



HAPPY HOUR

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

HORS D'OEUVRES \$5

Chicken Liver Mousse

Bacon Wrapped Dates

Deviled Eggs

Truffle Pomme Frites

SMALL PLATES \$7

Onion Soup Gratinee

Goat Cheese Arancini

shaved manchego, almonds, romesco sauce

Lobster Bisque

Baby Beet Salad

*spiced beet hummus, sherry vinaigrette,
fried shallot, true leaf micro greens*

Escargots

wild mushrooms, pancetta, hazelnuts, garlic-red wine

MEDIUM PLATES \$9

Burrata

wild mushrooms, oven roasted tomatoes, vinaigrette

Yellowfin Tuna Tartare

chopped yellowfin tuna, capers, dijon vinaigrette

Lamb Meatballs

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

Mussels

white wine, tomato, garlic, fine herbs

Louie Burger (Add \$1)

smoked bacon, louie sauce, cooper sharp cheese, brioche

FROMAGE

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

3 EACH

OYSTERS \$1 EACH

East Coast

COCKTAILS \$5

Choice of Bellini

*Sally: st. germaine, white cranberry,
sparkling wine*

Gia: aperol, watermelon juice, sparkling wine

Ruth: fruitlab ginger, guava, sparkling wine

Your Watch Has Ended

*gin, cucumber, lime,
agave, quaker city grapefruit shrub*

Mangojito

*rum, mango,
lime, agave, mint*

Watermelon Mint Martini

*three olives watermelon vodka, lime,
agave, watermelon, mint*

Red or White Sangria

DRAFT BEER \$5

seasonal selections

WINE \$5

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