

EATING HOUSE

HAPPY HOUR MENU

SPECIALTY COCKTAILS | 11

POST-IT NOTE

Una Vodka, French Orange Liqueur,
Lambrusco, Citrus & Orange Bitters

DOLORES STREET

Patron Tequila Blanco, Ancho Reyes Verde,
Lychee & Sweet and Sour Salt

STILLWELL ANGEL

No. 3 London Dry Gin, Lemon, Crème De Peche
& Giffard Apricot Liqueur

THE BIRDS & THE BEES

Illegal Jovan Mezcal, Orange Blossom
Honey & Florida Grapefruit

MR. PINK

Havana Club Blanco, Chinola Passionfruit
Liqueur & Coconut Cordial

JAZZ FLUTE

Aberfeldy 12 Year Scotch, Carpano Antica
Vermouth, Aperol & Burnt Orange

MONKEY JUNGLE

Brugal 1888 Aged Rum, Banana Vermouth,
Vanilla Bean Bitters & Lime

E.H. OLD FASHIONED #2

Angel's Envy Bourbon, Crème De Cacao,
Hazelnut Liqueur & Cacao Tuile

WINES BY THE GLASS | 10

SPARKLING

Adami Bosco Di Gica Prosecco
DOCG NV

Chiarli Lambrusco di Modena
AMABILE, DOC

WHITE/ROSE

Daou Grenache Rose
PASO ROBLES, CALIFORNIA 2022

Paco Y Lola Albarino
RIAS BAIXAS, SPAIN 2021

RED

Gust Pinot Noir
SONOMA COUNTY, CALIFORNIA 2021

Chateau De Blaignan
[MEDOC] BORDEAUX, FRANCE 2016

LOCAL DRAFT BEERS | 5

LAGER

Tripping Animals "No Mames"
16 OZ.

DARK LAGER

Tripping Animals "Dark No Mames"
16 OZ.

IPA

Tripping Animals "Ever Haze"
16 OZ.

EATING HOUSE

HAPPY HOUR MENU

BAR SNACKS

TUESDAY-SUNDAY 4-7PM AT THE BAR

MARINATED OLIVES | 6

Citrus & Oregano

SOFT BAKED POTATO ROLLS | 7

Maple Brown Butter & Flakey Sea Salt

CRISPY FARMERS CHEESE | 10

Cornmeal Crusted & Seasonal Fruit Compote

TRUFFLE SHOESTRING FRIES | 10

Black Truffle Ketchup & Parmigiano

BRUSSEL SPROUTS CAESAR SALAD | 16

Parmigiano Reggiano, Crispy Brussel Sprouts & Breadcrumbs

PULLED BURRATA | 16

Roasted Butternut Squash Salad, Hazelnut, Basil & Balsamic

HAND-CUT STEAK TARTARE* | 20

American Wagyu, French Onion Ailoi, Chive & Buttered Brioche

YELLOWFIN TUNA CRUDO* | 21

Mandarin, Pickled Red Onion, Lemon Olive Oil & Herb Salad

AMERICAN CAVIAR SERVICE | 22

Salt and Vinegar Tater Tots & Everything Sour Cream