



ALLERGIES: D-DAIRY, G-GLUTEN,  
N-NUTS, S-SHELLFISH

## COCKTAILS \$8

### Blood Orange Margarita

tequila, blood orange, lemon- verbena simple,  
lime

### Drink of Choice

sweet vermouth, campari, simple syrup,  
sparkling wine

### Sour Power

vodka, lemon, simple syrup, orange bitters

### Live Dangerously

bartender's choice

### Red or White Sangria

## BEER \$6

seasonal selections

## WINE BY THE GLASS \$7

sparkling wine  
chardonnay  
pinot grigio  
cabernet sawignon  
pinot noir

## HAPPY HOUR

• MONDAY - FRIDAY 3 TO 6 PM •  
• WEDNESDAY 3 TO CLOSE •

## HORS D OEUVRES \$7

### Bacon Wrapped Dates

danish blue cheese, almonds (d,n)

### Macaroni Au Gratin

creste di gallo, smoked gouda, toasted breadcrumbs (d,g)

### Truffle Pommes Frites

parmesan, spicy aioli (d)

### Bacon & Eggs

deviled eggs, crisp pancetta, black pepper, sage (d)

## PETITE PLATES \$9

### Caesar Salad

romaine hearts, shaved parmesan,  
sourdough croutons, lemon-anchovy dressing (d,g)

### Avocado Tartine

multi-grain toast, smashed avocados, pickled shallot,  
everything spice, hard boiled egg (g)

### Half Dozen Oysters on the Half Shell\*

champagne mignonette, cocktail sauce (s)

### Tonnato & Crudite

tomato emulsion, capers

## GRAND PLATES \$15

### Fromage Plate

chef's choice of artisanal cheeses  
and accompaniments (d,g,n)

### Dry Aged Burger\*

cooper sharp american, lettuce, tomato, dijonnaise,  
b & b pickles, brioche (d,g)

### Roasted Chicken Salad Sandwich

roasted chicken, cucumber, radish,  
lemon pepper mayo, sourdough (d,g)

### Chilled Colossal Shrimp

louie dressing, cocktail sauce, lemon (s)