EATING HOUSE

HAPPY HOUR MENU

SPECIALTY COCKTAILS | 11

THE WHITE LOTUS
No.3 Gin, Una Vodka, Cocchi Americano Bianco,
Chareau Aloe Liqueur

MR. PINK
Bacardi Superior Rum,
Chinola Passionfruit Liqueur & Coconut Cordial

PAN AM
Teeling Irish Whiskey, Amaro Nonino,
Aperol, Dry Curaçao, Sour Orange

DOLORES STREET
El Tequileño Blanco, Ancho Reyes Verde,
Lychee & Sweet and Sour Salt

THE BLACK PARADE
Bombay Sapphire Gin, St. Germain,
Strawberry, Activated Charcoal & Pepper

THE BIRDS & THE BEES
400 Conejos Mezcal,
Orange Blossom Honey & Florida Grapefruit

STICKS & STONES
Grey Goose Vodka, Crème de Pêche,
Apricot Liqueur, Aperol, Prosecco

E.H. OLD FASHIONED #2
Buffalo Trace Bourbon, Crème De Cacao,
Hazelnut Liqueur & Cacao Tuile

WINES BY THE GLASS | 10

RED **WHITE** **ROSÉ** **SPARKLING**

LOCAL DRAFT BEERS | 5

by Tripping Animals Brewing

NO MAMES LAGER
16 OZ.

NO MAMES DARK LAGER
16 OZ.

EVER HAZE IPA
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 & Flaky 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

LOCAL STRACCIATTELLA | 21
Butternut Squash-Balsamic Condiment, Basil & Grilled Local Bread

CRISPY CAULIFLOWER | 17
Lime Crema, Cotija Cheese & Toasted Corn

YELLOWFIN TUNA CRUDO* | 21
Roasted Pepper Gazpacho, Dried Black Olive & Cucumber

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

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