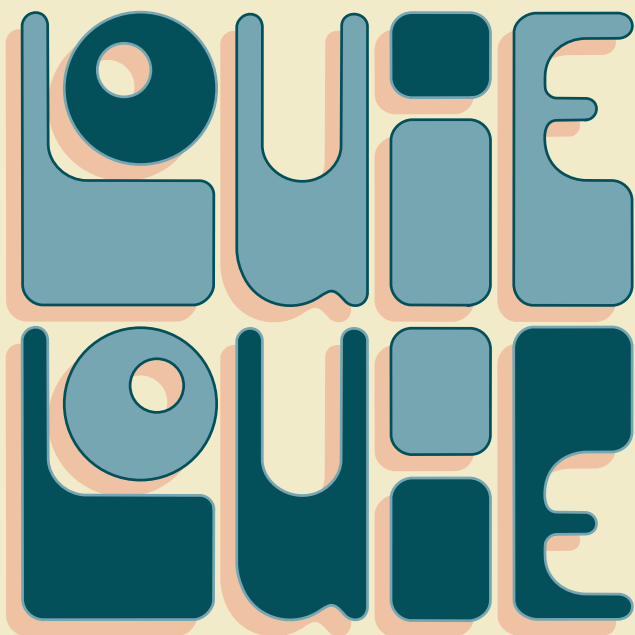




✿ Happy Hour ✿

Monday - Friday: 3 to 6 pm

Wednesday: 3 pm to close

Cocktails \$9

Dear Daiquiri

white rum, lime, pear nectar, simple syrup

Botanique

*gin, st. martha's elderflower,
bergamot, thyme simple*

Rose Spritz

rose wine, hibiscus simple, lemon, sprite

Red Sangria

White Sangria

Beer \$6

seasonal selection

Wine by the Glass \$8

Sparkling Wine

Chardonnay

Pinot Grigio

Cabernet Sauvignon

Pinot Noir

To Eat

Crispy Artichokes 10

meyer lemon puree, espellette, dill

Truffled Pommes Frites 8

spicy aioli (d)

Onion Soup Gratinée 10

sourdough, provolone (d,g)

House Made Potato Chips 8

smoked onion crème fraîche (d)

Marinated Olives 8

spiced nuts (n)

House Made Pickled Vegetables 12

fromage blanc, olive tapenade, toasted crostini (d,g)

Short Rib Poutine 10

truffled pommes frites, burgundy gravy (d,g)

Macaroni Au Gratin 8

*creste de gallo, smoked gouda,
toasted breadcrumbs (d,g)*

Moules 12

steamed pei mussels, white wine (d,s)

Tuna Tartare* 14

brioche melba, chili oil, sauce ravigote (d,g)

Steak Tartare* 12

*ribeye, au poivre sauce, smoked trout roe,
potato chips (d)*

Girl Dinner \$25

Caesar Salad

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

Truffled Pommes Frites

parmesan, spicy aioli (d)

Dirty Martini

blue cheese stuffed olives

ALLERGIES: D-DAIRY, G-Gluten, N-NUTS, S-Shellfish

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness
A 3% credit card surcharge is applied to all checks, unless using debit cards or cash