



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

Radish Slaw, Lime, 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

Blistered Shishito Peppers Sambal Crema 9

Honey-Lime Cured Hamachi

Jalapeno, Daikon, Citrus, Seaweed, Pomegranate, Yuzu Crema 15*

Charred Spanish Octopus

"Panisse", Greek Oregano, Artichoke, Kalamata Olives,
Pepperoncini 13

Moroccan Spiced Gulf Shrimp

Cauliflower, Apricots, Capers, Almonds, Grilled Bread 15

Beef Carpaccio Arugula, Preserved Lemon, Parmigiano

Capers, Dijon, Potato Gaufrettes 12*



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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

New York Sour Buffalo Trace, House Sour, Red Wine Float 10
Boulevardier Whistle Pig 10 yr. Rye, Campari, Bitters 11
Scotchbach Macallan 12 Year Scotch, Solerno Orange Liqueur
Bitters, Champagne 13
Grand Porto Tawny Port, Cointreau, Blood Orange, Prosecco Float 12
Persephone's Cup Orange Vodka, Pama Liqueur, Ginger
Orange, Sparkling Wine 12
Xochitl (Soo-Chill) Reposado Tequilla, Belle de Brillat Pear Cognac
Orange, Mole Bitters 13
Winter in Bombay Bombay Sapphire, Tonic Syrup
Lime, Grapefruit 12

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