

HAPPY HOUR



CLASSIC COCKTAILS 9

Bartender's Special
*masterfully crafted daily
specialty cocktail*

Halle Berry, Hallelujah
*house jalapeño-infused
tequila, agave, lime,
blackberry puree*

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%

SIGNATURE SET 25

Dirty Martini with Blue Cheese Olives*
Caesar Salad
baby romaine, parmesan, baguette croutons (d,g)
Truffle French Fries
**Substitute Cosmo*

SNACKS

Whipped Ricotta 9
*hot honey, toasted pistachios,
grilled sourdough (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 French Fries 7
parmesan, chives (d,g)

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

Crispy Calamari 12
*red pepper aioli,
charred lemon (d,g,s)*

Tuna Tartare 12
*brioche melba, chili oil,
lemon aioli,
pickled scallion (d,g)*

½ Dozen Oysters on the Half 12
*cocktail sauce (s)**

Autograph Wedge 9
*bacon, tomatoes,
crumbled blue cheese,
blue cheese dressing (d)*

Wagyu Hot Dog 10
*dill pickle relish,
whole grain dijon mustard,
baby cilantro (d,g)*

Crispy Brussel Sprouts 8
*spicy gochujang sauce,
crispy tempura flakes,
malt vinegar aioli (g)*

*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*

10.20.25

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