



**HAPPY HOUR**  
• MONDAY - FRIDAY 4 TO 7 PM •  
AT THE BAR & LOUNGE

**HORS D'OEUVRES \$5**

Brussels Sprouts  
Bacon Wrapped Dates  
Truffle Pommes Frites

---

**SMALL PLATES \$7**

**Onion Soup Gratinée**

**Caesar Salad**  
*romaine hearts, shaved parmesan, brioche croutons,  
caesar dressing*

**Soup Du Jour**

**Heirloom Baby Beets**  
*lemon ricotta, hazelnuts, orange segments, pickled red  
onions, avocado crema*

**Baby Arugula Salad**

*roasted figs, red grapes, candied walnuts, goat cheese,  
champagne vinaigrette*

**Crispy Cauliflower**

*golden raisins, espelette, pickled red onions, curried  
yogurt sauce*

---

**MEDIUM PLATES \$9**

**Macaroni Gratin**

*gemelli, smoked gouda, fontina, brioche bread crumbs*

**Yellowfin Tuna Tartare**

*cucumber, kimchi aioli, avocado, pickled fresno peppers*

**Lamb Meatballs**

*creamy polenta, tomato ragout, castelvetro olives,  
parmesan*

**Pig In A Blanket**

*wagyu beef hot dog, puff pastry, everything spice,  
sauerkraut, dijon, spicy relish*

**Louie Burger (Add \$1)\***

*house made pickles, beefsteak tomato, cooper american  
sharp cheese, louie sauce*

**FROMAGE**

*brillat-savarin, petit basque, stilton, sottocenere,  
humboldt fog, ubriacone, delice de jura*

**4 EACH**

**OYSTERS \$1 EACH**

East Coast\*

**COCKTAILS \$5**

**It's Cool Hunny Bunny**  
*jim beam bourbon, averta,  
cayenne, honey, lemon*

**Bloody 'ell Margarita**  
*chile pepper infused hornitos blanco tequila,  
blood orange, agave, lime*

**Blondie Mule**

*rum, ginger, pear, cinnamon,  
honey, lime, ginger beer*

**Pear Necessities**

*deep eddy sweet tea vodka, pear, maple,  
pallini lemonsello, lemon, iced tea*

**Red or White Sangria**

**DRAFT BEER \$5**

*seasonal selections*

**WINE \$5**

*sparkling wine,  
chardonnay, pinot grigio,  
cabernet, pinot noir*