

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 & Orange Slice

PUNCH'S PUNCH

Brugal 1888 Aged Rum, Banana Liqueur,
Orgeat & Lemon

E.H. OLD FASHIONED #2

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

WINES BY THE GLASS | 10

SPARKLING

Prosecco

Lambrusco

WHITE/ROSE

Rosé

Albariño

RED

Pinot Noir

Bordeaux

LOCAL DRAFT BEERS | 5

by Tripping Animals Brewing

NO MAMES LAGER
16 OZ.

NO MAMES DARK LAGER
16 OZ.

EVER HAZE IPA
16 OZ.

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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

AMERICAN WAGYU STEAK TARTARE* | 20
Peanuts, Herbs, Cucumber & Crispy Shallots

YELLOWFIN TUNA TIRADITO* | 21
Passionfruit Vinaigrette, Sweet Corn Criolla & Lime

AMERICAN CAVIAR SERVICE | 22
Salt and Vinegar Tater Tots & Everything Sour Cream