

SNACKS

- BLISTERED SHISHITO PEPPERS** \$7
miso vinaigrette, cotija cheese, hot chili peanuts
- PARMESAN BISTRO FRIES** \$7
truffled parmesan aioli
- GLAZED ASIAN PORK RIBS** \$9
red chili, garlic, basil
- CHICKEN DRUMMETTES** \$9
green onions, sesame, chili-garlic sauce
- SELECTION OF LOCAL CHEESES** v \$10.80
seasonal garnishes and house bread

CLASSICS

- SAZERAC** 🍸
rittenhouse rye, pierre ferrand 1840, demerara, absinthe, bitters
- AVIATION** 🍸
house blended gin, luxardo, creme de violette, fresh lemon
- MOSCOW MULE** 🍸
tito's vodka, ginger syrup, lime juice, soda water
- MOJITO** 🍸
plantation 3 star, lime juice, mint syrup, soda water
- FIRING SQUAD** 🍸
espolon blanco tequila, lime juice, grenadine, angostura bitters

DRAFT

- ELVIS JUICE**
Brewery: BrewDog, Style: IPA
- CHEETAH**
Brewery: Rhinegeist Brewing, Style: Lager
- BLOODTHIRST WHEAT**
Brewery: Barley Brewing, Style: Wheat
- CLEAR SKY DAYBREAK**
Brewery: Wolf's Ridge, Style: Coffee Vanilla Cream Ale
- SYBARITE RASPBERRY**
Brewery: Pretentious Barrel House, Style: Sour
- HEAD HUNTER**
Brewery: Fat Heads, Style: IPA

HAPPY HOUR

FOOD
BEER
COCKTAILS

HAPPY HOUR WINE

WHITE

- 13 CELSIUS**
2019 Sauv. Blanc, Marlborough, New Zealand, United States
- TORRESELLA**
2019 Pinot Grigio, Veneto, Italy
- SCHLOSS VOLLRADS**
2016 Reisling, Rheingau, Germany
- LOUIS LATOUR**
2018 Coteaux de l'Ardeche Chardonnay, Chardonnay, France
- BELLE CHASSE**
2020 White Wine Blend, Bordeaux, France

RED

- BLACK STALLION**
2018 Pinot Noir, Los Carneros
- UNSHACKLED BY PRISONER**
2019 Cabernet Sauv., California
- OBERON**
2018 Merlot, California, United States
- PIATELLI**
2017 Malbec, Mendoza, Argentina
- REBELLIOUS**
2018 Red Wine Blend, California

OTHER

- FATTORIA SARDI**
2019 Toscana Rose, Tuscany, Italy
- POEMA**
Cava Brut, Spain

