

COCKTAILS

HEY BRUH '18 (ON TAP) 12
Vodka, House Aloe Vera Soda

THE SPICY COMARE 17
Tequila, Thai Chili, Bell Pepper

MULLED WINE 16
Jalapeño Tequila, Fortified Wine, Spices

CHAMPAGNE COCKTAIL FOR TWO 80
Veuve Clicquot half bottle, Courvoisier VS, Accoutrements

MILKY WAY 15
Tequila, Milk Punch, Bergamot, House Bitters

VENETIAN SPRITZ 16
Aperitivo Select, Bubbles, Club Soda

OLD FASHIONED 16
Bourbon, House Bitters, Demerara

DAIQUIRI 15
Rum, Lime, Refined Sugar

NEGRONI 16
Gin, Campari, Sweet Vermouth

SAZERAC 16
Cognac, Rye, Peychaud's, Absinthe

THE LOYAL MARTINI 19
Gin/Vodka, French Vermouth, Buffet

HAPPY HOUR SPECIALS

(Available 3:00pm until 6:30pm)

COCKTAILS 10

HEY BRUH '18, MILKY WAY,
THE SPICY COMARE, MULLED WINE

FROM THE KITCHEN

BRANDADE CROQUETTES 5
salt cod, yukon potatoes, shallots

1\$ BLUEPOINT OYSTERS
gin mignonette

GRILLED CHEESE & TOMATO SOUP 5

Head Bartender: Matthew Kruger

WINE & BEER

SPARKLING

BRUT Ayala “Majeur” Champagne, France NV	20
BRUT ROSÉ Domaine Bousquet, Argentina, NV	17

ROSÉ

GRENACHE Domaine Lafond, Tavel, France '17	17
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WHITE

SAUVIGNON BLANC Laporte “Le Bouquet” Sancerre '17	18
RIESLING Pierre Sparr, Alsace, France '16	15
PINOT GRIGIO Castelfeder, Alto Adige, Italy '15	18
PINOT GRIS Ponzi, Willamette Valley, Oregon '16	16
CHARDONNAY Bishop's Peak, Central Coast, California '17	19

RED

PINOT NOIR Folly Of The Beast, Central Coast, California '16	19
SCHIAVA Elena Walch, Alto Adige, Italy '17	16
SANGIOVESE D. Cinelli Colobini, Rosso di Montalcino, Italy '16	17
GRENACHE La Cabotte “Colline” Cotes Du Rhone, France '17	16
CABERNET SAUVIGNON Whitehall Lane “Tre Leoni” Napa '16	19

TAP

PALE LAGER Menabrea, IT	9
WHEAT BEER Allagash, USA	10
IPA Firestone, USA	9

BOTTLE

PORTER Black Duck, USA	9
LIGHT Heineken, NL	7
LAGER Tecate, MX	7