



### HAPPY HOUR 4PM-6PM

Select Wine \$5, Select Beer \$4  
\$2 Off Cocktails & Food

### BAR MENU

Marinated Olives 6

Parmesan Truffle Potato Chips 5

Beef Skewers 9

Sautéed Lump Crab Cakes

Grilled Asparagus, Spicy Remoulade 18

Assorted Domestic and Imported Cheeses

Walnuts, Nita Crisps, Bread, Dried Fruit 16

Antipasto Plate

Meats, Cheeses, Pickled Veggies, Olives, Grilled Bread 16

Wagyu Beef Meatballs Curry Crema 12

Spicy Chicken Wings

Sambal Matah 12

Charred Spanish Octopus

Fingerling Potatoes, Broccolini, Romesco, Gremolata 13

Pan-fried Panisse

Oven-dried Tomatoes, Cauliflower, Golden Raisins, Capers 9

Beef Carpaccio Arugula, Preserved Lemon, Parmigiano

Capers, Dijon, Potato Gaufrettes 12\*

### BEER

Draft Beers: Stella Artois 6 Rotating Tap 7

Coors Light 5

Kaliber N/A 5

Guinness Draught 5

Odell Brewing, Isolation Ale 6

Angry Orchard, "The Old Fashioned", Cider 6

Funkwerks, Tropic King, Imperial Saison 7

Odell Brewing, India Pale Ale or 90 Schilling 6

Rotating Belgian Trappist, See Server 12

New Belgium, Belgian White 6

Odell Brewing, Cloud Catcher I.P.A. 8

Left Hand Brewing, Death by Disco Porter 6

Stem Cider, Le Chene (16.9 oz) 12

### COCKTAILS

Champs-Élysées VS Cognac, Green Chartreuse, Lemon, Bitters 11

Mountain Daiquiri Aged Colorado Rum, Local Honey, Lime

Bitters, Sage 10

Aldgate East Gin, House Lavender Tonic, Elderflower Liqueur,

Grapefruit, Cracked Pepper, Seltzer 9

Kings Landing Matthaison Vermouth, Pear Cognac

Lemon, Prosecco 11

Caipilobo Vodka, Smokey Mezcal, Lime, Demerara Sugar 9

Stonewall's Hero Whistle Pig "Chimney Park" Single Barrel Rye,

Lillet Blanc, Crème de Pêche, Lemon, Sparkling Rosato, Seltzer 15

A Bittersweet Farewell 12 yr. Macallan, Campari

Fresh Raspberry Shrub, Grand Mariner, Bitters 14