

## HAPPY HOUR

### SNACKS

Crostini <i>chef's seasonal selection (d,g,n,s)</i>	6
Truffle Fries <i>parmesan, chives (d,g,)</i>	6
Spiced Cauliflower <i>za'atar labneh, spicy cashews (d,g,n)</i>	8
Whipped Ricotta <i>hot honey, toasted pistachios, grilled sourdough (d,g,n)</i>	9
PEI Mussels <i>allagash white, leeks &amp; shallots, grilled sourdough (d,g,s)</i>	10
Grissini Charcuterie <i>grated parmesan, hazelnuts, fig balsamic (d,g,n)</i>	10
Maitake Mushroom <i>tempura battered, sesame aioli (g,s)</i>	12
Tuna Carpaccio <i>saffron pickled onion, black garlic aioli</i>	12

½ DOZEN OYSTERS  
ON THE HALF 12  
cocktail sauce (s)\*

### 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%*

Stella Artois 5%

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

### CLASSIC COCKTAILS 9

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

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

Bartender's Specialty Cocktail  
*masterfully crafted daily specialty cocktail*

\*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