST. SUPERY DOLLARHIDE VINEYARDS, NAPA VALLEY, CALIFORNIA 2021 \$10

DAOU CHARDONNAY, PASO ROBLES, CALIFORNIA 2021 \$10.5

BRUNO VERDI PINOT GRIGIO, LOMBARDIA, ITALY 2021 \$8.5

PACO Y LOLA ALBARINO, RIAS BAIXAS, SPAIN 2021 \$7.5

SADIE EST DRY REISLING/PINOT GRIS ALSACE, FRANCE 2021 \$8

SUMMER IN A BOTTLE ROSE, COTES DE PROVENCE, FRANCE 2020 \$9

MAISON NOIR O.P.P PINOT NOIR WILLAMETTE VALLEY, OREGON 2021 \$8

DOMAINE CARNEROS PINOT NOIR CARNEROS, CALIFORNIA 2020 \$10.5

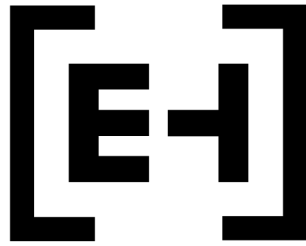
ROUTESTOCK CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 2020 \$8.5

TURNBULL CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 2020 \$11

ORIN SWIFT 8 YEARS IN THE DESERT NAPA VALLEY 2021 \$11

EL ENEMIGO MALBEC MENDOZA, ARGENTINA 2018 \$10

BIBI GRAETZ GRILLI 'SUPER TUSCAN' IGT TUSCANY, ITALY 2019 \$8.5



HAPPY HOUR MENU
TUESDAY-SATURDAY
3-7PM AT THE BAR

BAR SNACKS

MARINATED OLIVES

OREGANO & CITRUS

6

PARKER HOUSE ROLLS

BROWN BUTTER & FLAKEY SEA SALT

7

CRISPY CHEESE

CARAMELIZED PINEAPPLE

11

BRUSSELS SPROUTS 'CAESAR'

PARMIGIANO REGGIANO & BREADCRUMBS

16

'CARBONARA' FRIES

HERITAGE BACON & BLACK TRUFFLE

16

CRISPY ROCK SHRIMP

HOISIN & CARROT SRIRACHA

17

AMERICAN CAVIAR

SALT AND VINEGAR TATER TOTS & 'EVERYTHING' CRÈME FRAICHE

22

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS