

HAPPY HOUR



CLASSIC COCKTAILS 9

Bartender's Specialty
*masterfully crafted daily
specialty cocktail*

Jalapeño Business
*house jalapeño-infused
tequila, pineapple, turbinado,
agave, lime*

Cosmo
*citrus vodka, lime juice,
triple sec, cranberry juice*

WINES BY THE GLASS 8

House Sparkling, CA

Crow Canyon Chardonnay, CA

Albertoni Pinot Grigio, Veneto, IT

Crow Canyon Cabernet Sauvignon, CA

Pas de Probleme Pinot Noir, FR

CANS / BOTTLED BEER 7

Hoegaarden
witbier 4.9%

Tröegs "DreamWeaver"
hefeweizen 4.8%

Neshaminy Creek "Fearless Pale Ale"
american pale ale 5.3%

Stella Artois 5%

SNACKS

Whipped Ricotta 9
*hot honey, toasted pistachios,
grilled sourdough (d,g,n)*

Crostini 6
chef's seasonal selection (d,g,n,s)

Tuna Carpaccio 12
saffron pickled onion, black garlic aioli

Spiced Cauliflower 8
*za'atar labneh, spicy cashews
(d,g,n)*

PEI Mussels 10
*allagash white, leeks & shallots,
grilled sourdough (d,g,s)*

Maitake Mushroom 12
tempura battered, sesame aioli (g,s)

Truffle Fries 6
parmesan, chives (d,g)

Grissini Charcuterie 10
*grated parmesan, hazelnuts,
fig balsamic (d,g,n)*

½ Dozen Oysters on the Half
*cocktail sauce (s)**

12

***EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES**

*Allergies: d:dairy, g:gluten, n:nuts, s:shellfish | 20% gratuity will be added to parties of 6 or more
A 3% credit card surcharge is applied to all checks, unless using debit cards or cash*

04.03.25