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OYSTERS*

dashi mignonette
2 ea

HOUSE FRIES

xo aioli
5

CHEESEBURGER

aioli, charred onion,
pickles, muenster
9

SEAWEED DONUTS

trout roe & cream
10

POTATO FOCACCIA

sweet onion pesto,
roasted kale
7

CRISPY PORK RIBS

fish sauce, fried garlic,
crushed peanuts
12

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COCKTAILS

8

AMERICANO

italian aperitivo, french
vermouth, club soda

PALOMA

blanco tequila, grapefruit
soda, lime, salt

DARK & STORMY

chinese five spiced rum,
lime, ginger beer

PASSIONFRUIT PUNCH

citroen, passionfruit,
guava, aji amarillo

DAIQUIRI

barbados rum,
sugar, lime

BEE'S KNEES

midwestern dry gin,
lemon, clover honey

TOMMY'S MARGARITA

blanco tequila, lime
agave nectar

WHISKEY SOUR

kentucky bourbon,
demerara, lemon

SAZERAC

kentucky rye whiskey,
sugar, creole bitters,
american absinthe

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WINE

8

DOMAINE PFISTER

PINOT BLANC
alsace, france 2019
*fresh, earthy, pear,
versatile food companion*

FOXGLOVE

CABERNET SAUVIGNON
paso robles, ca 2018
*ripe dark cherry, tobacco,
plum, silky tannins*

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BEER & A SHOT

8

HAMM'S

& old grand-dad

TORN LABEL

ALPHA PALE ALE
& ezra brooks rye

ODELL SIPPIN' PRETTY

& banhez mezcal

HAPPY HOUR 4-6pm

